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ITALIAN VITICULTURE.

CULTIVATION AND PRODUCTION OF THE VINE, WITH CHARACTER- ISTICS OF WINES.

An Interesting Account of the Wine
Industry, furnished by the Gen-
eral Italian Wine Growers'
Association.

[Continued from page 178.]

SARDINIA.

The area of Sardinia is not much smaller than Sicily. The population is about 682,000. The production is not so large as that of Sicily, but is proportionate to the number of inhabitants. Sardinia, however, always has a considerable surplus of wines, so much so that small growers have a difficulty in selling their products, and prices, except for some styles, are here extraordinarily low, frequently lower than in Sicily.

Considering this island from a viticultural point of view, it presents almost the same features as Calabria, that is to say, the vine is not grown extensively as in the districts of north and central Italy, but is cultivated with great care on restricted areas around the most populous centers. So the extent of the culture is determined by the needs of the local consumption. Only of late years, in the districts where the people are most energetic, and where natural conditions are most favorable, have the plantations been increased to such an extent as to produce a regular surplus of wine, although varying greatly in its extent from year to year. Such a condition of things has not, however, induced the Sardinians to found large establishments for preparing wines for exportation in large quantities to foreign countries, as is done in Sicily. Not a few trials have been made in this direction, but establishments organized upon a scale so extensive as to enable them to control an entire district, as is the case at Marsala, Bordeaux, and in many other parts of Spain, are still wanting. In short, the Sardinian production of wine not being developed from an industrial point of view, and the trade in them being without organization, they are depreciated by the abundance of the surplus, although they possess qualities which, if proper or-

ganization in the distribution of the wines existed, would claim for them a splendid future and large sale.

As in Sicily, the grapes can be produced at very little cost, as the vines are cultivated without trellis work or manure, and the work in the vineyards is well distributed over the year, which considerably decreases expense. Moreover, Sardinian vineyards enjoy an almost complete immunity from bad weather or parasites. The phylloxera has, however, appeared in some parts in the province of Sassari, and if this insect has not until now affected prices or appreciably reduced the average production, growers must beware of harboring any delusions as to its harmlessness. If the phylloxera is neglected, the farmers of this region, like those elsewhere, may one day find themselves confronted with a very unpleasant prospect.

The most pronounced characteristic of Sardinian wines is their dryness, which explains why they keep better than similar wines of Sicily, Calabria, and Terra d'Otranto. Whatever may be the reason, it is a fact that sweet wines, which grow through the imperfect completion of their fermentation, are very scarce in Sardinia.

Sardinia is a region which produces four principal styles of wines for the wholesale trade, viz.—white, red, blending and special wines. The common white wines are always drier than those of the Peninsula, and it is because of this peculiarity they seem more alcoholic than they really are, although they always show considerable strength. These wines are seldom, outside Sardinia, consumed as produced, though many of them would, if handled with care, furnish qualities similar to Capri and Marsala; indeed, Sardinia already produces many wines of the Marsala style. However, they are used for strengthening lighter wines, giving them more body, and enabling them to keep better, and they are also extensively used in the manufacture of Vermouth, and in that of certain imitation wines which are consumed largely in foreign countries.

The red table wines of Sardinia, which are produced on the Campidani and other mountain slopes at various altitudes, are dry wines, their color a brilliant ruby. They are agreeable to the taste, and develop a delicate bouquet when some eight or ten months old, which becomes in two years very exquisite.

Blending wines have not in Sardinia such pronounced characteristics as those of Puglia or Sicily. If the body of these wines is slightly reduced by means which experience has taught, they may be consumed as table wines.

Finally, Sardinia produces special wines, such as Vernaccia, Malvasia, Nasco, Cannon, Monica, etc., which since ancient times have been always celebrated. Such wines are, however, produced on a small scale, and by various systems, according to the experience and knowledge of the vineyard proprietors; so that, although Sardinia possesses very favorable conditions, it has not been possible until quite recently to procure for these wines a steady and profitable market.

It would be well if the merchants of Cagliari, or any other important center, were to go among the country growers and buy up during the first year all the produce of the small proprietors. By doing this, the great variations in the flavors which chiefly originate in the following years would be prevented. Thus the Vernaccia could be obtained a little more fruity, and the Moscato, on the other hand, not so excessively sweet as at present.

The wines of the class first mentioned are not absorbed by the trade, and especially by foreign trade, as quickly as their good qualities merit, and they are therefore always sold at moderate prices. From 12 to 18 lires per hectolitre was obtained for the vintage of 1886, but for that of 1887 the price fell to 9 or 10 lires.

On the contrary, the prices paid for the special wines is from 80 to 100 and even 150 lires per hectolitre, but it must be remembered that these special wines always give larger profits to the merchants and retailers than the others.

With regard to the composition of the wines, the white and red common wines contain from 11 to 15 per cent. of alcohol; the acidity is generally between 6 and 7 per mille, seldom below 6, and more frequently above 7 per mille. The dry residue in the vini da pasto, or table wines, varies from 16 to 23 per mille, and blending wines contain sometimes 32 per mille. As to the special wines, the Vernaccia commences with a degree of 15.5 per cent., and contains sometimes as much as 19 or 20 per cent. of alcoholic strength; the acidity is in the most favorable vintages, 5 per mille but in a bad season, it is as much as 7 pe,

mille. As to dry residue it is possible to obtain Vernaccia, with 19, 16, 13, and also only 11 mille; but they are most valuable when they possess from 24 to 45 per mille of dry residue, including sugar. The flavor is then in harmony with the strength and is agreeable without in any way altering the dry character of the wine. The other special wines are decidedly sweet. When the Moscato is well prepared, it possesses from 14 to 15 per cent. of alcoholic strength, and from 60 to 90 per mille of dry residue. Moscato wine can sometimes be obtained with only 10, 8, and 5 per cent. of alcohol, and from 120 to 150 per mille of dry residue; in the latter case, they have been insufficiently fermented, and are heavy and not liked by intelligent consumers.

The Malvasia is prepared fruity or rather sweet when intended for the wholesale trade; then they possess a fine aroma and special smell of the grapes; sometimes, however, Malvasia does not contain more than 19 per mille of dry residue, and then it is more difficult to find out from the wine the nature of the grapes from which it has been prepared, because the aroma is covered by the excessive dryness.

The other Special Wines vary in alcoholic strength from 15 to 17.5 per cent., and the body varies according to the year, possessing a fruity, sweet, or excessively sweet flavor according to the large or small quantity of sugar present. Only in well organized establishments is it possible to correct the consequences of the different degrees of ripeness of the grapes, and the presence of varying quantities of sugar in the wine.

It is estimated that the average annual production of the district of Cagliari is 111 litres per inhabitant. Red and white table and special wines may be found in large quantities at Quartu, S. Elena, Pauli, Monserrato, S. Pantaleo Villassar, &c.

The average production in the district of Oristano is estimated to be 62 litres per inhabitant; in the districts surrounding Oristano only red blending wines and Vernaccia can be produced; at Terralba and Uras only blending wines are produced. The district of Iglesias gives an average production of 56 litres per inhabitant; principally red blending wines are produced at S. Anteo, while at Villacidro common white wines hold the first place.

Finally, the Lanusei district, known as

Ogliastria, produces an average of 206 litres; per head, which is the highest in Sardinia; Lanusei, Tortoli, Jerzu, Usini, Ulassei, and Loceri are all centers of large production of red table and special wines; while common wines may be found in fair quantities at Bari, Gairo and Ilhono.

In the province of Sassari the districts of Sorso, Sassari, and Portoferrero are very productive of generous red wines; the district of Alghero close by, produces only red table wines; and the district of Nuoro small quantities of small table wines; Dorgala, Siniscola and Galtelli, are places for common table wines, and Oliena is noted for a special red wine.

Sardinia, especially in the neighborhood of Alghero and Bosa, produces a considerable quantity of raisins, which are prepared by evaporating a large quantity of the moisture contained in the grapes by exposing them to the sun, and afterwards immersing them in boiling water to kill the germs, and drying them again in the sunshine.

The principal ports are Cagliari, Portoferrero, Terranova, Pausania, and Tortoli the first three are connected by rail.

The largest exporter of Sardinian wines is Cav. Francesco Zedda-Piras, of Cagliari; at Sassari a company has recently been constituted by the wine growers; Antonio Piras exports to the Peninsula; the other most important producers are Baron Gnilot at Alghero, Comm. Carlo Costa at Sorigono, Nob. Niccolò Meloni of S. Lussurgiu, and Senator Pasella of Sassari, &c.

Some foreigners, as Cav. Gouin Leon, ing. Limmekier, and the Pernis family, at Cagliari, and Dr. Bornemann at Inguriosu, possess wine establishments which are kept with great care and attention.

The annual average production of the province of Cagliari, during the five years from 1870-74, was reckoned at 271,615 hectolitres, but for the period from 1879 to 1883 it was 417,000 hectolitres. During the five years from 1870 to 1874 the annual average production for Sassari was 223,212 hectolitres, but up to the present we have been unable to obtain it for the last five years.

THE END.

PRUNING FOR GRAPE VINES.

The practice of fall pruning for grape vines over that of spring pruning is recommended because in the fall the ground is hard and firm, and as grape vines are often a part of garden fruitage, it is more desirable to stand upon a dry, firm soil while pruning than upon a wet one, as is often the case in spring. Then too, the weather is more propitious. In the spring the weather is frequently so unfortunate, even until quite late, that out door work is almost always delayed. The cutting winds of March are far more severe than the temperature of November, and one not accustomed to the great exposure frequently dreads to perform this labor at a season as early as necessary. The weather, however, would furnish but a shallow reason, were it the only one, but it is not. Vines have done better the next season after fall pruning, and have borne more grapes than when pruned in the spring; and this fact is worth more than a thousand theories and opinions. I am not aware that any exact experiments have been made to test this point; in my practice the difference is sufficiently marked to warrant my adhesion to fall pruning. But if the product of the vines is no greater, the advantages are still with fall pruning.

RESISTANT ROOTS FOR THE GRAPE VINE.

While rambling through the splendid vineyards of Sonoma county last autumn nothing observed struck me so forcibly as the ignorance of the great majority of the vine growers there, of the grapevine phylloxera, or the grapevine root louse (*Phylloxera vastatrix*). The great majority of them had never heard of such a thing; especially was this the case in the Sebastopol region, and north of Santa Rosa.

One travelling over this country last autumn, and seeing the immense area covered with perfectly healthy grapevines, loaded with an enormous crop of fruit of the finest quality, could readily find an excuse for the vine-growers, many of them foreigners, who read no papers, and many others who know nothing of the literature of the grapevine. Their vines were in well-nigh perfect health, and ripening more grapes than they knew what to do with. Then why trouble themselves about the future? Under present conditions the future has in store for those beautiful vineyards, a slow but certain death, a gradual, complete wasting away of vitality. They are as surely doomed on their present roots as the sun is to arise to-morrow morning.

It is true that all well-read men know this fact. They know that there is not the least doubt of it. Passing over into Sonoma valley all was different. This beautiful valley, at one time considered the best home of the grape, above all others, whose vineyards gave their owners all the grapes they desired, all they could ask, and its wine made wealth and fame for the growers of the vine, has now had experience of what the grape root louse can do. Hundreds of her once beautiful vineyards have been destroyed, and the dying, worthless vines rooted out, some to plant the ground in other fruits, others to plant in resistant native vines on which to graft the foreign varieties.

Here we found many vineyards in bearing on resistant stocks; many more planted, and nearly everyone preparing to place their vines on native roots as quickly as possible. This is right. It is the height of folly for anyone to plant the foreign vine in any part of this State unless the vine is on resistant roots. The grape-root louse is here to stay. It is here to eventually destroy every foreign vine on its own roots, unless some practical means is found for destroying the louse, which seems not possible, as all the savants and practical men of France, encouraged by the Government, by immense rewards for the successful man, have, as yet, found no means of saving the greatest agricultural crop of sunny France from this insignificant little louse, except by growing their vines on the roots of the right American vines. So far this plan has proven a perfect success. Yes, more than a success, as we shall presently show. We read this winter that the wine product of France has very nearly reached the product of 20 years ago, before the phylloxera was introduced. For it was introduced from the United States, where it is a natural parasite, both of the roots and foliage of the vine, (our native vines having defended themselves, many of them nearly completely against it, by that great law "the survival of the fittest") some twenty-five years ago, and from France introduced into California at Sonoma on imported vines.

So far as I could learn the variety of eastern grape known as Lenoir is best liked in Sonoma valley as a resistant root for vineyards. As the term "resistant root" and its meaning may be new to some who read this I will explain. The root louse injures the vine by piercing the root of the vine with its beak, and gently weakens it by sucking out for food its elaborated sap. The punctures of the louse cause abnormal swellings and cell disorganizations on the roots, and these undoubtedly (though not proven) render the roots liable to become diseased with low forms of cryptogamic life, which ends the life of the vine. Some of the American vines like Lenoir and others, have the bark of their roots so hard, smooth, and of so fine a cellular system that the phylloxera cannot puncture them. Vines of this character are called resistant, because their roots resist the punctures of the grape-root louse.

When looking over the Madrone vineyards of Mr. Sheppard, since sold to Senator Hearst, Mr. Sheppard remarked in substance as follows: "No vineyard can be considered safe in this State in the future unless it is on resistant stocks, for the history of the phylloxera here will be the same that it has been in France. It will spread throughout the State destroying the vine as it spreads. I now have my vines all on resistant stocks, and if I was planting largely again in any part of this State of any variety, I would have all my vines on resistant roots, then I would feel that I was safe. And, further, my experience with resistant stocks proves that it pays to use them, without reference to the phylloxera, for if grapes are bringing a fair price, the second and third crops of grapes will be enough greater over what the vines would bear if on their own roots to more than pay the extra expense of grafting. And so far as we have had experience in this valley, vines on resistant roots continue to bear much the greatest crops and show more health and vigor. And I noticed that wherever I found a vineyard on resistant roots it showed great vigor, health and productiveness. Especially was this the case with some of the more delicate varieties, so valued for choice fruit if we can only get it."

The evidence is, then, that it pays, for reason of their greater crops, health and vigor to plant only vines on resistant stocks, and then we have the comfort of knowing that the phylloxera cannot destroy our vineyards.

It is probable that the Lenoir is as good a stock as any for valley and for foothill vineyards, where the soil is not too dry. For valley soils where there is an excess of alkali a selection of our own native species *Vitis Californica*, known to be resistant, would be best. For high, dry, calcareous soils the best should be found among varieties of the species of *Vitis* found in Arizona, New Mexico and northern Texas.

D. B. WIER.

PLANTING GRAPE VINES.

How shall we plant grape vines, in order to secure the best results in the quickest time? This is a question not difficult to answer, and a task not difficult to perform. It has been answered over and over again by men of large experience and answered well. Three or four weeks ago the *Prairie Farmer* answered this question so sensibly and correctly as to make my article but little less than a repetition. Much has been

said in regard to a proper selection of a site for a vineyard and much useless instruction given. In this level, fertile and rich country, any spot is suitable which is adapted to the raising of corn. The ground should have a natural drainage, though that is not absolutely necessary. A slope to the south and east is preferable. But a slope to the west and even to the north is not necessarily to be rejected. In a word, then, plant your vineyard where you want it, and let the slope take care of itself. As a rule, our summers are sufficiently long and hot and dry to ripen most of our varieties of grapes, whatever the inclination of the land may be.

Let the soil be rich and friable and if there should be six inches of well-rotted compost thoroughly incorporated with it, it (the compost) will do no harm. Even three inches will answer the purpose, and if you have not that quantity to spare, or if you plead a want of time, then the virgin soil is all that is necessary. If the vine is to be planted in the garden, let the ground be prepared by using the spade and the rake. Spade deep and break every clod, make the ground as mellow as possible. If the open field is selected and the plow is the implement of culture to be used, then sow deep and break the clods with a harrow or rake. Let the work always be done well.

The trellises of the vineyard should run north and south, so that the vines will have an equal exposure to the morning and the afternoon sun. In garden planting where space is valuable, a good rule as to distance is, rows six feet apart and the vines six feet in the row. For field culture I would be a little more liberal in the space occupied, planting the rows eight feet apart and the vines seven feet in the row. When the vines are procured (one or two years old) first dig the holes, not less than four feet in diameter and eight or nine inches deep, leaving a little conical hill in the center. The vines should be heeled in singly in some convenient spot near by, and the roots should not be exposed to the sun and wind for a minute. After the holes are all dug, take the vines out of the ground one at a time, planting them according to the following directions: Place the cane upright on the conical hill in the hole, straighten out every root into its natural position, not bending or curving under any circumstances, nor letting one root cross another; then cover with fine earth to the depth of about four or five inches; then turn on a pail of water, and when this has soaked away, fill the hole and the work is done. Some grape growers practice root pruning. It is not my practice, nor do I recommend it. I never yet saw grapes with too much root. If they are a yard or more in length, it makes no difference. They are planted their entire length. Often by accident or otherwise, after a time, I have examined these roots, and the white, spongy growth gave evidence that "wild nature was working in the root," even to the very tips.

Many grape vines are nearly ruined by bad treatment at the time of planting. It is as easy to ruin the most vigorous vine in a short time. Unnecessary exposure to wind and sun should be avoided. I never allow vines in my hands to suffer. I protect them with a covering of earth before planting and sometimes I immerse them in a tub of water. In this matter as in everything else, we ought not to expect great and grand results from poor and indifferent work.

AMERICAN GRAPE VINES.

Dr. Géza von Horvath, of the Hungarian experimental station at Eberhard, for the purpose of devising means to stop the depredations of the phylloxera, has published some observations with respect to the ability of American grape vines to withstand the pest, which I have seen reproduced in the German press, and as what he says may be of interest in certain quarters in the United States, I herewith give the substance of it. Dr. von Horvath is said to have been experimenting for seven years past with American vines, and has given to the public all that he has learned of a positive nature regarding them, and his remarks compressed are substantially as follows:

From year to year the ravages of the phylloxera become ever greater, and the appearance of the pest in all the wine-growing districts of Austria-Hungary is only a question of time. The devastation of vineyards by this insect goes on unceasingly, while completely wasted vineyards mark where it has raged. When it first made its appearance the wine growers would not admit the greatness of the danger which threatened them, and received the admonitions of experienced persons with an incredulous smile, and treated the preventive measures of the Government as of no account, or at least as superfluous, but they have since come to a different conclusion from sad experience, and are filled with serious apprehension for their vineyards, and are looking around for a means with which to resist their implacable foe. One of the means to this end most often heard spoken of as meeting with practical success is the culture of American vines, and talk about the value of the American vines, their resistibility to the insect, the character of their fruit, the permanence of the improvement brought about by them, and other questions connected with this subject may be said to have become the order of the day, and they have become the objects of the most conflicting opinions. Some regard all kinds of American vines as exempt from the phylloxera, or, at least, as capable of resisting the insect, while others are of the opinion that none of the American vines are able to maintain permanent resistance. Then, again, some praise up one variety as especially adapted for the purpose, while others talk up another. Some think that the best thing to do is to graft German cuttings on American vines, while others have no confidence at all in the grafting, but are for the direct cultivation of the American vines, but this direct cultivation is opposed by many on the ground that the American grapes are bad in flavor and impart an unpleasant taste to their wine, or do not pay for their cultivation. In view of such diverse and conflicting opinions it is extremely difficult for wine-growers to really ascertain what is to be expected of the American vines in their struggle with the phylloxera, and Dr. von Horvath's object in publishing the result of his studies and investigations is to aid them in solving the question.

The first question naturally asked is, what degree of resistance do the American vines actually offer to the phylloxera? Beyond all doubt that variety is the most resistive whose roots will not permit a lodgment of the insect on them, and such a variety says Dr. von Horvath, is undoubtedly the *Vitis Rotundifolia*; that is, the Scuppernon, for this can be asserted with positiveness of this grape. The roots of this

grape will grow in a soil infected by the phylloxera without being the least injured by the pest, and there is never a trace of the insect to be found on them. But, unfortunately, this is all lost on the European wine grower, as the wine of this grape is unpalatable to him; and, furthermore, European vines will not graft well with it, so that, as a basis for grafting, it can consequently not be profitably employed. Moreover, this grape comes from a southern climate and loves a warm soil. With respect to all other varieties of American vines and their offshoots it must be said that there is not one of them whose roots are entirely free from infection by the phylloxera. Their resistibility is, therefore, various. Some resist always and everywhere with certainty; others can do so only under certain circumstances, while many kinds of American vines are fully as subject to injury from the phylloxera as the European. It is no easy task to ascertain and define the exact degree of ability possessed by the different sorts of American vines to withstand the ravages of the phylloxera. To do this properly much time and patience are required—careful observation and a great deal of experiment, coupled with an unbiased mind. Experiments in making previous trials have not been sufficiently governed by these considerations, and that is probably the reason why so many American grapes have been extolled as free from attack by the phylloxera that have afterwards turned out to be also subject to the insect. Sorts which used to be regarded as perfectly able to cope with the pest have proved, after a few years of trial, to be victims to it. Without doubt there are certain varieties of American grapes that have shown themselves by twenty years of trial able to withstand the phylloxera under all circumstances, but there are some that will resist in certain localities only, and will not do so in others. The character of soil and locality of vineyards have, therefore, much to do with their value as resistive agents, and they are consequently unreliable. The soil particularly plays an important part, for it has been observed that in soils adapted to their nature they will offer resistance to the phylloxera, but will not in those not suited to them. With regard to resistibility to the phylloxera the American grapes, Dr. von Horvath says, can be divided into the following categories:

Perfectly resistive are the *Vitis Riparia*, *Rupestris*, *Estivalis*, *Cordifolia*, and *Cinerea*, as well as the wild stocks from which they sprang. At their roots the phylloxera can live in but small quantities, and to them do but slight damage. Their resistibility is in no degree dependent on their adaptability to soil and climate. Very resistive is the York-Madeira (Nador Isabella), which, even in the very poorest soil, does not lose its resistibility, because the phylloxera, although it may dwell in large numbers at its roots, is unable to inflict much damage on them. In France the *Vitis Solonis* is considered equally as good a grape against the phylloxera, but Dr. von Horvath does not share in this opinion. The *Vitis Solonis*, he says does very well in many places, but in some, where the soil was dry and did not answer the requirements of its nature, he knows it to have gone down under the attacks of the insect. Good in their resistance are the representatives of the *Estivalis* group, especially the Herbemont, Jacquez, and Cunningham, as well as the Vialla, which

maintain their resistibility in almost all kinds of soil, and vegetate quite luxuriantly; and it has seldom happened that they have shown an inability to resist the phylloxera on account of improper soil. Less resistive are those varieties which will stand the phylloxera only in soils suited to their nature, and which on almost any soil will succumb in time to the pest. Such are the Clinton, Taylor, Elvira, Triumph, Othello, and Concord.

All varieties not above mentioned either do not withstand the phylloxera at all, or have not yet been sufficiently tested as to their ability to do so. The object in using the American vines is not to cultivate them exclusively, but by grafting European cuttings upon them to obtain strong roots from the American vines and fruit from the European. To improve a vineyard in this way costs a great deal of money, requires a great deal of care, and is attended with considerable failure. The upholders of American vines claim that grafting will last twenty to thirty years, and even longer when properly done. Dr. von Horvath takes issue with them here, however, and says the American vines have not been experimented with in Europe long enough yet to claim this length of time for them, for it was not until 1871, in France, that the idea of using the American vines first sprang up, and the oldest graftings are now not more than ten to eleven years old, and that many of the graftings go to ruin in four to eight years, as numerous instances in France will testify.

As these facts could not be denied, and as the wild stock from which the *Vitis riparia* sprang—the so-called *Riparia Sauvage*—was used in making the graftings, those interested, says Dr. von Horvath, have claimed that the failure was due to the fact that the soil in which the American species in question was placed was not adapted to it; that the engrafted cuttings in consequence did not get sufficient nourishment, and so died off; that the *Riparia Sauvage* would not thrive in all kinds of soil, and was adapted, therefore, only to certain kinds, and that some other sort would have to be used where it would not do well. Then recourse was had to the Jacquez grape, which had done very well in France, prospered everywhere, and nowhere retrograded, but the Jacquez, says Dr. von Horvath, while a very good grape for wine, has not been much employed as a stock vine to graft upon, and the graftings made with it are much too young yet to establish its fitness. There are places, he says, where the Jacquez, notwithstanding all that is claimed for it, goes to ruin in four to six years, just as rapidly as the *Riparia Sauvage*. The same experience he met with in grafting with the *Vitis Solonis*—Taylor and Clinton. On the average vintages from four to eight years only are to be expected from the American vines when engrafted with the European.

The direct cultivation of American vines for wine, without grafting with European varieties, does not meet with favor among European wine growers, because no one accustomed to the use of European wine takes easily to wine from American grapes; but the wholesale destruction of the European vines by the phylloxera would render the direct cultivation of the American grape for wine necessary, and as Dr. von Horvath expresses it, "he who does not own a horse must be content to ride a jackass, or plod along on foot." He thinks, however, that in time American varieties of grapes may

be found not only resistive of the phylloxera but producing a superior grape to those American now known. The greater part of the American wine has what is known in Europe as a fox taste, to which Europeans can with difficulty become accustomed, but there are some varieties which are free from such taste, and can be of great service to the wine producer, such as the cultivated varieties of the *Vitis Estivalis* especially the Herbemont and Jacquez.—*Cul. Fruit Grower*.

GRAFTING FRUIT TREES.

Many appear to think that grafting, or inoculation, as budding is often called, has, like vaccination, in the animal subject, in some mysterious way the power to change the nature of the tree that it will bear better fruit than before. We have "grafted fruit" and "natural fruit," often used as equivalent to good and poor fruit. Grafting is simply planting a cutting, but instead of planting it as we do most cuttings in the soil where, under favorable conditions, it will take root, the cuttings are planted in the body, or the wood of an old tree, and instead of forming roots, the graft unites with the old, and "takes" and becomes in all respects a part of the "stock," as the tree that is grafted is called. There are several kinds of grafting, the mechanical operation varying, but all having the same end in view—to convert or change a tree from an undesirable kind to a variety we prefer.

The cuttings, or cions, or grafts, demand as much care in their selection as if they were young trees to be planted. They are usually cut in autumn, after the leaves have fallen, and should be of the last summer's growth, new shoots at least a foot long. These should be cut from bearing trees, making sure that these are of the kind we wish to convert. The cions are to be tied—or better secured with small copper wire, as string may decay—into bundles of convenient size, and accurately labeled. The bundles of cions are placed in boxes and carefully surrounded with sawdust or moss, and kept in a cool cellar. They must be inspected occasionally, and if the packing material is becoming dry, give it a slight wetting. Some pack their cions in boxes of sand or sandy soil and bury them below the reach of frost, and where water will not settle.

Some methods of grafting are quite difficult, but the two most in use are very simple and every boy can practice them. The cleft is the most simple and the most common. The cion is cut with a sharp knife, in the form of a wedge. A branch of a stock is cut off with a proper saw, and with a heavy knife, struck with a mallet, a split or cleft is made. This is kept open with a wooden wedge, and the cions, usually two in a large stock, are carefully set, so that the inner bark of the cut portion of the cion and that of the stock will come in contact. The wooden wedge, being carefully removed, the spring of the stock will firmly hold the cions. All the bare places, on both stock and cion, are covered with grafting wax to protect them from rain and air.

Crown grafting differs in cutting the cion upon one side only, to form a half wedge. The bark of the stock, it being cut off as before, may readily be lifted with a wedge of iron or hard wood thrust between the bark and wood, to allow the cion to slip in between the two. The bare surfaces are waxed as before.

OLIVE OIL IN SONOMA VALLEY.

The rich, clear, delicately flavored oil made by Col. George F. Hooper, from olives grown on his ranch near Sonoma, has been repeatedly spoken of in the *Rural Press*, and it will be remembered that both his olive oil and his pickled olives were awarded premiums at the Mechanics' Fair in this city two years ago.

Early this week it was our fortune to be the Colonel's guest at "Sobre Vista" (as he and Mrs. Hooper call their charming home), and we especially enjoyed seeing the olive grove and the apparatus for oil-making, under the kindly guidance of Mr. Geo. W. Hooper, a nephew of the Colonel and his right hand man upon the property. The olive orchard sits a little way up the vale-side above the house, on a slight knoll whose rich, dark-brown, loamy soil holds moisture even in mid-summer, does not bake at all, and can be plowed at almost any time. There are about 200 trees—say 150 Mission and 50 Redding Picholine—set 24 feet apart and occupying somewhat less than three acres.

Those of the Mission variety are 14 years old from the cuttings, and the largest are a yard or more in girth near the ground. Mr. Hooper has had to prune them severely to keep their boughs from meeting, and thinks 40 feet apart would be a better distance for planting.

The Redding Picholines were well-rooted trees a year old when obtained from Mr. West of Stockton in 1880, but they never bore (to speak of) until last year, when their yield amounted to but 34 pounds.

The wash referred to last week, which has proved so effectual a destroyer of the black scale, is made as follows: 15 pounds sulphur (French sublimated preferred); 10 pounds whale oil-soap, best quality; 4 lbs. concentrated lye. Mix with 12 or 15 gallons of water and boil well—say half an hour; then add enough water to bring the whole quantity up to 60 gallons. When the wash is to be used, Mr. Hooper heats it to about 130° Fahr., which seems to make it spread better, and applies with a "Climax" force-pump.

With this, as before mentioned, he gives one spraying in February or March, and another in July or August, following it up with a warm solution of soda, just before the fall rains come to complete the cleansing. Now and then a tree has been gnawed and nearly girdled by wood-rats, but these troublesome rodents are not many.

For oil making the ripened berries are carefully picked by hand (which costs from 75 cents to \$1 per cwt.), and spread to dry upon the floor of a loft where the air circulates freely. They are stirred and turned over, from time to time, with a wooden rake to prevent their molding and facilitate drying, and in the course of 30 days, or thereabout, are ready to be ground.

At the outset of his experiment, looking about for some cheap means of grinding the olives in small quantities, Col. Hooper found at the shop of Hawley Bros., in San Francisco, a "Keystone" cider-mill (No. 2), which answered the purpose nicely. This device has two chilled-iron rolls, one concave and the other convex, placed horizontally. These rolls can be set at any desired distance apart; they are so geared that the convex makes two and a half revolutions to one of the concave; they have low, sharp ridges, running lengthwise, and when the berries are fed from the fan-hopper into this little mill, as one admiring

spectator remarked, "it just chews them up," stones and all.

The ground olives are then placed in an 18 inch tub, lined with coarse Russian crash, and put under the wine-press. (Not wishing to mix oil and wine in the manufacturing process, the platform of the press has been fitted with a tin cover, which keeps the oil from the wood.) After pressing once, the "cheese" is broken up and subjected to a second pressure; then they break it up again, mix water with the fragments and press a third time; after which the pomace is fed to the hogs or used for fuel.

The juice from the pressing is caught in large tin vessels, where they keep it for about a month, skimming it every little while, and occasionally turning the liquid from one tank into another to promote the separation and rising of the oil. In reply to a query as to what proportion the oil bears to the whole bulk of liquid expressed, Mr. H. replied: "About one-fourth of the first pressing and half the second." He also said that it takes about 70 pounds of the fresh fruit or 49 pounds of the dried to make a gallon of oil.

Being invited to taste the contents of the different tanks, we found the new-made oil delicious. A small quantity from the Redding Picholine had a distinctive nutty flavor which was quite agreeable, yet might not wear so well as the blander product of the Mission.

Before bottling the oil they filter it through cotton batting. A convenient filter is made by fitting a large tin pail with four or five perforated false bottoms or strainers. These are graded in size, so as to lie one above another, an inch or two apart, in the tapering pail, with layers of batting on each strainer. At the lower end is a funnel through which the filtered oil runs into the tank, from which it is drawn by a faucet into the bottles.

Of course it is understood that this work has been chiefly tentative. These gentlemen have been trying to see what they could do in a small way. The oil they made in 1887 amounted to some 30 cases—60 gallons; in 1888 not quite so much; this year it will doubtless be more. Enough has been done to demonstrate the fitness of this valley for olive culture and the worth of the product. Col. Hooper has several thousand cuttings now in nursery and will probably be able, another season, to plant out 20 or 30 acres.

He is so pleased, also with the efficiency of the little "Keystone" mill, that he thinks the same plan might be advantageously applied in constructing machinery for olive crushing on a larger scale.

Much might be said of the 100 acres of vineyard, the 80 acres of prune trees, and various lesser matters at "Sobre Vista;" but so far as our present writing goes, we must grant a monopoly to the growing olive interest.

WINE REMEDIES.

Like in all other wine-growing countries the vignerons and wine merchants of California have been called upon to correct and to treat defects and diseases of California wines. It must be of great importance to them to obtain for each particular case the best and most reliable remedy and advice of manipulation; and as, from all we can learn, the "Ornotunnins" and "Pulverines" of Mr. A. Chevallier Appert, Paris,

have given perfect satisfaction, we do not hesitate in submitting the following letter of Messrs. Charles Meinecke & Co., to the attention of our California wine men. It speaks for itself.

EDITOR MERCHANT:—We have received from Mr. A. Chevallier Appert, Paris, samples of the following articles for correcting, restoring and preserving defective wines:

Anti-Bitter.—To take away the bitter taste of certain wines.

Anti-Gros.—To cure slimy, oily and glutty flowing wines.

Anti-Acid.—To remove acidity and tartness of wines.

Anti-Sour.—To recover wines showing a beginning of sourness.

Anti-Tourne.—For recovering the color of wines turning black.

Rectificator.—To take away the bad and earthy taste of wines.

Gelotine.—For clarifying white and red wines.

All of these articles having been approved by the Academy of Medicine, Paris, and being desirous that their merits be proved also here by actual experiment on California wines, suffering from the defects named. We shall be pleased to deliver gratis samples in sufficient quantity to any one who may be willing to make a trial as directed, and to report the result to us after the experiment.

If these articles actually perform the service which they promise, there would seem to be no doubt that many thousands of gallons of defective wines could annually be restored to a healthy condition, and saved from being sent to the distillery.

FAIR PRICE FOR WINES.

EDITOR MERCHANT:—It is apropos at this time, when our California wines have become so cheap as to jeopardize the industry, to suggest a reform that would increase the consumption of one of our principal products for the benefit of the producer and consumer. The system of charging 10 cents per glass for California wines is exorbitant. Contrasting the price of beer at 5 cents per glass with wines at double the price means prohibition on the sale of the latter. In proof thereof beer costs the vander 30 cents per gallon and wine costs him 35 cents to 50 cents per gallon. In dealing them out the saloon proprietor and grocer gives over double the quantity of beer that it is customary to dispense of wine in an ordinary wine glass, so that the dispenser of these articles earns \$1 per gallon for beer and \$5 per gallon for wine. This is not fair dealing, and wine should be sold for 5 cents per glass. This is all that is exacted in wine depots in Chicago and New York, to where the coast freight is 12 cents per gallon. Furthermore, by reducing the cost it makes wine a natural and popular beverage, and where sold in large quantities it creates greater care and interest in its distribution. As \$60,000,000 is now invested in the wine industry of this State it is very important it should hold a fair submission before the public. Experience proves wine to be a healthy beverage, and where introduced to suppress the consumption of strictly alcoholic beverages has demonstrated it to be a successful missionary against intemperance.

R. J. HARRISON.

March 9, 1889.

SULPHUR THE VINES.

During last season it was observed that many persons failed to sulphur their grape vines properly.

Many, doubtless, were kept from doing this on account of the expense. The wine industry seemed depressed, and with a few thousand of gallons of wine in the cellar, and a few cents per gallon the only amount offered for it, the prospect was not extremely encouraging. This journal has never lost faith in the wine business and grape business, and now there seems to be the dawn of an era of prosperity in that direction.

Vineyards and vines must have the best of care, and the use of sulphur is one of the first cares.

The Oidium or mildew often makes its appearance very soon after the new shoots come out and the vineyardists should be prepared to start the sulphur bluffs at once as a precaution, and not cease his care and watchfulness till it is no longer possible to use the sulphur without danger to the wine. Raisins and table grapes need the sulphur just as much as the wine grapes. The few vines that are planted for home use need the sulphur just as much as the large vineyard.

Now, it is of no use for us to say a word about this to President Wright, of the Viticultural Society, nor to Mr. Portal nor Capt. Merrithew, or any of our old vineyardists, but these words are for the small vine grower and for beginners and every one who thinks he can get along without using sulphur. Don't do it. Sulphur is valuable in proportion to its purity and to the fineness of its powder. It cannot be too fine. Coarse particles are useless and a clear waste. Often sulphur which costs the most is cheapest in the end, for it goes farther and is more effective.

ITALIAN WAY OF PREPARING OLIVES.

We are indebted to F. Cavallaro of this city for the following method of preparing olives. Italian people are very fond of them this way.

Take 25 pounds of olives and place them in a box with a perforated bottom, sprinkling them over thoroughly with pulverized rock salt. Place a weight on them and set them where any surplus liquid can easily drain off. When they have remained for about a week, take them out and spread them in the sun, shaking them up and turning them over every day till they are somewhat dry, and then pack in jars. Use as an appetizer the same as pickled olives, rinsing slightly in water if too salt.

Mr. NORMAN COLMAN, of Missouri, has been nominated by the President, Secretary of the Department of Agriculture, created by the law just approved by the President. Mr. Colman is the eighth Cabinet Minister, and will hardly have got into his seat before being called upon to vacate it. His Department will become in course of time, one of the most important, far more important than that of the Navy or of War. An immense amount of work lies before the Department of Agriculture, for nearly everything can be grown in the United States, and nearly everything will be grown there. To that end the Department of Agriculture will work, and not only that everything shall be grown, but with the highest culture, so as to make the growth profitable to the people.

WINE TESTING IN CALIFORNIA.

In California they do everything in the grape and wine industries on a grand scale and a lively interest is everywhere manifested, both by the State viticultural authorities and the people, which is a strong and hopeful augury of success. Alameda county seems to be the leading wine county in the State, and at an important test, made under the direction of the State Viticultural Association, at its annual convention, held in San Francisco last March, 460 specimens of wines were exhibited. All labels and names of exhibitions were concealed so that the wines would be passed upon only in accordance with their actual merits. Of the very large array of specimens submitted, quite a number were not tasted for want of time. Of those that were twenty-nine, as reported by the San Francisco MERCHANT, were considered "Extra," that term being applied to those wines that all of the committee considered to be No. 1. Of these twenty-nine "Extra" wines Alameda county is credited with fifteen, Napa county with seven, Santa Clara county with four, San Joaquin with two, and Fresno with one.

Of the wines considered "fine" types there were eighty-six. Of these thirty-four came from Alameda county, thirty-one from Napa, five from Santa Clara, four from Santa Cruz, seven from San Joaquin, two from Sonoma, and one each from Merced, Los Angeles and Fresno.

Of the Zinfandel type, there were forty-nine samples. Three of these were considered "Extra" and they all came from Alameda county, sixteen were fine types and of these Alameda county furnished eight, Napa five, Santa Clara two, San Joaquin one.

Of the Cabernet (Medoc) wines, there were twenty-one samples, and five were considered "Extra." Of these "Extras" four came from Alameda county and one from Santa Clara county.

Among the white wines there were eight that were considered "Extra." Four of these came from Napa county, three from Santa Clara, and one from Alameda county.

It will be seen from this report that Alameda county furnished more "extra" and "fine" wines than all the rest of the counties combined.

We publish the foregoing in order to show that the California grape growers are alive to the wine interest of the State, as being inseparably connected with the culture of the vine, and we desire to see a similar interest manifested through all our grape growing sections of the State of New York.—*Vineyardist*.

GROW MORE FIGS.

The Oroville Register furnishes the following information relative to the culture of the fig: "The tree does well in any soil, black adobe, red clay, sandy loam, or even in a bed of gravel. That no insect pests trouble fruit or tree. That will make the fig a favorite fruit to grow with many who have become discouraged in fighting fruit pests. There are no off years and no light crops. The fig is as regular as the seasons in their course, and year after year the tree is loaded with its luscious burden. There are many varieties, one hundred and fifty at least, and only a few kinds have as yet been tested in this State. They are rapid growers and the third year produce a pay-

ing crop. In many instances a fair crop can be obtained the second summer. California is the only State in the Union where this fruit grows to perfection, and there is no fear of over-production. There is a great difference in the hardiness of figs about frost. The White Adriatic is the most tender of all. Besides drying, the fig can be preserved in a variety of ways as a healthy and favorite food. It bears an enormous crop and continues to live and bear for a century. But little irrigation is required to start the young trees, and no water is needed after the trees are two or three years old.

OLIVE PLANTING.

There is a wonderful call for olive trees and olive cuttings this year. Thousands of cuttings are being made at the Quito Olive Farm this year, the owner bringing his trees into a shape better suited to his ideas, by a very thorough pruning. We are not sure, but believe we understood him to say these cuttings were all contracted for.

Cuttings of almost any size will grow, but we have seen that the larger and stronger the cuttings the more rapidly the tree grows and comes to bearing—two or three years, sometimes between large three-inch cuttings and little twigs.

Plant the cutting where you want your tree, and it is not advisable to plant them any nearer than 32 to 33 feet apart. Cuttings are usually made from 15 to 18 inches long, and should be planted so the tops just come to the surface. Most of them will grow the first year, but don't be entirely discouraged if they don't, for many will grow the next year that do not the first. Keep up good cultivation and plant grape vines if you wish to.—*Santa Clara Valley*.

TO PREVENT OLIVE OIL IMITATION

The following act to "prohibit deception in the manufacture, importation or sale of oil" has been introduced in the New York Legislature:

Section 1. Whoever, by himself or his agents, manufactures, imports, sells, exposes for sale, or has in his possession with intent to sell, any oily substance or compound made in imitation or semblance of olive oil, or as a substitute for olive oil, and not exclusively and wholly pure olive oil, or containing any fats, oils or grease or other foreign substance, unless the words "imitation olive oil," or "adulterated olive oil," are stamped, labeled or marked in printed letters of plain Roman type, not less than one inch in length, so that said words cannot be easily defaced, upon the top and side of every cask, can, bottle, package or other receptacle containing said article, substance or compound.

Sec. 2. Whoever, by himself or his agents, violates the provisions of this act, in whole or in part, shall be guilty of a misdemeanor, and shall be punished for each and every separate offense by a fine of not less than one hundred dollars nor more than one thousand dollars, or by imprisonment in the county jail of the county wherein said person or persons shall be tried, of not less than one month nor more than one year, or by both such fine and imprisonment in the discretion of the court pronouncing the sentence, one half of which fine shall be paid to the person or

persons furnishing the evidence of the violation of the provisions of this act, and the residue shall be applied to the public school fund of the said county.

PRUNE DRYING IN FRANCE.

We find the following in the *Country Gentleman*, taken from an English paper, describing the process of drying prunes observed in France, by a traveler: All the apparatus required consists of trays and two more ovens. The trays are made either of wicker-work or wood, are round or triangular, and deep enough to carry a single layer of plums, and allowed of their being placed upon each other without crushing the fruit. Every morning the trees are looked over, and the fruit that is ripe picked just before the flesh begins to soften. The plums are placed in the trays, put for an hour or two in the sun, and then laid on the floor of the oven. These ovens are made just like ordinary bread ovens; they are usually built in pairs, each one about ten feet long and four feet wide inside, and are heated by burning a certain quantity of wood inside of them. When the fruit is put in, the temperature should be about 100 degs. Fahrenheit. In the course of a few hours the plums assume a curious, puffy appearance; and if the heat is too great, they will burst, a result most carefully to be avoided. They are taken out of the oven, cooled, and again put in with temperature at about 132 degs.; again withdrawn and cooled, and this time the fruit is turned by placing an empty tray upside down over a full one, and turning them over together. They are again put in the oven, this time the heat being raised to 170 degs.

This operation is repeated until the plums are completely preserved. Some dry more quickly than others, and are picked out and placed in other trays as they are ready. The more slowly the whole operation is performed the better, and the oftener the plums are put into the oven, the higher the quality of the produce. When ready, the plums are sorted into various grades.

PRUNING VINES.

Journals devoted to fruit culture contain many long essays on pruning vines; and while their theories are more or less valuable, we believe they will teach no one how to trim or prune vines properly. Actual study and observation of vines, and practice under the eye of an expert are absolutely necessary in order to do the thing properly. A pruner must be able by looking over a vine to form a correct judgment of its capacity to bear fruit before he begins using his shears. To do this and make no damaging mistakes is exceedingly difficult. Again the fact that different varieties require very different trimming necessitates a still larger experience.

To have an ideal tree, one should commence at the outset and prune annually at least. A young tree should have only three or four leading branches, all others should be pruned out; and as the tree grows, superfluous branches should never be allowed to remain. Thus in the earlier years we have a very open tree which becomes a model at maturity; but let no year pass without its annual pruning.—*Yolo Co. Chronicle*.

Subscribe for the MERCHANT.

FELLING TREES BY ELECTRICITY.

Hitherto machines for felling trees have been driven by steam power, but this is sometimes inconvenient, especially in thick woods, and electric power has recently been adopted in the Galician forests. Usually in such machines the trunk is sawn, but in this case it is drilled. When the wood is of a soft nature the drill has a sweeping motion and cuts into the trunk by means of cutting edges on its sides. The drill is actuated by an electric motor mounted on a carriage, which is brought up close to the tree and shackled to it. The motor is capable of turning round its vertical axis; and the drill is geared to it in such a manner that it can turn through an arc of a circle and make a sweeping cut into the trunk. The first cut made, the drill is advanced a few inches and another section of the wood removed in the same way until the trunk is half severed. It is then clamped to keep the cut from closing, and the operation continued until it would be unsafe to go on. The remainder is finished by a handsaw or an axe. The current is conveyed to the motor by insulated leads brought through the forest from a generator placed in some convenient site.—*American Analyst*.

TURKISH PRUNES.

Considerable has been said about Turkish prunes of late, and the *Commercial Bulletin* has gone into the matter pretty deeply, that is to say, exhaustively. It is claimed that this year's crop is of a poor keeping quality, and that not only do the Turkish prunes show up an unusually inferior grade, but those coming from Bohemia and also France are considerably below the quality that importers in past years have been accustomed to receiving. This peculiar feature of the fruit is attributed to the dry weather this season. The peculiarity of the fruit this season is its liability to turn gray, the saccharine matter contained coming to the surface and giving the stock an appearance of age. The Turkish, in casks, are annually running poorer, owing to the great increase of the boxing industry that is now being pushed in the primary market. In former years the fruit was gathered, cored and packed in casks regardless of size, but within the past three years a preference has been given to box stock. So, to meet the requirements of the trade in this respect, the crop has been culled of all superior fruit, which has been put in boxes, leaving the remainder of the crop, which is of the smallest kind, to go into the casks. These casks will also contain all the inferior stock that is left over, and, being dumped in with the small sound fruit, is thus placed before buyers for their consideration.

STEWED PRUNES.

Take one pound of dried prunes, wash clean, pouring off the water; let stand an hour or so to soften slightly. (This delay is not absolutely necessary.) Then add just enough water, sweetened to taste, to boil them in. Cook till well done, then cool them; when cool, have prepared the whites of five eggs beaten to a "stiff," add this to the prunes, liquor and all; beat the whole carefully till quite light. Then place in an oven moderately hot for 20 minutes. Then cover well with sweet cream and cool. Serve it hot or cold, always with sweet cream; sweetened milk would do.

THE MYSTERIOUS VINE DISEASE.

Hon. J. de Barth Shorb has sent the following letter, which contains some interesting information, to the Los Angeles County Board of Supervisors, which has not as yet taken any action in the matter:—

As you are aware, for several years past a disease has made its appearance among the vineyards of this section, which has in many instances proved very destructive and in some cases has entirely destroyed them. Many theories were advanced as to the cause of this disease. The Viticultural Commission sent some men to examine into it. The opinion of those consulted was to the effect that it was due to climatic influences, abnormal degrees of temperature in summer and winter months, excess of moisture, etc., and when these causes changed the results would change with them. The climatic theory most generally entertained was possibly based on the opinion of French scientists, who have tried to explain the cause of a disease existing in France known there as *appoplexy*, and which seems to be aggravated by certain climatic causes. The disease in some respects only resembles the one here but not enough to confound the judgment of any close observer.

The climatic theory is entirely disproved by our examinations, and we now think it is directly due to some form of fungi which like some deadly mildew settles on the leaves by destroying their functions, which are to the economy of a plant the same as the heart, lungs and stomach are to our organisms, starves the vine to death. Many spores of fungi have been observed and recorded, but which form is doing the deadly work cannot at this stage of the examination be accurately or scientifically determined. In order to proceed with the examination with the hope of arriving at the correct solution before the vines are again in leaf, we have built a small conservatory where by the application of artificial heat the vines will remain in leaf all winter, giving us the opportunity of transplanting the different forms of fungi already observed and carefully note their development and effect on the vines. When temperature and moisture can be given at will, the study will be rendered easier and the deductions more accurate. The Viticultural Commission, at its last semi-annual meeting, by resolution appointed me a committee of one to proceed with the examination as commenced, and will defray expenses of the small conservatory and also the salary of Mr. Dowlen the botanical expert. The fact that this work is going on under my supervision has called forth a heavy correspondence, so much so as to necessitate engaging a correspondent who from present appearance will have his time entirely occupied. While the conservatory already finished will be of great service, yet we cannot find room enough for the different varieties of vines that are to be found especially subject to the influence of the disease, and those which so far have almost entirely escaped it or shown so stubborn a resistance as to be considered almost exempt. We should have double the capacity for growing the vines, and, if we found it advisable to engage temporarily the services of other scientific experts to have the means of paying them.

The Viticultural Commission, while anxious to do all they can in the discovery of the disease, is limited in its appropriation

and I feel they have done all they should do in the premises. It is only by thorough scientific work that accurate or reliable conclusions can be reached in such cases as we have now in hand. It was only by exhaustive investigation that Pasteur found the cause and remedy for the ravages of the disease among the silk worms of France. Millions were destroyed before the cause was known, but millions were saved afterward by accurate knowledge. I feel confident that with what we now know and what we may discover during the winter's work as above indicated, we will know the character of the common enemy. It matters not how veiled in mystery this disease is, it must give up its secret to the powerful lenses of the microscopes which we have now in use, and this discovered, the chemist will soon supply the needed remedy and save the vineyards of our country. Whatever appropriation you in your judgment may think proper to make will be satisfactory to me. I want no compensation for my own time and services, for as one of the Horticultural Commissioners my time belongs to that office, unpaid as it is.

THE GRAPE CURE.

Referring to the virtue of the new grape cure, the *Farm and Vineyard* says: Much interest has been excited in medical circles, and the public mind, for years past, in regard to the alleged curative qualities of the grape, and its efficacy in a large class of stubborn and chronic diseases. The grape cure, as it is properly called, has been in vogue for a considerable length of time in France and Germany, and the method of treatment has been to let the patient eat all the ripe grapes daily that he or she desired in vintage time, and many remarkable cures are regarded as having annually occurred.

The grape cure has become a well established fact in America as well as in Germany, and every day is developing new truths in support of its wonderful efficacy. The eminent Irving C. Ross, M. D., speaking from personal experience, says of it:

"Some years ago, on arriving at Cadiz, after a long voyage and, the monotonous diet of a sailing ship, and my system being greatly reduced, I determined to try for a time a diet consisting almost exclusively of grapes. The result was rapid re-establishment of all the bodily functions, and a feeling of more than ordinary strength and agility. I was prompted while in San Francisco, Cal., to resort to the grape cure for the second time, the result being satisfactory. I recommended the cure to several persons who were much run down from over work and bad diet, and I had the satisfaction to see a rapid gain both in weight and appetite."

It having been sufficiently demonstrated that the methodical and rational use of grape juice breaks up all habits of nutrition, rapidly reconstructs the blood, and exercises a salutary influence upon the nervous system, it follows as a rational sequence that the grape cure would be the natural and most efficacious remedy for many persons in our large cities who, in consequence of extreme heat and improperly cooked food suffer from congested livers and intestinal catarrh, and who delude themselves with the popular fallacy that malaria is the source of all their troubles. Overworked clerks and newspaper men, who keep late hours and live on boarding house fare, may derive from the innocuous and inoffensive

grape a rational means by which to re-establish those physiological conditions so essential to clear thought and a proper discharge of their wearisome duties—and which alone is worth living.

For some years past a New York city firm has sold pure grape juice at five cents per glass or twenty-five cents a bottle, that can be carried to invalids and old people at their homes. The business of these firms during the grape season has been simply immense. As long as fresh grapes can be had, small hand presses upon the counter are used for expressing the juice, each person selecting his own grapes, if he chooses, from any one of the different varieties on hand, and paying five cents per glass for what he may drink, and very often the same person will drink two or three glasses.

At the close of the grape season they usually grind and press large quantities of grapes principally Concord, the juice from which is filtered or strained and put away in barrels, in a temperature always below 45 degrees, where it will remain fresh and sweet until grapes come again, as fermentation cannot take place in so low a temperature.

This is probably but the beginning of the use of "unfermented grape juice" in this country; and the demand for grapes for this purpose, and as a healthful beverage for the people in general, added to the immense quantity used in making unfermented wine by evaporation, that will keep in its present state for years, in all climates, and can be shipped cheaply all over the world, will render the over production of grapes in the United States quite impracticable.

CARE OF GRAPE VINES.

The vine trimmed as it should be, will in the spring consist of a number of canes at about equal distance, say two or three feet apart, over the space thus covered. Even a little further apart will be better. If this wood is all young and lively (or if old, well set with spurs,) each eye or spur will throw out one or more shoots, with from one to three or more bunches of fruit on each. Now, only a certain number of these shoots will have room to grow without crowding, hence, a judicious thinning is oftentimes beneficial. Then again, there are more bunches on a shoot often, than it is safe to have remain, providing, of course, quality as well as quantity is a desideratum. So leave no more than two bunches on the same root, and the extra growth of these will more than make up the difference. Having then thinned out superfluous shoots and bunches the next step is the branches themselves. The leaders, that is, the main shoots, if covering trellises or walls, may be allowed to grow on until the space is filled and stopped two or three eyes beyond. This gives some wood to cut back the next winter on pruning. The shoots scattered all over the plant, on which a couple of bunches is left, will also want stopping. This may be done a point beyond the last bunch. The effect of these is to cause an increase in size in the leaves remaining. By and by, shoots will again start out, which are again stopped, always keeping the main eye from starting, if possible, which being at the extremity will start first. A well attended vine will have a large quantity of very large vigorous leaves; one allowed to grow as it pleases, a vast mass

of smaller ones, each struggling for the mastery with the older ones in the race, and yellowing and falling early. The leaves are the lungs of any plant, and the more perfect they are the finer the flowers or fruit as the case may be. Very large, fine strawberries will always be noticed on such plants as have vigorous, bold foliage. There is no exception to these rules. In grape vines where there is no considerable space to fill, and any particular vine seems to take the lead, if a good sort, it is well to encourage its growth by giving as much space or room as it will occupy—this is how very large vines originate. Sometimes thrips, little jumping insects, play havoc in the leaves of vines. They may be got rid of by spraying with insecticide—tobacco in almost any form, either as smoke, when it can be applied, or snuff, or tobacco water is equally as effective. There are other forms sometimes troublesome—the aphids for example, but these are got rid of by the same means, and more easily than the thrips.—*Ex.*

PLANTING CROPS IN YOUNG ORCHARDS.

There has been always a great desire to plant some other growing crop on the same land occupied by a young orchard, particularly for the first two or three years when the trees take up so small a portion of the ground, and when there seems to be ample space for something else. This has sometimes been recommended and held out as an inducement with the idea that the land may be yielding some returns while the trees are growing.

We never had a better opportunity to illustrate how this operates than recently when we visited two ten-acre orchards growing side by side on the same soil, planted with trees of the same lot, both receiving excellent care, being cultivated and pruned by men who are wide awake and willing, and anxious to do the best they can.

One planted a crop of squashes on his land, and the other let his go without a crop.

The one raised a crop of 20 tons of excellent squashes, probably worth \$250, while the other got nothing, and the first man thought he was ahead.

We saw the two men together on the border line between the two orchards. The squash planter said to the clean cultivator, "You know I got a fine crop of squashes that year, 80 tons, but I could see that your trees grew better than mine, and had fresh green leaves on them for weeks after they had fallen from mine. I could find moisture on your land just a few inches below the surface, while on mine I could go down more than a foot and find it pretty dry even then. You see that 80 tons of squashes was pretty near all water, and the great mass of green leaves pumped up the water and evaporated it faster than a steam pump. Let me see, I believe you got for your first crop on your apricot trees \$140 per acre, while I got \$20 the same year. My trees have been about one year behind yours all the while since then, and I am sorry I planted the squashes."

This is good doctrine for all orchards planted on unirrigated land. We have seen beautiful crops grown between the rows of trees, rhubarb in one instance, but it was plentifully irrigated all summer, and the trees seemed to take no injury. But it is conceded that the best fruits, for drying purposes at any rate, grown on trees that get no water except in winter, and on such orchards the warning seems to be "Don't plant any crops between."

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FRIDAY.....MARCH 15, 1889

THE SAN FRANCISCO Wine Dealers' Association has addressed an open letter to the members of the Transcontinental Association in which it demands a reduction of the existing freight rates on California wines and brandies in glass. The reason given is that California wine is being shipped to Eastern and European markets, where it is doctored and diluted and put upon the markets as the pure article. In order to expose the fraud of these unscrupulous dealers it will be necessary to bottle the wine in California and enter it in direct competition. But this cannot be done under existing freight rates, and a reduction is asked for in order to bring relief to producers and put a stop to present shrinkage in the values of California wines. The Association has extended to Senator Stanford a vote of thanks for his legislative efforts in behalf of the California wine industry. It also acknowledged the attention which had been paid to a petition regarding a reduction of the existing tariff rates on wines in glass to Eastern points.

EDMOND YATES writing in the *World* says: "The French vintage last year was a larger one than has been since 1880, but it is rather disappointing to note that the yield was the largest in the southern districts, which produce the common wine of the country, while the Burgundy and champagne districts were badly favored, both as regards the quantity and probably quality of the vintage. It is true that the Bordeaux vintage is very much larger than it has been for some time, but considering that more than 150,000,000 gallons of wine were imported into that part of France from Spain, the prospect of getting pure claret, as we call the Bordeaux wines, is not much improved. France has, since the appearance of the phylloxera, become a wine importing country, for, while fourteen or fifteen years ago the imports were only 13,000,000 gallons and the exports 70,000,000, the former now exceed 250,000,000 gallons, while the exports dropped last year to less than 50,000,000 gallons."

RECENT INFORMATION from Europe is to the effect that many of the vineyards of France which were decimated by the phylloxera pest are now being resuscitated, and are beginning to yield their usual quota of wine. This has been done by adopting the system of grafting their special wine-producing varieties on American grape vines. It would thus appear to be of little use of destroying vines, and after a few years' replanting with similar varieties, as to the practical man it is well known that, when once a pest has become established in a country, it can never be properly got rid of. The enormous amount spent in trying to destroy the phylloxera in Continental nations without permanent effects, and the easy remedy advocated should put our vine growers on the right road. Now, after diseased vines are destroyed, the land may be made able to still produce its crops of fruit for wine making. At the outbreak of the phylloxera we took occasion to mention that practical experience foretold that the doctrine of grafting was a true solution to the vine growers' difficulty. Grafting, however, has not in one solitary instance been adopted, but our paternal Government will have to go on destroying vineyards and compensating owners' thereof without taking steps to prove how to remedy matters even after the destruction of vineyards. So simple is the method and so easy is it to graft the vine that acres might be annually done with but little expense. Like the antidote for the apple blight, American vines must be grafted well up above the ground so that there may be no possibility of the scion rooting into the ground, as if this occurred the object sought to be obtained would be entirely lost. Possibly the best plan would be to bud the American grape vine in the autumn, and thus have all ready for the buds to start in the early spring. Thus a large quantity could be worked without the trouble of tying and waxing the scions as would be required were the vines grafted in the spring. We earnestly advise our vigorous to try the method, and thus place their industry beyond the troubles incidental to a pest that, without such means cannot be got rid of. The orange tree question comes before us again. In a previous article we observed that possibly a majority of the orange trees annually planted never lived over the first season. The practical horticulturist is well aware of the fact that possibly nine out of every ten selected situations are not favorable for orange cultivation. We alluded to the fact how badly such an evergreen as the orange was treated, and how much it must suffer by removal from nurseries. We offer the following to those who wish to grow oranges, and whose sites are anything but perfect. Sow any two or three seeds in holes just as you would plant a tree for permanency, then when they are fairly up remove the weakest leaving one to remain.—When it is of sufficient bulk, bud it a few inches from the ground, and when the bud adhesion is perfect treat it like other trees so manipulated. By this means a good hardy orchard of orange trees should be secured, which should move ahead without any hindrance, and eventually should become a fine orchard. In the matter of distance between the trees much difference of opinion prevails; but, from experience, this should be regulated by surroundings. In exposed situations the grower falls into a grievous error in wide planting, as we rarely ever see trees meet in such situations. Therefore, in such exposed places, 18ft.

apart should be ample, as the practice holds good that in such places one tree materially helps to shelter another. No hard and fast rules should be adopted either with the orange or with any other fruit trees. Leaving the question, we advise a trial of the seed-planting process especially by those who, possibly have continuous ill success, and who still desire to establish an orangery.

A REMEDY is reported for the mysterious disease that has been ravaging the vineyards of Southern California by a Monsieur Mirande, a French gentleman who owns a vineyard at Pomona. His relatives have been engaged in the same business in France for 130 years, and he learned from them particulars of a similar disease that had there ravaged thousands of acres of vines. The remedy used was a preparation of two pounds of bluestone, three pounds of slaked lime and fifty gallons of water. M. Mirande has been quietly experimenting on his diseased vines, and reports that by a system of spraying vines with the preparation in stronger or weaker parts, as suited to the season and the stage of the disease, he has cured thousands of vines, and some that were dying a year ago are now more healthy than at any time within five years. He has been visited by vineyardists from all parts of the State who were anxious to see and learn for themselves, and the results of his experiments may be useful to Eastern grapegrowers.

SPEAKING OF Professor Hofmester's intention to revolutionize the system of making champagne, Mr. Arpad Haraszthy thinks it is another electric sugar scheme. He says there are only two ways to make champagne—the genuine one, as adopted in France, of fermenting in the bottle whereby the wine generates its own sparkling quality without the aid of machinery or chemicals, which constitutes pure champagne and is known as the natural process. The other is the imitation, and the wine is made to sparkle by pumping a fictitious gas made by the action of chemicals, such as oil of vitriol on marble dust, into a bottle containing still wine. This last process is injurious to health if the wine be consumed in any quantity. It is also contrary to the pure wine law of California. Mr. Haraszthy says there are two houses in San Francisco and half a dozen in New York that are engaged in making this bogus wine.

SOME TIME ago Mr. Hermann sent the following from Washington as authentic information concerning the manufacture of beet sugar in California: "Mr. C. Spreckle, who is here in Washington, preparatory to opening his immense sugar refinery in Philadelphia, gives me, in person, the within record of the transactions of his beet sugar factory at Watsonville, California. You will see from this time that the last year's yield, I think, was 754 tons, and the one still previous was 500 tons, thus showing how this industry in California is on the increase. On our farms on the bottom lands, of Douglas, Coos and Jackson counties, and along the Willamette counties and on the alluvial lands of the Columbia, the sugar beet would thrive with excellent results. Mr. Spreckle tells me that in California no crop is so profitable as the sugar beet crop."

THE MERCHANT is the only recognized wine journal in the State.

THE WINE growers of Europe seem to be stirring. Lately we were told of a powerful syndicate formed to develop and push the vintages of Greece. Italy is making a most determined bid for the suffrages of English wine drinkers, and now the Servian Government, with pleasing self-confidence, gives public notice that its wine growers and dealers are just about to begin. Probably the prospect of a grand war is not foreign to this general activity. If France and Germany fall out again it is expected by shrewd financiers that the export of wine from those realms will cease for an indefinite time. Then outsiders will get their chance. Certainly a cataclysm would be needed—nothing less, in fact, than a reversal of human tastes—to tempt the average mortal into drinking Servian wine. Perhaps there are viler drinks made from the grape. Those who have travelled in Eastern Europe will not be hasty to decide, if they be conscientious, among the Servian, the Bulgar, and the Greek concoctions. Each has its special ingenuity of abomination. But it may be urged in favor of the last—whatever the argument be worth—that the natives drink it. In Servia they do not, if by any means they can procure their cherished sliobovitz. The well-regulated mind always respects courage and applauds enterprise. It is pleased, therefore, to hear that a congress of Servian wine growers has met at Nisch for the purpose of "testing" the national vintages. It admires, but it shudders at the thought of emulating such devotion.

SPEAKING OF wines, a friend of mine who is a practical chemist, gives me a simple prescription by which anybody can detect whether wine has been artificially colored or not, and if so, what ingredients have been used for the purpose. A lump of potassium, of the size of a hazel nut, should be dissolved in a liqueur-glass full of the wine which is to be tested. If the wine is natural, some minutes after the potassium has dissolved, it will take a greenish color, and there will be no sediment. If the wine, however, precipitates a violet colored sediment, it proves that it has been colored with either mulberries or elderberries. A red sediment proves the presence of beet-root juice, bright violet indicates sunflower, and bluish violet shows that it has been colored with extract of privet-berries. Simple enough, n'est-ce pas?

THE EXTENT to which Paris follows the Scriptural injunction to "eat, drink, and be merry," is shown by the following statistics concerning the ball at the Hotel de Ville, which was held a few weeks ago. During the night the dancers drank 16,000 glasses of ale, 5,000 bottles of claret, 12,000 glasses of punch, 5,000 glasses of liqueur, 4,000 cups of iced coffee, and 20,000 glasses of champagne. The hungry were at the same time filled with solid edibles in the following manner: they ate 14,000 sandwiches, 6,000 patties, of foie gras, 6,000 jellies, 12,000 buns, and 300 pieces of non-gut and other sweets. And after this feast of good things, they footed it merrily till six o'clock in the morning.

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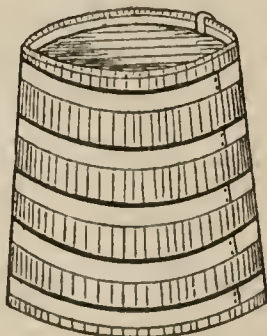
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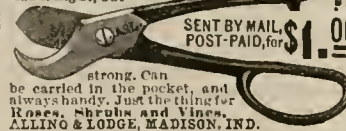
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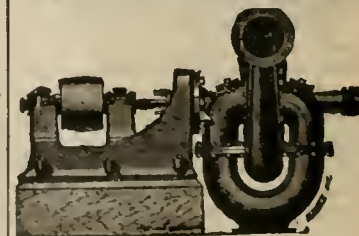
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C & Co.	"	6 kegs Wine	196	120
D D in diamond	Kohler & Van Bergen.	50 barrels Wine	2,381	1,290
F C	Lenormand Bros	25 barrels Wine	1,250	200
J K & F	Trapoli, Berges & Co.	10 barrels Wine	4,515	133
K & F	Kohler & Frohling.	15 barrels Wine	712	190
M R	J Gundlach & Co.	50 barrels Wine	2,525	1,289
G	"	11 barrels Wine	546	335
A W & Co.	"	6 barrels Wine	286	157
B in diamond	"	2 barrels Wine	96	77
L in half circle	"	50 puncheons Wine	7,387	3,394
	S Lachman & Co.	7 barrels Wine	130	130
	"	50 barrels Wine	2,511	750
	"	125 barrels Wine	6,339	2,639
Total amount of Wine			28,632	13,413

TO CENTRAL AMERICA.

A P & Co, Corinto.	B Dreyfus & Co.	36 half barrels Wine.	1,003	\$1,410
F M, Corinto.	"	40 kegs Wine.	600	
A A D, Corinto.	"	25 cases Wine	200	140
F Z C, Corinto.	"	30 cases Wine	201	200
J G, Corinto.	"	4 barrels Wine	351	300
V & V, Corinto.	"	10 kegs Wine	100	125
A G, La Union.	"	4 barrels Wine	200	195
O P, Acapulco.	"	6 barrels Wine	265	85
M B, Puntas Arenas.	"	12 demijohns Wine	601	310
J F W, Corinto.	"	1 half-barrels Wine	113	135
E R, Corinto.	"	5 half-barrels Wine	139	125
E K, La Union.	"	2 barrels Wine	100	85
F P & Co, La Union.	"	3 half barrels Wine	83	70
E R, La Union.	"	27 cases Wine	125	125
Oy S, Puntas Arenas.	Thannhauser & Co.	10 demijohns Wine	52	60
J Ch & Co, Corinto.	F Meeks	8 cases Wine	27	23
J B G, Amapala.	"	2 kegs Wine	24	23
J N C, Corinto.	"	10 cases Wine	125	100
B M B, Corinto.	"	1 case Wine	48	80
F A, Corinto.	"	1 case Wine	3	6
C O F, Corinto.	"	1 barrel Wine	30	30
C S, Corinto.	"	3 kegs Wine	40	29
T A & Co, Puntas Arenas.	E Kernen & Co.	8 1/2 barrels Wine	2 5	176
A O, Amapala.	"	2 cases Wine	8	8
L & Co, Champerico.	"	1 case Wine	27	25
A E T, Puntas Arenas.	"	2 half-barrels Wine	56	56
M in diamond, Corinto	Montealegre & Co.	10 kegs Wine	200	180
F S in diamond, Guatemala.	"	10 kegs Wine	200	210
B S O, Champerico.	Hellman Bros & Co.	12 kegs Wine	120	60
E H, La Union.	J Gundlach & Co.	20 cases Wine	80	80
A S, Amapala.	"	10 barrels Wine	131	78
	"	9 cases Wine	45	61
	"	2 barrels Wine	95	35
	"	2 kegs Wine	40	160
	"	35 cases Wine	180	180
	"	3 barrels Wine	29	29
Total amount of Wine, 161 cases and			4,798	\$4,967

TO MEXICO.

B F D, Acapulco	W Loaiza	10 cases Wine		\$33
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PER STEAMER COLIMA, MARCH 2, 1889.

TO NEW YORK

M C	M Cusco	60 barrels Wine	2,873	\$1,119
A C	"	1 barrels Wine	185	74
R W S	Kohler & Van Bergen.	1 barrel Wine	33	24
E L	"	1 barrel Wine	33	24
J B B	"	1 barrel Wine	33	24
S in diamond	J Gundlach & Co.	10 puncheons Wine	2,650	1,060
J P	Trapoli, Berges & Co.	50 barrels Wine	2,390	969
S & Co	C Carpy & Co.	15 barrels Wine	21	325
G	C Schilling & Co.	4 octaves Wine	108	80
Mrs H H	"	4 barrels Wine	190	100
Mrs C S	"	1 octave Wine	27	25
E B & J	"	1 octave Wine	27	25
K & F	J B J Portal	3 barrels Wine	152	150
S in half diamond	"	3 cases Wine	27	27
F A	Frohling & Kohler	110 barrels Wine	5,667	3,117
A R	"	15 puncheons Wine	2,341	1,170
	"	75 barrels Wine	3,806	1,908
	J Gundlach & Co.	50 barrels Wine	2,491	864
	"	25 barrels Wine	1,277	490
Total amount of Wine, 3 cases and			25,002	\$11,288

TO CENTRAL AMERICA.

M C, Champerico	Eug de Sabla & Co.	5 kegs Wine	60	\$38
J R, Puntas Arenas	Hellman Bros & Co.	15 cases Wine		120
C B, Acapulco	Montealegre & Co.	1 barrel Wine	50	40
T A, La Libertad	Kohler & Frohling.	1 barrel Wine	53	43
C A & H, La Libertad	Urreola & Urioste	1 keg Wine	50	52
Total amount of Wine, 15 cases and			208	\$317

TO HONOLULU—PER O. S. S. CO'S STEAMER AUSTRALIA.

G in diamond	D Gedge	250 kegs Wine	1,750	\$1,467
W C P	B Dreyfus & Co.	8 half barrels Wine		
"	"	70 10-gal kegs Wine	1,119	1,215
"	"	100 5-gal kegs Wine		
H J	A Harasathy & Co.	11 barrels Wine	518	400
"	"	95 5-gal kegs Wine	475	395
"	"	75 10-gal kegs Wine	750	574
"	"	6 cases Wine	15	20
F A S & Co	C Schilling & Co.	2 cases Wine	121	73
"	"	1 barrel Wine	34	21
H W C	"	1 barrel Wine	34	21
W S L	Hedgeside Vineyard	2 barrels Wine	100	51
E H & Co	Kohler & Frohling	4 cases Wine	267	161
"	"	6 quarter-casks Wine	198	116
"	"	10 octaves Wine	200	120
"	"	75 10-gal kegs Wine	750	450
"	"	75 5-gal kegs Wine	375	225
L & Co	Lachman & Jacobi	8 cases Wine	199	385
Total amount of Wine			7,500	\$5,684

MISCELLANEOUS SHIPMENTS.

DESTINATION.	VESSEL.	REG.	GALLONS.	VALUE.
Victoria	Walla Walla	Steamer	297	265
Juliet	H L Therman	Sol coner	222	264
Victoria	Unatilla	Steamer	59	59
Nanaimo	Empire	Steamer	128	125
Japan	Rio de Janeiro	Steamer	201	169
Honolulu	W G Irwin	Brig	2,807	2,200
Japan	City of Sydney	Steamer	1,357	464
Victoria	Walla Walla	Steamer	275	197
Singapore	H Blackfield	Steamer	582	365
Liverpool	Alameda	Bar	30	21
Sydney	"	Steamer	170	60
Honolulu	"	Steamer	100	75
Apia	"	Steamer	118	70
China	Oceanic	Steamer	66	38
Honolulu	Geo H Douglas	Brig	67	60
Tahiti	Tahiti	Brig	1,907	690
Mexico	Newbern	Steamer	921	496
China	Gache	Steamer	123	83
Victoria	Unatilla	Steamer	105	101
Total			9,565	\$5,745
Total shipments by Panama steamers			58,640 gallons	\$30,018
Total Miscellaneous shipments			163,653 "	70,163
Grand totals			222,293	\$100,181

Description of the Blueberry.

The Blueberry is a valuable fruit, and is a reliable fruit to grow in our northern States where the more tender varieties of fruits winter-kill. It is perfectly hardy, having stood 40 degrees below zero without showing any injury to the most tender buds. It ripens in this latitude about the 1st of July, and is borne in clusters like currants; shape, round; reddish purple at first, but becomes a bluish black when fully ripened. The flavor is equal to the raspberry, a very mild, rich sub-acid, pronounced by most people delicious. It may be served with sugar and cream or cooked sauce, and is splendid for winter use. The plant seems to flourish in all soils, and is a prolific bearer. It grows very stocky and makes a nice hedge. The shining dark green leaves and the blue fruit making a pleasing contrast. The demand for the fruit is great, and usually brings 15 cents per quart. They commence bearing the first year after setting out, and yields a full crop the second and third year after setting out. They are propagated from suckers and root cuttings. The plant is about the height and size of the currant bush, and very stocky, holding the fruit well up from the ground. Plants should be set in the fall and spring, in rows two or three feet apart, and five or six feet between the rows, making a perfect hedge, and no grass or weeds should be allowed to grow between rows.

PRICE LIST:

1 Dozen Plants by mail, 60 cents. 100 Plants by Express, \$2.50
2 Dozen Plants by mail, \$1.00 1,000 Plants by ex. or freight \$15.00

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Plants are carefully packed in damp moss and delivered to express or freight office, for which I make no extra charge. Address

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BLACK ROT.

The *Anglo-American Times* says: "During the past season (1888) the value of the salts of copper in treating black rot, but doubtfully indicated by our experiments in 1887, has been fully demonstrated. Of the several preparations employed, Bordeaux mixture, can celeste, ammoniacal carbonate of copper, and sulphatine, the first named has given by far the best results. All have been about equally efficacious in protecting the vines from mildew, and it is difficult at this time to account for the diversity of action. In respect to the latter disease, however, the results obtained where the Bordeaux mixture has been properly applied, both in this country and France, are so clear that we have no hesitation in saying that the black rot is conquered. It may now be combated successfully and by a method that is economical and perfectly practicable in vineyards of the largest size. The first appearance of black rot on the leaves is likely to occur during the second half of May; it is necessary then that the first treatment with the copper salts should be completed by May 15, the more so the period of incubation may be from eight to twelve days."

Professor Scribner, who has been making investigations of black rot for the agriculture department, has made a report on the subject, and in it he says: "Black rot occurs throughout the States east of the Rocky mountains and on all wild and uncultivated vines. Its virulence lessens as the humidity diminishes, for there is sufficient heat in all the States at the time when the fungus develops most actively. Thus in Texas its ravages are unimportant, excepting in the north, along the banks of the Red River, and in the center, along the Brazos and Colorado, in Western Texas, where it is very dry, the disease has not been observed. This is the case, for example, at El Paso, which forms its southwestern limit."

OLIVE CULTURE.

A great deal of attention is being given to the cultivation of the olive in Sonoma valley this season. The wonderful success of Col. G. F. Hooper's experiments with

the olive has demonstrated that it grows to perfection in this valley and takes as kindly to our soil and climate as it does to its own sunny slopes of Italy. Col. Hooper's success, together with the large and growing demand for pure olive oil to replace the miserable adulteration now handled and sold by dealers all over the United States, has encouraged many of our farmers to plant out large numbers of olive trees.

E. P. Thomson of Agua Caliente has set out this season over 600. Those set out last year, some 500 in number, are vigorous and are growing fine. Only five per cent. failed to take root and grow. These were less than three inches in height. None over that size died.

Robt. F. Clark has also set out this season over 1000 of these trees, and many other farmers have planted from 100 to 500.

In order to supply the demand for olive trees, Thos. D. Morris, whose place is located about midway between Sonoma and Glen Ellen, is preparing to plant a nursery of 60,000 trees.

FIGHTING PHYLLOXERA.

The battle with the phylloxera, which is in perpetual progress has already cost France upwards of £400,000,000, according to the *Pall Mall Budget*. How do the vinegrowers meet the attack of this terrible little foe, which has cost France such an enormous treasure? It is said, on good following: Cut the beef in convenient pieces and salt down as usual, adding a "pinch" of saltpeter to each piece. Let it remain in salt three days; then drain off the bloody brine formed by the salt, wipe each piece with a clean cloth and repack in the tub or other vessel used, a syrup or molasses cask will answer, but not a whisky barrel. For the brine, take as much water as will cover the beef; add salt until no more will dissolve; a tea cup of ground saltpeter and a quart of molasses, or its equivalent of brown sugar. Boil and skim well. When the brine thus prepared is entirely cold pour it over the beef and keep the latter well pressed under the brine. These proportions are for 200 pounds of beef. If the brine should mold in warm weather reboil and skim it, adding half pound of cooking soda, and when cold return to the beef.

TO PLANT VINES.

1. Prepare the ground in fall; plant in spring.
 2. Give the vine plenty of manure, old and well decomposed, for fresh manure excites the growth but does not mature it.
 3. Luxuriant growth does not insure fruit.
 4. Dig deep and plant shallow.
 5. Young vines produce beautiful fruit, but old vines produce the richest.
 6. Prune in autumn to insure growth, but in spring to insure fruitfulness.
 7. Plant your vines before you put up trellises.
 8. Vines, like old soldiers, should have good arms.
 9. Prune spurs to one developed bud, for the nearer the old wood the higher flavored the fruit.
 10. Those who prune long must soon climb.
 11. Vines leaves love the sun; the fruit the shade.
 12. Every leaf has a bud at the base, and either a branch or a tendril opposite it.
 13. A tendril is an abortive fruit hunch—a bunch of fruit a productive tendril.
- Beginners in grape culture would do well to study these maxims, and be guided by them in their management of vines in either garden or vineyard. They comprise much useful and practical information in little space.

— THE —

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Merchant**

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TO WINE-MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.

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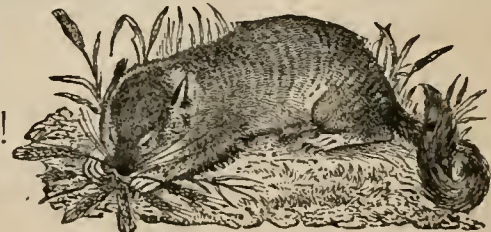
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HINTS FOR THE PLANTER.

The following hints from a correspondent of the *Templeton Times* will prove of value to the new beginners in the fruit and vine districts:

As the season for planting trees and vines is at hand, perhaps a few hints from one who has had six years' experience in this country may be of interest to some of your readers. In the first place, secure from some reliable agent or nurseryman, good, healthy trees that have been grown without irrigation; one-year-old or yearling trees are the best.

Healthy, thrifty stock, in putting out an orchard, is one of the essential requisites. Have your land well cleared of trees and brush, plow deep, not less than ten inches and deeper, if possible; lay it off in rows twenty feet each way, for all kinds of trees, except apples and clives, should be at least twenty-five or thirty feet apart. Grape vines not less than eight feet; ten is better. On most of the lands in this country a hole large enough to admit the roots without cramping is sufficient; on extra heavy soils a large and deeper hole would be better. Carefully cut off all bruised roots with a sharp knife, with a slanting cut from the under side upward; set them about the same depth that they were in the nursery; be particular about straightening out all the small fibrous roots and fill in with pulverized soil, pressing it down quite firmly, leaving the tree a little toward the prevailing winds, which are from the south and southwest. After they are set out, if they are yearling trees, cut them back to within sixteen inches of the ground; if they are two years old, thin out the top to correspond with the roots that have been destroyed in transplanting. All the buds from the ground up will start to grow on those that you have cut back. Leave from three to five of the top buds to form the top of the tree, and rub off all the others after they have started in the spring.

Shade the bodies of the trees for the first two years as a protection against the sun. I do it by wrapping them with old cotton cloth that has done service as sheets, pillow-slips, dress-shirts, etc.; tear it in slips about two inches wide, commencing at the lowest bud that you have left to form the top of the tree and wrap it spirally to the ground, dig away the earth a couple of inches below the surface, then replace the earth and it will hold the cloth in place. The second year, when the body of the tree begins to grow, it will burst the cloth, and after that there will be shade enough from the top to protect the trunk of the tree. Shading or wrapping the trees can be done any time in the spring before hot weather sets in. It is a good plan to mulch them during the spring with damp coarse or wet manure; the ground under the mulching retains moisture much better and remains at a uniform temperature during the summer.

In setting out grape cuttings use a spade, digging a hole the size of the blade of the spade, both in breadth and depth. It is not necessary to remove the dirt from the lower half of the hole; loosen it up with the spade and run the cuttings down into it, press the dirt down firmly and fill in, leaving only one bud above the ground. They can be set out quite rapidly in this way, and it is better than using a dipper or crowbar for that purpose. Ten or twelve inches is deep enough to plant them.

In putting out a vineyard in some seasons quite a large per cent. of the cuttings will fail to grow. To insure a good stand it is safe to put two cuttings in a hole about four inches apart, and if both should grow one can be taken up the next season and set out in some place where both the cuttings have failed to start. In this way you insure a uniform stand in your vineyard.

Heading trees low is an essential point in putting out an orchard. They are less liable to be thrown out of balance by the winds, the trunks are not exposed to the sun, and when they come into bearing the fruit is more easily gathered. Thorough after-cultivation is of the greatest importance. When you have finished plowing and cultivating in the spring, run a clod-masher over the ground, leaving the surface smooth and well pulverized. Allow no weeds to go to seed and success is sure to crown your efforts. Trees and vines can be set out in safety up to the first of March and I have had good success in planting them later.

We have a good fruit country here and there is no surer and quicker way of enhancing the value of your land and developing our country than putting out orchards and vineyards.

The olive tree will here, and he who plants an orchard now, will in a few years, be repaid a thousand fold for his efforts.

Subscribe for *THE MERCHANT*.

A TEMPERANCE MEASURE.

The producers of good wine in Ohio scored a good victory last week in the passage of Mr. Hense's bills to define pure wine, compounded wines and adulterated wines, and to prohibit the manufacture or sale of adulterated wines within the State of Ohio. It provides that all wines shall be declared adulterated except that which is produced by the natural fermentation of pure, undried grape juice. All so-called wine compounded with distilled spirits or fruit juices or dried fruit or made with glucose, grape or starch sugar, or cider, or pomace of grapes or acids and chemicals of any kind, is declared adulterated and fraudulent. Any person who manufactures and sells this adulterated article without stamping and marking it as such, shall be heavily fined; besides this fine a penalty of \$1 per gallon can be collected on all such stuff manufactured. Any person who can give information leading to conviction will be entitled to half the penalty collected.

This bill embraces all the good points of the New York and California laws which has broken up and routed the crooked wine producers of those States. A rich and powerful company interested in the production of pure wines in Ottawa county and Put-in-Bay will spend money to see the bill enforced. Mr. Hense says the law will certainly be enforced.

We know of no one who should rejoice more at the passage of this bill than that

old reliable, and world renowned wine firm, The Leuk Wine Company of Toledo, Ohio. We extend to them our heartfelt congratulation at this legislative measure for their protection against unscrupulous manipulators and adulterators of the best brands of Ohio wines.

A PROFITABLE TRANSACTION.

The sale of the Kennedy vineyard of 160 acres for \$75,000 cash furnishes food for considerable thought, observes the *Fresno Republican*. It was undoubtedly a good investment for the purchaser. The difference between the price paid for the vineyard by Mr. Kennedy and the sum he received for it is what commands attention. Humanity is prone to consider opportunity as of the past. Those who gaze for the first time upon our magnificent vineyards and orchards at once lament because they came not sooner to this fair land. The development of the past is before them, and they cannot doubt. The possibilities of the future do not seem so great. In 1887 Mr. Kennedy paid for his land \$9600. He planted it to vines, and in 1889 sold it for \$75,000. The opportunity for the profitable investment is just as good to-day as it was then. There is an abundance of land with water right. The price of bare land is greater than it was then, but the price of improved land is also more, and will undoubtedly still continue to increase. The moral looms up like a five-story brick block on a new town site.

EAST BOUND THROUGH FREIGHT.

Forwarded by the Southern Pacific Co., February, 1889.

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ARTICLES.	SAN FRANCISCO.	OAKLAND.	LOS ANGELES.	COLTON.	SACRAMENTO.	SAN JOSE.	STOCKTON.	MARYSVILLE.
Books and Stationery.....	18,820	1,000						
Beans.....	161,350		328,360	245,000	187,610			
Bacon.....					162,880		340,240	
Borax.....	186,710							
Brandy.....	69,030		52,080	22,470	1,280	2,150		
Butter.....	26,170		24,000	27,370				
Copper Cement.....	12,560							1,190
Canned Goods.....	358,100				51,150	3,040		
China Merchandise.....	37,570							
Chocolate.....	15,200							
Cigars.....	4,350							
Clothing, California Manufactured.....	81,330							
Coffee, Green.....	695,740							1,680
Drugs and Herbs.....	15,380							
Dry Goods.....	20,910							
Empty Packages.....	30,260							
Fruit, Dried.....	230,940		2,760	1,660	103,450	100,400	4,500	6,200
Green Deciduous.....			885,570	776,440	135,500			
Fuse.....	7,570				1,200			
Hair.....	5,180				1,750			
Indies.....	240,310		81,560		44,500	4,800		
Hardware.....	10,240	24,890						
Honey.....	11,190		330		540			
Hops.....	97,390				265,620			
Hay.....					8,990	41,050	13,330	
Horses.....	60,000	20,000	20,000	80,000	60,000			
Leather.....	198,990							
Lumber.....		44,560	30,630	7,500	63,520	12,420	47,530	2,330
Miscellaneous.....	171,000							
Machinery.....	28,050							
Merchandise, Asiatic (in bond).....	181,470							
Mohair.....	1,760				2,430	5,300		
Mustard Seed.....	5,930							
Malt.....	21,050							
Nuts.....								
Oil Cake.....	121,200				4,100			
Ores.....	176,300							
Potatoes.....	2,400	46,000			124,610	22,000		20,000
Produce.....						216,000		
Quicksilver.....			20,000	1,250				
Raisins.....								
Rice.....								
Salmon, Canned.....	40,000							
" Pickled.....	25,750							
Seed.....								
Silk.....	151,800							
Silk.....	233,190		24,400					
Silk Goods.....	13,920							
Skins and Furs.....	8,490							
Sugar.....	7,813,410							
Syrup.....	100,000							
Tea.....	31,430							
Wool.....	168,000		83,600					
Wholesale.....	20,320							
Wine.....	1,701,240	21,560	132,850	86,120	226,330	22,240	7,070	2,150
Wool, Australian.....	137,030		9,930					
" Girona.....	189,510	22,630				10,500		
" Pooled.....	17,630							
" Sounded.....	55,700							
Woolen Goods.....	5,750				2,410			
Totals.....	14,570,710	186,640	1,705,000	1,248,710	1,558,040	440,200	410,020	32,450

Recapitulation.

San Francisco.	Oakland.	Los Angeles.	Sacramento.	San Jose.	Stockton.	Marysville.	Colton.	Grand Total.
14,570,710	186,640	1,705,000	1,558,040	440,200	410,020	32,450	1,248,710	20,157,930

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8:30 A	For Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
9:00 A	For Niles, San Jose, Stockton, Galt, Lone, Sacramento, Marysville and Red Bluff.....	5:45 P
10:00 A	For Haywards and Niles.....	2:15 P
12:00 M	For Haywards and Niles.....	3:45 P
1:00 P	Sacramento River Steamers.....	6:00 A
3:00 P	For Haywards, Niles, and San Jose.....	9:15 A
3:00 P	Central Atlantic Express, for Ogden and East.....	7:15 A
4:00 P	For Stockton and Alhambra, for Vallejo, Santa Rosa and Calistoga.....	10:15 A
4:30 P	For Sacramento, and for Knight's Landing via Davis.....	10:45 A
4:30 P	For Niles, San Jose and Livermore.....	8:45 A
5:30 P	For Haywards and Niles.....	7:45 A
7:00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....	7:45 A
8:00 P	Golden Gate Special, for Council Bluffs and East.....	7:45 P
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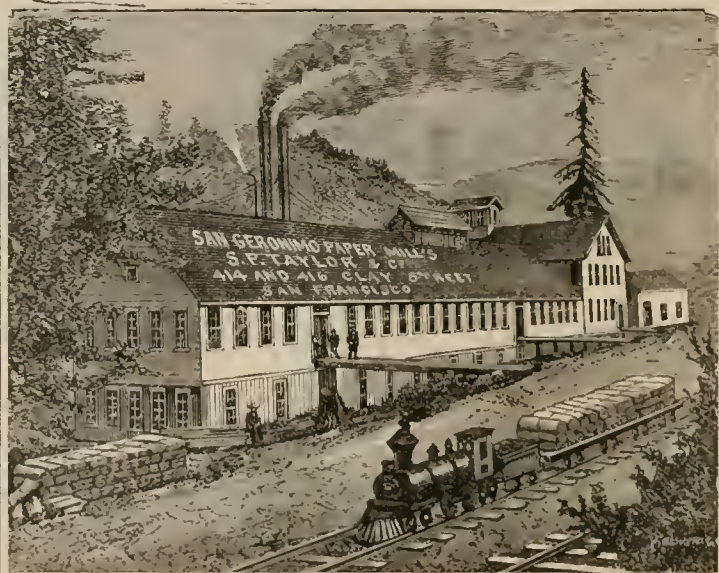
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VOL. XXII, NO. 2.

SAN FRANCISCO, MARCH 29, 1889.

PRICE 15 CENTS

AT PLATT'S HALL.

THE NEW HEADQUARTERS OF THE VITICULTURAL COMMISSION.

A Fine Display of California's Products of the Vine. Some Notable Exhibitors—What the Commission is Doing to Advance Our Wines.

The Viticultural Commission has weathered the Legislative storm that assailed it last month, and with its new quarters and an increased appropriation is in a position to accomplish more good for the cause of viticulture than ever before. The headquarters of the Commission at Platt's Hall on Montgomery street, between Bush and Sutter, are worthy of extended notice. The change of location was for the purpose of securing a place wherein might be permanently maintained a complete and comprehensive exhibit of the products of the vine together with the various appliances used in the cultivation of the grape and the manufacture of wines and brandies. The Commission also had another important object in view, namely: the bringing together of the producer and the dealer. These efforts proved highly successful, and for the first time in the history of the State these two classes, upon whom the success of California viticulture and viniculture depends, are working together harmoniously. Each enjoys the same rights and advantages in the matter of space for the display of their products, and everybody seems to be well satisfied with the result of what was first considered a risky experiment.

Platt's Hall is well calculated for the purpose for which it is intended. It is large, roomy, located in the heart of the business center of the city where thousands of people pass daily, and is rapidly becoming popular as a resort for those who are interested in matters pertaining to viticulture; and this popularity must necessarily increase so long as the present standard of excellence of the display is kept up.

The permanent exhibit of the Viticultural Commission is of equal value to the producer, the dealer, and the consumer. It affords the first an opportunity to place his products before the public in the best possible manner, and where buyers are most

likely to be found, and the same may be said of the dealers of the State. Heretofore local consumers and prospective buyers who desired to sample the wines and brandies produced in the various districts, in order to secure the best, have perforce been compelled to visit the various houses in the city and make a long, tedious journey through the State before accomplishing their mission. Now, thanks to the foresight and enterprise of the Viticultural Commission, all this is changed, and samples of the products of the various wine districts of the State, well arranged and displayed, can be examined and tested at leisure under the most favorable circumstances. The displays of the different manufacturers carefully bottled and labeled and neatly displayed on ornamental racks make up the bulk of the exhibition which is a very interesting and instructive one, showing in a practical manner not only the present products but the future possibilities of viticulture in California. Although the collection is comparatively new, it embraces the exhibits of all the leading dealers and producers of the city and State. The visitor to Platt's Hall can see bottled wines and brandies from the famous vineyards of To Kalon, The Napa Valley Wine Company, Chas. Krug's, The Parity Wine Company, Mont Rouge, Ben Lomond Wine Company, Schramberger, Cresta Blanca, Orleans, Los Gatos and Sutro Wine Company, Olivina, San Gabriel Wine Company, Kohler & Frohling, Gaudlach & Co., Sonny Slope, I. de Turk, Hedgeside, E. Pinal, J. L. Beard, Summit Park, V. Courtois, Naglee, R. M. Wheeler, New Almaden, C. Schilling & Co., E. J. Baldwin, Yerba Buena and Santa Inez, Eisen, Valley View and Joseph Fetz. This imposing array is fast being increased, and the exhibition will ere long embrace samples from every producer and dealer in the State.

One of the most important features and which completes the plan of the Commission to bring the producer and buyer together on a business footing, is the café attached to the institution.

When it was proposed to establish the present permanent exhibit, the fact became evident that to make the venture successful it was imperatively necessary that those who desired might not only see California's varied products of the vine, but that they should be afforded ample opportunity to

sample them. As a result the café, which occupies the north side of the hall, was fitted up and placed in charge of Pierre Klein, a reliable and competent caterer. Under the direction of the Viticultural Commission he spreads appetizing lunches at a reasonable rate, by the plate, with the requirement that he shall sell none but samples of California vintages on exhibit. He is permitted to include a service charge of twenty cents per quart and ten cents per pint on dry wines, and forty cents per quart and twenty-five cents per pint on champagnes. As a proper precaution, only single bottle are allowed to be sold in the café, parties wishing larger quantities being required to procure them from the exhibitors or their agents, whose addresses are given in printed lists. It is also further provided by the Commission that the manager of the café or his employees shall in no way endeavor to influence the tastes of the public.

The establishment of this café is properly regarded by the viticulturists and buyers of the State as a valuable adjunct to the exhibit, and the efforts of politicians in the last Legislature to cast odium upon the Commission for countenancing the sale of wines at its headquarters brought upon them a well merited rebuke in the shape of the defeat of all their political schemes in connection with the Viticultural Commission.

The exchange department is the latest innovation in the exhibition hall, and one that will be highly appreciated by dealers and producers. It is located on the south side of the apartment and consists of a well-lighted room provided with chairs and tables. On one side is a glass and wood partition facing the main body of the hall, and on the other a broadside of lockers, all numbered and provided with separate keys. These are intended for the accommodation of those who may wish to safely deposit selling samples of wines or brandies for the purpose of showing them to intending buyers. The exchange has just been completed and will certainly prove a great convenience.

It will no doubt be of interest to the readers of THE MERCHANT to know what is comprised in the present exhibit at the headquarters of the Commission, and a description is therefore herewith given.

The exhibit of the To Kalon vineyard owned by H. W. Crabb of Oakville, Napa

county, comprises fifteen brands of wine and one of brandy in bottles, as follows: Riesling, Sauterne, Gutedel, Chambertin, Burgundy, Zinfandel, La Grande Claret, Madeira, Malaga, Tokay, Muscatel, Port 1876, Port 1883, Port 1886, Sherry, Brandy.

The Burgundy vineyard of J. B. J. Portal is represented by five varieties of wine and one of brandy, namely: Burgundy, Medoc, Claret, Sauterne, Port and Brandy.

The Napa Valley Wine Company of Napa and Yountville exhibits twelve brands of wine and three of brandy, classified as follows: Hock, Gutedel, Riesling, Cabernet, Zinfandel, Private Stock Burgundy, Private Stock Claret, Burgundy, Port, (old), Angelica, Sherry, Brandy '81, and Brandy '87.

Charles Krug, of the St. Helena district, displays six varieties of wine and one of brandy—Johannsburg, Riesling, Franken Riesling, Gutedel, Sauvignon Vert, Zinfandel, Sweet Muscatel, and Brandy.

The Parity Wine Company's exhibit is comprised of eight varieties of wine and one of Ponsae Cafe, (Bonanza.)

The Mont Rouge vineyard is represented by the samples of wine—Sauterne, Hant Sauterne and Claret.

The Ben Lomond Wine Company has but one exhibit—Chanché Gris.

The Schramberger exhibits include eight kinds of wine. They are: Riesling, Golden Chasselas, Hock, Gutedel, Sauvignon, Burgundy, Zinfandel and Claret.

Charles A. Wetmore, of Cresta Blanca vineyard fame, displays eight varieties of wine as follows: Medoc Souvenir 1886 A, Medoc Souvenir 1886 B, Table d'Hote Souvenir, 1886, Sauterne Souvenir 1886, Alto Douro Souvenir 1881, Bastardo Port type with Madeira characteristics.

There are two exhibits from the New Almaden vineyard—Sauterne 1881, and Brandy 1881.

One of the largest displays is that of C. Schilling & Co. It is composed of fifteen brands of wine and one of brandy, as follows: Riesling, Gutedel, Hock, Semillon, Burgundy, Zinfandel, Claret, Pinot de Pernand, Cabernet Sauvignon, Groa Mancin, Angelica, Malaga, Muscat, Port, Sherry, Brandy.

E. J. Baldwin's Santa Anita vineyard is represented by nine varieties of wine and two brands of brandy, namely: Riesling, Gutedel, White Wine, Zinfandel, Claret,

Port, 1876, Port, 1884, Sweet Muscatel, Sherry, Brandy, 1876, Brandy, 1881.

The exhibit of Arpad Haraszthy & Co. is composed of two brands of Champagne and three of other wines, as follows: Eclipse Extra Dry, Eclipse Champagne, (Brot.), Riesling, Gutedel and Zinfandel.

In the display of the Los Gatos & Saratoga Wine Company there are six samples of wine and brandy—Zinfandel, Sauterne, Brandy, Port, Sweet Muscatel and Grape Cordis.

The San Gabriel Wine Company display Riesling, Gutedel, Port, Angelica, Muscatel, Sherry and Brandy.

The Olvina vineyard has on exhibition Orleans Riesling, Sauterne, Burgundy and Zinfandel.

Thirteen kinds of wine and one of brandy are included in the display of Kohler & Frohling. They are: Riesling, Hock, Gutedel, Sauterne, Zinfandel, Zinfandel, old, Burgundy, Superior Port, Sherry, Angelica, Muscatel, Madeira, Malaga, Brandy.

J. Guadluch & Co. exhibit four varieties of wine—Tramizier, '82, Gutedel, '82, Burgundy, '81, Zinfandel, '83.

L. J. Rose's Suony Slope vineyard is represented by five varieties of wine and one of brandy, namely: Old Angelica, Old Muscatel, Port, 1876, Port, 1882, Old Sherry, Old Brandy.

I. De Turk exhibits three varieties of wine and one of brandy. The wines are Riesling, Zinfandel and Sherry.

The Hedgeside vineyard exhibit includes the following six wines: Riesling, Sauterne, Hock, Zinfandel, Cabernet and Gutedel.

El Pinal vineyard's specialty is brandy. There is some ten years old, six years old and four years old on exhibition; also some wines—Sherry, Port, and Frontignac.

J. L. Beard exhibits Zinfandel exclusively.

The Summit Park vineyard of Sonoma has some brandy and the following varieties of wine on exhibition: Hock, Riesling, Sauterne, Zinfandel, Claret, (light blend), Burgundy, Port, Sherry, Angelica, Muscatel, Brandy.

V. Courtois of Napa shows Burgundy Chamberlin.

The Naglee vineyard, located in San Jose, shows three varieties of old brandy.

R. M. Wheeler exhibits three varieties of wine, Riesling, Chasselas, and Sweet Muscatel.

Joseph Fetz shows some fine old brandy and the following wines: Gutedel, Riesling, Zinfandel, Port, (X), Port, (XX), Port, (XXX), Sherry, (No. 1.), Sherry, (No. 2.), Angelica, Muscatel, Burgundy, (1882), Brandy, (1882), Brandy, (No. 1.)

MISCELLANEOUS EXHIBITS.

Among the other single exhibits are a vineyard plow of the Oliver manufacture; a wine tank by Korbell Bros.

Samuel Luchman & Co. have on exhibition two wine pumps, one to be operated by hand and one by power. The claim for these pumps is that they never get out of order for the reason that they contain no valves. They are simple, strong and compact.

An interesting exhibit is the Thayer Mounach wine press and crusher, a device to crush, stem and press the grapes at the same time. It is displayed by Bernard, 145 Fifth street.

W. H. Worth, of Petaluma, displays a hand and wine press of improved pattern, and a grape elevator.

Ludwig Wagner, the proprietor of the Pacific Copper Works at 565 Mission street, has a new improved continuous still in position which has excited many favorable comments. The still is calculated to greatly reduce the consumption of fuel and time in brandy making, and as the waste is used also the saving from this source is considerable. The apparatus not only distills raw material but re-distills as well. From raw material proof brandy is always made. The stills are constructed either of wood or copper for steam or fire use, and being simple in all their parts require but little attention. Stills of this make are at present in operation at the Pacific Wine Company's distillery at San Jose, and at Eisen's Vineyards at Fresno, both of which have given entire satisfaction.

The California improved wine and cider press is exhibited by the Commercial Machine Works, 620 and 622 Commercial street. It is said to excel by reason of its great power and the rapidity with which it can be operated. They also show patent crushers and stemmers.

Davy's improved packing case proves a great attraction to the numerous visitors. The case is a recent invention, and is used for demijohns, bottles, and glassware generally. It is without question one of the simplest and best packing cases for demijohns ever devised. The ordinary wicker-covered demijohn can be safely packed in the case and can be removed without any difficulty. The cover of the case is so arranged that upon being fastened down it rests upon the cork of the demijohn, preventing it from being poured out when the case is undergoing rough handling. The Davy packing case also includes another patent of Mr. Davy's in the shape of a box fastener which cannot be excelled as a simple, safe and economical fastening. It is made in all sizes and dimensions, and adapted for all purposes for which fasteners may be used.

Messrs. Woodin & Little exhibit a fine line of samples of the Ongerth Grafting Compound Company's goods, among which is the Liquid Tree Protector, used extensively by fruit growers as a wash to protect trees from the attacks of the scale bug. Also Ongerth's Insecticide Powder for cattle, poultry, horses, and other animals, and also scalds, burns, insect bites, etc.

SUCCESS OF THE NEW VENTURE.

No other evidence of the fact that this permanent exhibit of the Viticultural Commission is accomplishing valuable work is needed than that it is already attracting a great deal of attention, not only on this coast but in the East. Letters are constantly received from various eastern cities asking the Commission to establish similar exhibits in order that the general public may become familiar with California wines. If this could be done it would not take long to create a demand for pure, natural wines that would soon test the productive powers of our vineyards to supply. It is understood that the Viticultural Commission regards these requests very favorably, and if the State appropriation were large enough branch exhibits would no doubt be made in every one of the large eastern cities. The subject will receive consideration in the future.

The Commission organized in 1880, with a bi-annual appropriation of \$4,000. In 1882 this sum was increased to \$10,000. Two years later the Legislature, recognizing the importance of the labors performed

by the Commission made a further increase of the appropriation to \$15,000. From 1881 the amount appropriated remained the same until it was increased by the last Legislature to \$17,500, and if justice is done the 40,000 viticulturists of the State, this sum will be materially augmented two years hence.

The Commission is now engaged in making experiments to discover a cure for the disease that is devastating the vineyards in the southern part of the State, and their efforts will probably result in the saving of many thousand acres of vines from destruction.

A translation of a French work on wine making is also being made, and it will soon be published and ready for free distribution among the viticulturists of the State.

A part of the work of the Commission is the maintenance of an experimenting cellar for testing the qualities of new varieties of wines produced in the State.

The Commission and the State will be represented by forty-eight samples of California wines which have been sent to the Paris World's Exposition. The exhibit is in charge of the Department of Agriculture and will constitute an interesting feature of the United States exhibit.

THE VINE PEST REMEDY.

The Los Angeles Experts Commend Blue Stone and Lime.

The Los Angeles County vine disease is now in a fair way to be met and conquered. The damage it has done is considerable, being worst at Anaheim, Tustin, Orange, San Gabriel and Pomona, and extending also pretty thoroughly over Los Angeles County.

The remedy which is now proposed was stumbled upon accidentally by a Pomona man, notwithstanding the repeated assertions of the Pomona people that their vineyards were not infested. This gentleman, a Mr. Griffith, applied the ordinary blue stone and lime powder as a preventative of peronospera, and was surprised and delighted as well, to note the effect on his vines. The application apparently stopped the progress of the other and more dreaded disease, and now the Los Angeles people to a man are certain that they have a sure cure. The result is that this remedy is being extensively resorted to, some vineyardists using merely the lime and bluestone powder, and others preferring "Ongerth's" powder which in addition contains a powerful disinfectant. Thus far the applications have proved satisfactory to all, and there is consequently much rejoicing in the district to the south, in the midst of which even the heated controversy with the Fresno producers is forgotten.

The nature of the disease, too, is well known. That it is a fungoid is amply proved by the experiments conducted under glass by Mr. J. De Barth Shorb and Ethelbert Dowlen, the Viticultural Commissioner's expert. These gentlemen have been able to propagate the fungoid at will, and thus the best means to combat the disease itself are apparent. This is of itself, a great gain, as while the nature of the disease was a mystery, the vineyardists fought it entirely in the dark.

It is advisable at this time to call attention to the defective manner in which these remedies, no matter whether the bluestone and lime mixture or the Ongerth powder, are being applied. The southern vineyardists

thus far have applied them as a powder, which is in itself a most objectionable and wasteful process, as not one-tenth of the material used is of any real practical value. The only proper way to apply it is in the form of a wash, the advantages of which are so palpable as to need no explanation. When this is followed, the remedy reaches every part desired in the most effective manner. An objection to this practice, however, is the want of proper spraying machines for this purpose. It is true that plenty of spraying machines are offered by local dealers, but they are only cumbersome appliances at best. No machine which has to be set down on the ground for use at every stop, is to be commended as a useful article for viticulturalists. The only rational spraying machine is the one which has been adopted throughout Europe. The machine is slung on the back almost as a knapsack, one hand of the operator directing the spray while the other operates the pump. The machine should be capable of carrying at least three gallons of liquid, and the cost of it is comparatively small when the advantages over the old style machines are taken into consideration. It would not be well, however, for the Los Angeles people to put too much confidence in their remedy. Bluestone and lime, it must be remembered, are to diseased vines of any sort much as brandy or generous old wine is to a sick man. When the phylloxera was at its worst, the same application was made. The vines were stimulated for a time, but they died nevertheless in the end, and other instances may be cited where the same fact holds good. The hope of every viticulturalist and cellarman is, that the wash or powder will prove effective in this instance, but it is best not to be too sanguine about it.

A BIG IRRIGATION SCHEME.

The Truckee Republican of Wednesday says that the Sierra Nevada Wood & Lumber Company have during the last 15 years been quietly engaged in acquiring title to all the water rights in the mountains from Lake Tahoe to Webber Lake. Also between these lakes they own 100,000 acres of the best timber in the mountains. As a last move they have bonded the property of the Truckee Lumber Company, which gives them control of Lake Tahoe. The plan is to build dams and turn Tahoe, Donner, Independence and Webber lakes into storage reservoirs.

At Boca will be gathered to one point the waters of all the lakes that may be turned into storage reservoirs. In the mountains the water will be used for running mills and factories, but in the valleys it will all be devoted to the irrigation of lands. It is said that sufficient water will thus be gathered to flood 800,000 acres to the depth of one foot. In one series of valleys—Spanish Springs Valley, Lemon Valley, Dry Valley, Long Valley and others—over 150,000 acres of the richest land in the world will be reached by a single ditch taken out near Truckee. In several of these valleys the sagebrush grows to a height of 10 or 12 feet. Every rancher knows what kind of soil that indicates.

The franchise of the Boca Wood and Lumber Company expires February 3, 1892, but before that time it is expected that all the lakes named will be turned into storage reservoirs. Lake Tahoe may now at once be converted into a grand storage reservoir.—Nevada Herald.

RAISINS.

Some speculations already being indulged in as to what the probable production of raisins will be this season. It is of course entirely too early to form the slightest idea, the accidents of the season being ahead and the possibilities of loss, many. It cannot be doubted, however, that the increase in the acreage of raisin grapes is the largest ever known in any one season in the history of the state. California may be said to be only getting the first effects of the recent free planting, and for three or four years to come the area of bearing vineyards will be increased at an astounding rate. With the vineyards now planted and in bearing it seems possible that California's production will equal 2,000,000 boxes annually. This is approximately the consumption of the United States and yet the owners, in Fresno, Tulare and Kern Counties in particular, are setting out Muscat almost as fast as they can. The recent sale of land near Bakersfield at which a small portion of J. B. Haggis's holdings were disposed of shows to what an extent this craze for fruit and raisin land has gone. On the first two days of the sale over \$110,000 was realized, and it was understood that the larger portion of the buyers intend to set out raisin grapes.

What is to be the result of all this free planting?

Inevitably some one is going to be pinched, and pretty badly at that, unless a halt is called and another market sought outside of America. It is estimated by competent authorities that the raisin yield this year will be between 1,200,000 and 1,500,000 boxes, if the season is a good one, the increase over last year being due to increased acreage and the greater age of the vines already bearing. Three years hence from the same cause, we will be able to supply the American market.

What then?

Over production, unless the most commendable effort of Mr. George W. Meade to open up a market in London proves successful beyond the reasonable expectations of this enterprising gentleman, and unless the shipments of Muscats to the East for table consumption grow enormously. We can hardly expect to find any large and permanent market in the colonies for two reasons: First, that there is not sufficient population to take any considerable surplus; and second, that Australian vine growers are turning their attention to producing raisins, California cannot export wine to Australia and raisin shipments will be barred for the same reason.

Naturally therefore our surplus will be disposed of in England, and the old contest between our twenty pound boxes as against the ten kilogramme (twenty-two pound) boxes of the foreign producers will have to be gone over once more. We have been successful with our twenty pound boxes in the East, with the feeling for American productions in our favor. The next question is whether we will be equally successful in England when the competition of the world is invited.

Is it not advisable for the raisin producers with the example of the local wine men before their eyes, to think twice before setting out more vineyards?

The MERCHANT has received a lengthy communication from Fresno regarding this subject from an occasional correspondent. The writer argues that there cannot be an

over-production of raisins or dried grapes because an extensive market can be found for these products in France. The shipment for dried grapes to Bordeaux there to be used in wine making is assured of success. It has been fully demonstrated that it pays well to dry wine grapes at the rate of fifteen to twenty dollars a ton for the fresh fruit. The drying is done cheaply and well, and there is no expense for trays, yet it must be remembered that the prices realized are nothing like those obtained for raisins, and it is absolutely certain that the figures never will be as good. It cannot be doubted that first class raisins will always command first class prices, and it will be the second grade producers who will be the most severely bitten, if more care is not taken with regard to planting.

In the foregoing paragraphs something is said concerning the impracticability of attempting to force a market for California goods in the colonies. "Freehold" in the *Australasian* says: "It has been proved over and over again that we can produce good raisin grapes in the colonies, but something more is wanted. It is necessary to produce raisins. Wine production is increasing at a moderate rate, but raisins are still a funny product, to be brought out at shows and exhibitions along with such things as collections of birds' eggs or vases of wax flowers. At the same time raisins are used in every house, and foreign countries have to be paid for them. If we are afraid to enter upon the industry we have abundant encouragement in the example of California. The raisin-makers of that State have been even more successful than the producers of wine. The MERCHANT states that the raisin crop of last season amounted to 1,225,000 boxes of 20lb. each, or 12,500 American tons, valued at about £500,000. In regard to the general condition of the industry, the journal referred to says:—"Altogether, taking the raisin business from whatever standpoint one may wish, it is seen to be in about as flourishing a condition as any of the manifold industries of California. The market is constantly being extended, the excellence of the fruit is daily being more widely acknowledged, and leading New York papers now freely state that the time is coming when the imported raisins will be completely displaced by the Californian product."

The shipments of raisins lately made direct to London from Fresno and points in Southern California have brought better prices than the best Malaga product. The shipments have been a good advertisement, and resulted in orders being received from Amsterdam, Venice and other European cities. Australia is also taking a considerable quantity. Is it not about time that our grape section began to ship grapes to England? If California can beat the Malaga raisins in London, we can, in favorable seasons, beat the European vineyards on table grapes in the same market and all over the kingdom of Great Britain. —*Vineyardist*.

Our eastern friends are beginning to experiment on California raisins with a view of producing a beverage that will suit the palates of the unfermented juice drinkers. The following is given as a recipe for an unfermented drink, which is probably insipid to the last degree: Mash three pounds of raisins, and soak them two or three hours in one gallon of soft water, and then strain the liquid through a fine linen cloth, pressing with the hands. If the

liquid is not clear and bright, heat up the white of an egg to a froth, stir it in thoroughly, and let it stand to clarify, but not long enough for fermentation to set in. This drink must be used inside of twenty-four hours, or it will ferment and become worthless.

The New York *Daily Commercial Bulletin* of a recent date contains the following article, which is of moment to every California raisin packer: California raisins are beginning to be inquired for, and the business of the past week shows a considerable increase over that of any similar period for some time past. The demand has been wholly legitimate in character, the inquiries being strictly from the trade, who find their stock depleted and additions absolutely necessary. Purchases have in most instances been confined to carload lots, but these have been quite frequent of late, and those who are interested and in a position to follow the course of business place an estimate upon the total sales as not varying far from 10,000 boxes within the past week or ten days. As stocks begin to move and the statistical position of really good fruit is more clearly defined, holders offer their goods with greater reserve, and when the opportunity is considered favorable they tack on a slight increase upon their previous ideas. In this they seldom meet with much opposition, as there is no stock of similar grades of Malaga to substitute, hence buyers have only the one course to pursue—either to buy or pass. The sales have been at \$1.65@2.05, as to brand, for three-crown loose, and \$2.30@2.50 for do London. Lower grades are quite plentiful in the various markets of the east and west, including the Pacific coast, and though they are offered at rather low figures, they come in competition with Valencia, and this fact is a check to their sale. The holders of these inferior California are free to recognize and acknowledge this fact, but they can see no way out from the competition at present, hence they can rely upon the distribution of Valencia to bring about a demand for the stocks they are carrying. Of the latter there is fully a three-months' supply upon this side to-day; what stock remains abroad it is impossible to say, as estimates vary; it is believed, however, the total available quantity does not exceed 50,000 boxes. By the opening of June, at the least calculation, Valencia should be in such reduced quantity as to influence attention to California; but some in the trade, more sanguine, confidently predict higher prices for Valencia before then, which serve to stimulate action in the domestic product. It is a well known fact that Fresno raisins command a better price in the east than any other California pack. There is a good reason for this and it is simply because the Fresno packers use great care in putting up their fruit. The first layer of a box of London is not a show layer, but upon being removed every other layer in the box is found equally as good. Likewise with the loose Muscats, and while extra care is used in packing the top layer the raisins themselves are no better than those below. There is no heaping a box half or two-thirds full of mixed raisins, good, bad and indifferent, and then putting a layer or two of raisins to correspond with the brand on top, but each box is packed with selected fruit, and dealers are fast coming to know that they can tell exactly what kind of raisins are in a Fresno

packed box by the label. It is this care used in carefully separating the stock, and the honesty in marking the raisins on the outside correctly that gives Fresno raisins the call in the market. At first some of the Fresno packers followed the example of the packers elsewhere in the State, but they soon found that while their neighbors' pack was in demand at a shade above the market, their own pack was a drag at a shade below the ruling prices, and hence one and all the packers here follow the same plan, of first carefully grading their stock, then packing it as attractively as possible and labelling the boxes honestly. The coming season will see the finer grades of Fresno raisins given the preference in the eastern market over anything that Malaga or Valencia can produce.

With these facts in view it behooves the raisin producers to join in with the canned fruit trade and make a united effort to secure a reduction in transcontinental rates. The present rates are too high, and the reduction should be obtained as soon as possible. Just now the raisin men are not greatly interested in rates, as shipments are slack, but along in October and then for a few months the question will be an absorbing one. The sooner the movement is made in this direction the better it will be for the producers.

The pleasant fact that the demand for California raisins exceeds the supply is part of the cheering intelligence that makes current commercial reports worth reading. This is true, however, only of the choice qualities, the imported Valencias being still able to hold the price over our poorer grades. The best Malagas are said not to compare with the superfine California article, and many trades have been made wherein California prime raisins were bought in preference to the imported, and at a higher price. In one week recently 10,000 boxes of California raisins were reported to have been sold in New York, where competition with the foreign product is always expected to be the sharpest. There is no good reason why, with reasonable protection based upon the difference in the cost of labor in Europe and America and the extra freight rate charged by rail over water routes, California should not within a few years supply all the raisins used in the United States to the exclusion of the foreign product. With California raisins and California wines superseding the imported articles, viticulture in California will be placed upon a sure and substantial foundation and become a source of wonderful wealth to the State.

THE TOTAL area of the London blue vaults is 1,000,000 square feet. In them can be stored at one time 83,000 pipes of wine and 75,000 casks of brandy. The brandy cellar covers seven acres of ground. The gigantic yellow tubs for mixing different varieties are the largest spirit receptacles in the world. The most capacious requires 10,000 gallons to fill it.

It is claimed that the ravages of the phylloxera and the expense of fighting the pest has already cost France more than the enormous amount of \$2,000,000,000. It is also claimed that one female "phylloxera of the leaves," born from the winter egg, will, at the end of May, have laid 500 eggs; the family of 600 produces by the end of June 250,000 more phylloxera; at the end of the third generation the number would reach 62,500,000,000, and there are five or six generations in the year.

TIMELY SUGGESTIONS.

AN INTERESTING LETTER FROM AUSTRALIA.

Experiments in Grafting on Different Stocks. A Plan for Pisé Instead of Adobe Cellars.

Mr. Clarence J. Wetmore, of the Viticultural Commission, has received the subjoined communication, which will be read with much interest by every California vine grower.

LAMBDOO, THORWA QUEANDETAN, }
NEW SOUTH WALES, February 13, 1889. }

Mr. Clarence J. Wetmore,

DEAR SIR:—I must thank you very much for sending me the Report of the 1888 Viticultural Convention, and the Report for 1887 of the Viticultural Commissioners. Both of these publications are of high value. It is, as usual, for the real practical work of their contents that I welcome your reports so largely. I have already appropriated and intend to make use of information obtained from them, in more instances than one.

With regard to the Convention Report, the subject of special interest to me is your own paper on the Chaintre system. Your idea of placing the stake on forks, after it is no longer wanted for training the vine and of making use of it to keep the bunches of grapes from touching the ground, is a happy one. I shall certainly make use of it. It might be of advantage to use for supporting the vine, additional stakes or stakes resting on forks rather than forks alone.

Professor Hilgard's paper on the Fermentation Experiments carried on by him in the University Laboratory, appears to me to be worthy of special study. It contains information which ought to be in the possession of every wine-maker. I do not recollect ever to have met with any literature on the subject of higher practical value. The matter of regulating the temperature under which the fermentation of wine is carried on, appears to have received but little attention, and yet its radical importance has long been recognized in the making of beer.

This fact appears to point to the importance of the part that the condensation of must is likely to play in allowing the must to be transported in a concentrated form to large factories, fully equipped like the great English breweries, with appliances for controlling the temperature. This division of labor—the separation of the business of wine making and grape growing—is in entire harmony with progress, and will, I believe, be to the advantage of all concerned, and not least of all, to that of the wine-drinker.

Mr. West's paper on Adobe Wine Cellars, contains just what I was in want of—a formula for a wash to protect from the weather pisé (rammed earth) walls. I am surprised that pisé appears to be made little or no use of in your State for building. The walls of the house in which I am writing are of rammed earth, (pisé) and nothing could be more satisfactory. The earth is simply rammed between boards kept parallel and apart at a distance of the thickness of his wall, by means of bolts. These bolts are simply withdrawn when the space between the boards has been filled and the boards are then raised for the next higher course. The holes left by the bolts

are afterward filled on. Pisé houses are the most satisfactory I have met with for this climate. The material is at hand and needs little preparation. A house with pisé walls is cool in summer and warm in winter, and is, in every respect, substantial and durable. I am just about to have another house built of it. After it has been completed I might attempt to write you a description of the method of pisé building as it is practiced in this country. I cannot think that it is not better than adobe, and would make capital cellars.

I write with much pleasure that Dr. Fraser's process of aging wines by means of electro-magnetism, is a corollary on a practical scale the results expected from it. No doubt the process will need perfecting; but the results that are recorded as having been secured, show that Dr. Fraser is on the right track. No greater boon to wine makers could be secured than to be enabled to market their wines sooner. The wine drinkers would also share in the benefit; for the early aging would for several reasons allow the makers to sell good wines at a less price. If the condensation of must and the early maturing of wine by means of electricity, both give the results they promise, my own belief is that good wine will take the place of beer and become the drink of the masses; and that millionaire wine makers will take the place of millionaire brewers.

As regards the 1887 Report of Viticultural Commissioners. In consequence of our not yet knowing what use to make of them, the instructions and tables given for foretelling frost are at present only interesting; but the interest is enough to make them valuable. I think Mr. Wheeler has done good work in exposing the falsity of the theory that shielding vines from the early morning sun by means of smoke, protects them from the ill effects of frost. His clear statement also of the damage done to vines in exposed situations by cold frosty winds, is of much value. An early frost last autumn burnt my own vines while those in a neighboring depression that were sheltered from the wind escaped. Breakwinds judiciously placed, will, of course, diminish the danger.

The papers prepared by Mr. Wheeler appear to be exceedingly well chosen and to the point, and all contain matter that is instructive and of interest to a beginner like myself.

The following extract from Baron Ferd. von Muellers last (recently issued) edition of his "Select Plants for Industrial Culture, etc.," may be of interest to you. In speaking of the use of wild American vines in France for combatting phylloxera, he says: "Professor Millardet, who with the able assistance of M. de Grassier, has taken a prominent part in hybridizing the different species of American vines with each other, and also with the European species, is hopeful of overcoming any difficulties which yet present themselves to the complete regeneration of France's vineyards, by these hybrids. He estimates that now already in Southern France two-thirds of the vineyards destroyed by the phylloxera, have been replanted to American vines and then grafted. The yield from there is now larger by a fourth, or perhaps even by a third than before the invasion by the phylloxera. He saw the extraordinary produce of 1400 gallons of wine from an acre of the variety Aramon grafted on Vitis Riparia, the soil being of medium quality and deep, the plants grafted four years before."

I note from the MERCHANT that Mr. Wheeler has lately been giving attention to grafting of raisin Muscats on stocks of other varieties, and to an inquiry whether anything can be done by this means towards diminishing or removing the tendency which is inherent in the raisin Muscats, to the coulure. I had already been led into giving some thought to this matter by reading the following in Burbridge's "Propagation and Improvement of Cultivated Plants," a book which certainly ought to be in your library. He says: (p. 60) "Some grapes, again, are much influenced by the stock on which they are worked. Take for instance the delicious Muscat Hamburg, (shows) which in most cases bears irregular clusters disfigured by a large proportion of small or undersized berries when grown on its own roots; but is found to set much more perfectly on the Black Hamburg stock, itself notable as being of robust constitution and a good setter."

Again (p. 63): "Mt. T. A. Knight was one of the first to point out the variability of the same varieties of fruits when grafted on different stocks, and in the case of grapes we have the most ample proof of the fact. Thus at Battle Abbey are rods of Cannon Hall Muscat, and of Muscat of Alexandria, worked in side by side in the Royal Muscadine (common Chasselas) and the result is compact, well set bunches, far superior to those borne by the same varieties on their own roots, and otherwise in precisely the same conditions."

The instances cited above are, of course, of grapes grown in England under glass, and it is quite likely that similar results might not be obtained under the entirely different conditions which obtain in your vineyards, and that your conditions might require the use of different stocks to obtain the same results. I made an analysis of the results most recently recorded in the reports given in the MERCHANT of November 23d last. As regards the Chasselas, I noticed that in one solitary instance—in the report furnished by C. O. Tucker of San Diego county—the S. Chasselas (I do not know what the prefixed "S" means) was made use of once, and in this instance the results obtained were so unfavorable that Mr. Tucker specially recommends that this Chasselas be not used as a stock. (The S. Chasselas is intended for the Golden Chasselas, there being a misprint, "S" being substituted for "G."—ED. MERCHANT.) A note, however, given at the end of Mr. Tucker's report, makes it to appear possible that the failure may have arisen from the grafting, having been done by a man of bilious temperament. In view of the success met with in Battle Abbey with the Common Chasselas, I should suggest that a good trial be given to that variety as a stock; also to the Black Hamburg, in regard to which the reports given in the MERCHANT are decidedly encouraging. The discovery of a stock by the use of which the liability of the raisin Muscat to coulure would be removed or even diminished, would be most valuable. I am taking special interest in this inquiry of Mr. Wheeler's, because I am convinced that raisin growing might become a great industry in a large portion of our interior, where at present there is no rural productive industry, except that of wool growing by large proprietors. Our national welfare and prosperity depend so largely on the possibility of establishing rural industries in which the masses can engage, that I am following the inquiry

with more than interest. I had an idea at one time that coulure might be caused by want of vigor in the organs of reproduction (and possibly the male organs) of the varieties that suffer from it, and that good might be done by planting here and there amongst such vines, male plants of wild species trained high. I still think this plan might be tried; but I think a solution of the difficulty will be found in discovering what grafting stock gives the desired result.

You never reported to me whether the grape-scions I sent you by post arrived in good condition. I would like to know from you what condition they arrived in, as sending them by post packed in the manner they were packed was an experiment.

The Aucarot (not the Ancarot) grape is a variety which does not appear to be common in this country, but I am inclined to think it is likely to play a prominent part in the warmer districts. During my visit to Albury last vintage, of all the wines I tasted there, none seemed to me to equal the Aucarot. The wines produced at Albury, I ought to tell you, are of a rich character, and it is for a rich wine that the Aucarot is likely to be pre-eminent. I fear we are too cold here for this variety, but I am giving it a trial. Cuttings are quite scarce, and last winter I could only get a few hundred. As soon as my own vines have grown enough, I shall hope to send you some cuttings, but that cannot be for a year or two.

We are not permitted to introduce vine roots or cuttings into this country. It would give too much trouble to the government employees to disinfect cuttings. On that account my only hope of securing some of your best varieties is by means of seeds. I might get some seedlings possessing similar characteristics to the original varieties, and I am willing to give the matter a fair trial. The varieties that I am specially anxious to get small supplies of seeds of are: Taouat, Semillon, St. Macaire, Petit Bonchet, Pineau and Zinfandel. It might be possible to get seeds of the same from the dried grapes. I note with much interest the fact that you are to have an experimental in your State. The problems that such a vineyard will afford an opportunity of solving are numerous and of high interest and importance.

With kind regards, I am dear sir,

Faithfully yours,

WILLIAM FARBER.

A CURIOUS WINE CRAZE.

"What are those men doing?" was asked of the superintendent of a wine-vault on Front street yesterday.

"They are following out a curious superstition or notion borrowed from the French wine-makers, and that is that wine sympathized with the vines at the period of sprouting, which takes place this month. We always have the bugs loosened. Come and place your ear over this bung-hole."

"Do you hear anything?" queried the superintendent.

"Yes; evidently the formation and bursting of bubbles."

"Well, that is what we mean by the wine sympathizing with the vines. The same thing occurs again at blossoming-time in June and during the ripening in September."

"What after-precautions do you take during these strange periods?"

"We exercise great care to keep the barrels quiet. In fact, one of the most important points in wine-making is to avoid all disturbances during the process of fermentation."—Call.

IN TOWN THIS WEEK.

The café in the Viticultural Commission's Wine Exchange is being recognized by vineyardists from the interior as a general place of meeting, for vineyardists from the interior and for the city residents who own properties out of town. Along about the noon hour, little parties of two and three drop in, and between the hours of twelve and two, much information can be gained concerning the state of the vineyards in various sections of the state and the prospects of the wine producers generally.

George West of the El Pinal Vineyards was among the visitors last week. According to him, the vineyards in and about Stockton are all in excellent condition, the only fear now being for the late frost.

J. W. Minturn, of Minturn, happened in a day or two later, and he too reported everything in first-class condition in his section.

H. A. Pellet, of St. Helena was also in a most pleasant mood, everything in Napa Valley being favorable, thus far this season.

J. De Barth Shorb has been up from San Gabriel for a few days. It is impossible to get him to think or talk of anything but that Los Angeles county fungoid disease, the steps taken for its extermination, and the prospects of agriculturalists in the South. Mr. Shorb is sanguine that the ravages of the disease can now be stayed and consequently the land boom may revive somewhat.

The Gallegos Wine Company has shipped about 100,000 gallons of wine to New Orleans to be stored there and the manager of the Company contemplates storing in all about 500,000 gallons in various Eastern cities. This wine all goes overland by rail.

The Cape Horn route to New York finds increasing favor. While the shipments of 1888 were unprecedentedly large, those of 1889 will in all probability be still greater. Though this ship, *Mariager*, has only recently cleared, her successor in the berth, the *Jabez Howes*, is already assured of large shipments. It formerly took her agents, John Rosenfeld's Sons, from fifty days to two months to complete loading a ship, but if the wine exports will keep up a ship a month it will be a fair average. The route favored by every cellarman in the city.

Charles Kohler, of Kohler & Frohling, has been out of town recently, being interested in the experiments to find a remedy for the Los Angeles disease.

George W. Sessions, the general manager of the American Champagne Company, is expected back from Europe shortly. Until his return, nothing will be done by this Company towards erecting their works. This Company has the right to use the Reiblan rapid champagne process, and not the Hofmeister as was at first reported. The Directors are confident that they will be able to find a market for a large quantity of white wine annually, after subjecting it to their rapid fermentation process.

"A somewhat varied experience in cellar management has taught me that the California vintners do not have sufficient confidence in the still," said Captain Niebaum of the Inglenook Vineyards, recently. "I am a firm believer in its frequent use. This season, I hope that all wine-makers whose wines become stuck in fermentation will send it all to the still. I am firmly convinced that we have had too much fixing and mixing and assisting in such emergen-

cies, for the good reputation of our wines. It is undeniable that it were better that some of the cheap wines sold in San Francisco and particularly in the East, had never been placed on the market, but had been distilled. The tax on brassy no doubt deters many from resorting to this expedient who otherwise would do so, but for all that I think that it behooves vineyardists to remember that one bad barrel of wine sent back East will do the State and its reputation more harm than two good barrels will do good. The bad wine will certainly be remembered, while the good wine will be quietly accepted, and—sold under a French label possibly."

"Sow wheat and reap wheat; sow whiskey and reap drunkards; sow drunkards and reap California legislators," excitedly shouted the Rev. Sam Jones at one of his pavilion revival meetings this week. The Rev. Sam, however, was careful to omit California wines, in the course of one of his denunciatory prohibition lectures. This fact naturally leaves the Rev. Sam open to suspicion, and leads us to inquire what San Francisco cellarman or what interior producer had the Rev. Sam as a guest? Don't all speak together, for the Rev. Sam did once so far forget himself as to say that "California wines are bad." How does he know bad wine from good?

F. P. Eisen, owner of the Eisen vineyards, has been in Fresno this week on business.

Thomas Kirkpatrick, of the firm of Moore, Hunt & Co., wholesale liquor merchants, has been in Fresno recently. Mr. Kirkpatrick says that in all his travels none of the cities visited by him present as much evidence of thrift and prosperity as is shown in Fresno, nor do any of them, in his opinion, possess an equal foundation for the building and backing up of a great city.

The Horticultural Commission has been advised that the French Government will probably put a prohibition duty on dried grapes which are being imported into that country for wine making purposes. The French vineyardists are all urging the Government to take such action while the cellarman are favoring more grapes. The vineyardists are believed to have the best of the situation.

C. H. Street & Co., the real estate agents, are offering some exceptionally fine bargains in the way of vineyard and orchard properties. This firm makes a specialty of raisin land in Talare, Tehama and Shasta counties, but have many other desirable properties scattered throughout the State.

This evening the Grapes Growers and Wine-makers' Association will hold its regular monthly meeting in Platt's Hall. The subjects for discussion are: "Classification of Wines," to be opened by H. W. Crabb, of Oakville; "Grafting Vines," opened by Clarence J. Wetmore; "Sulphuring Vines," opened by J. B. J. Portal.

THE NEW VINE DISEASE.

The "mysterious" vine disease which has made its appearance in Los Angeles and other countries of South California, has never given any trouble here, but there are persons who think they have seen scattering instances of the same thing in vineyards here.

We wish that any one in the vicinity who notices anything of the sort this year to

notify this office at once for we would like to examine it promptly.

From the testimony of those who have seen it there is little doubt but that it is a fungus trouble of some sort, and must be combated in that line.

Sulphur is destructive of fungoid growth, but not to all of them, and probably sulphur does not effect this peculiar form. Italian and French exports recommend the copper lime remedy which was proposed against peronospora, a mixture of a solution of blue-stone and milk of lime. The trouble seems to be under ground, and the idea suggests itself that if this could be sprinkled over the ground before ploughing or cultivating, it would have a tendency to destroy it about the roots where it seems to do its work.—*Fresno Expositor*.

THE MARKET QUESTION.

Grape growing is fast becoming an industry in nearly every State in the Union, and the annual production of grapes is simply immense, and is likely to largely increase in the immediate future. The doctrine that good grapes can be profitably grown in any soil that will produce corn, and in any climate where man can exist, has spread like an epidemic, until a large proportion of the human race seems to be infatuated with it. It is not our purpose now, however, to question or discuss the correctness of this theory or teaching, as a little experience will settle this question more satisfactorily to those who are influenced by it, than anything that might be said in all the viticultural journals in the land.

But the present condition of things ought to suggest to the mind of every intelligent grape grower, the question as to what ought to be done to enable us to profitably dispose of our already large and constantly increasing crops of grapes. It would not answer to make them into wine, as that would interfere with the beer and whiskey traffic, which now has a monopoly over a large proportion of our people and very many of the strongest institutions of the country. For some unknown reason wine is taxed as high, practically, as the malt and distilled beverages that are now so destructive of the better elements of humanity; and good, pure wines too, which are manufactured and sold at fifty to sixty cents per gallon, of about sixty glasses, are retailed at the saloons and over bars at ten cents a wineglass of about half the size of a whiskey glass. This is also the result of the same monopoly. Neither can any large proportion of the crop be made into jelly or "unfermented" wine, as the demand is entirely inadequate to the present supply, and cannot probably be made to more than keep pace with the increasing product.

It would seem, therefore, that the solution of this problem rests entirely in an improved, enlarged and better-regulated market system—and to this end we must have, not only better facilities for handling our fruit, lower rates of transportation, less middle men and more honest ones, but the growers themselves must put up better fruit, in better condition, and stop the ruinous practice of imposing poor, green or otherwise worthless fruit upon the consumer; and this brings us to the point where we want to say, that the responsibility not only rests upon, but the remedy must commence with the produc-

ers themselves. They must determine to offer for sale only good, thoroughly ripe, fruit, carefully gathered, well assorted and neatly packed in clean, nice baskets, with the name and guarantee of the producer marked on each one, so the consumer may know something of the kind of fruit he is bringing.

Much has already been said upon this subject, and little heed taken; much more will be said, with perhaps like results, but it will be seen by what is published elsewhere in this issue of the *Vineyardist*, that this important question is being honestly and earnestly considered and discussed by intelligent and progressive men, who are determined if possible to do something to save the industry from wreck and ruin. But they need the help, assistance and co-operation of other and of all good, honest grape growers who would honor and grace their noble calling, who are willing to do a little unselfish work for the ultimate, permanent good of themselves and their fellow co-workers. To this end, therefore, let there be a mass meeting at some central point, of grape growers, big and little, old and young, for the purpose of properly and thoroughly discussing the question, and of organizing an association, large or small, that will be strong and influential, and through the agency of which good and lasting results may be accomplished to all, or to those at least who shall interest themselves in it.

Will our grape and fruit growers' associations take hold of this matter at once and get the work under way before the busy season is upon us?—*Vineyardist*.

HOW ABOUT THE PORTS.

CHICAGO, March 19th,

EDITOR MERCHANT.—This is one of the few cities in the East where California wines, true to label, can be obtained, and I have a suggestion to offer to your vineyardists and merchants which I think will be of value to them when the market is extended.

I have had the pleasure of sampling many of your wines. The ports are the most objectionable to me. I have tried them on many occasions, and when used freely they produce a severe palpitation in the back of the head at the base of the brain. The ports sold here are all too sweet, and when diluted with water have a sickening taste. Something must be radically wrong with the modes of handling in the cellars, and I would suggest that more care be taken with what is shipped. It is folly to think that "ports" made of wine which "stuck" during the fermentation are going to sell well. Candidly, if California is going to add to her reputation as a wine producing State, that stuff must be kept at home and sent to the stills where it belongs.

I have some Zinfandel claret which is just splendid; several of my friends are of the same opinion too. If you will send out this sort of wine instead of the poorer quality you will have no trouble in selling it. Good claret, good wine of any sort is what you want to push and it certainly will push out the "European" fraud and the mixers and compounders.

Yours, W. H. P.

W. H. P. we know as a responsible gentleman, whose experience in sampling and drinking wine has been a varied one. His suggestions merit careful attention.

HOFMEISTER'S CHAMPAGNE.**THE INVENTOR OF ONE OF THE RAPID PROCESSES COMING.**

Something About His Quick Fermentation Methods—The American Champagne Company Organized to Make Reihlan Champagne.

Dr. Hofmeister, who is the patentee of one of the two "rapid process" methods of producing champagne, is soon to arrive on this coast, to make a thorough inspection of the California vineyards and cellars. His coming is awaited with not a little impatience with those gentlemen who have quantities of good white wine to sell, as well as by the new company which has been formed to produce champagne by the Reihlan process, which is also one of the rapid methods. His movements will doubtless be closely watched by the local champagne producers.

The local interest was awakened about a month ago by an article which appeared in a local journal. The writer of the article expressed his doubts as to the reality of the discovery of a process which would convert still wine into champagne in as many days as it now takes years. Then came the organization of the American Champagne company. This corporation, the head of which is Mr. Louis Sloss, Jr., has an authorized capital of \$250,000 though it is said but \$70,000 of it is actually subscribed, Mr. Sloss being a contributor, according to common report, to the extent of \$25,000. The company intends to adopt the Reihlan process, and it has the support of a number of European capitalists. The Directors are Louis Sloss, Jr., Gustave Niebaum, Thomas Wilkinson, Charles E. Knapp and George W. Sessions; Mr. Sessions being general manager. He is now in Europe. Other local men were given a chance to go in but they did not respond as well as the projector believed they would. Nevertheless the owners of the process have sold the exclusive right in Hungary for 200,000 marks, in Italy for 600,000 marks, and in America for 750,000 marks, which shows that someone else besides them has confidence in their process. The stock in the central organization in Germany has gone up rapidly, the confidence of the stockholders has been vastly strengthened by an actual production of 7,000 bottles daily.

The matter it will thus be seen is of the highest importance for California vignerons, whether the Hofmeister or Reihlan system be given preference, for not only will the adoption of the processes afford a market for our unsold white wines, but it will also build up a new industry allied to the wine trade.

Not much, however, is known about either process by anyone on this coast outside the few who have decided to enter on the new venture. The presumption at first was that the process was a modification of the time-worn one of manufacturing "pump" champagne, and consequently it brought forth the condemnation of all except the few who make that beverage. Mr. Haraszthy, who makes true champagne, was among those who came and condemned the process. The two patentees have been at some pains to deny the allegation, and at the same time to indulge in a few uncharitable remarks. As Dr. Hofmeister will soon be with us all the available infor-

mation about his process and plans will prove highly acceptable to wine producers at large as well as to Mr. Haraszthy and the "pump" champagne makers. A writer in a recent New York periodical has the following to say about the Hofmeister system: As the subject is of the very highest importance to the productive and commercial interests of the United States, we have made some inquiries touching Dr. Hofmeister's new system, and, from an entirely authentic source, learn that it is based upon the discovery of an entirely new element of fermentation, as well as the discovery in the wine itself of a responding element not heretofore known. To the development and understanding of these newly discovered principles he has given many years of scientific and practical study, and has made many thousands of bottles of champagne which have been used by physicians and consumed by patients in hospitals.

The process of manufacture under the Hofmeister system is wholly natural, and as pure as the mountain air. The wine from which the champagne is made must also be absolutely the pure juice of the grape. No chemicals or chemical combinations of any kind are used. In fact, any foreign substance in the wine is fatal to the system. For this reason many, even of the California wines, which have been doctored with salicylic acid, mainly for the purpose of relieving them of a cloudy or muddied appearance, cannot, under the Hofmeister system, be used until such foreign elements have been entirely eliminated.

It may be a misnomer to say that the principle of fermentation in the new discovery is as old as are the days of Noah, but neither accident nor science have, until now, discovered any method of fully developing and controlling this vital element in wine. His process, however, of clarifying the wine and removing all impurities in it is novel, simple and interesting. Carbonic acid gas, which is in general use to make pump champagne sparkle, or effervesce, is not used in connection with the Hofmeister system. The fermentation is wholly natural, and in no way aided by artificial methods, and, therefore, no headache or other unpleasant results follow the use of this champagne which contains no elements except those which are to be found in the purest champagne made under the old French methods.

Dr. Hofmeister, who has distinguished himself in many ways since he graduated at the Tubingen University, invites a careful analysis of champagne made under his system. He thinks America has a climate and soil capable of producing grapes which, if properly manipulated in the vineyard and in the process of wine-making, will yield a product in pure still wines and champagne equal to that of any part of the world. Dr. Hofmeister and his assistant, Dr. Goetter, who is also a graduate of the Freiburg University, in Baden, has been invited to introduce his discovery into this country by gentlemen who feel an interest in developing the productive capacities of the United States which is deeper than that of any pecuniary results which may be derived from the formation of a company which has been organized for the purpose of giving the new system a thorough practical test.

To those who are skeptical as to the extraordinary results promised we would advise that they wait, before expressing an

opinion upon a discovery they know nothing about, and try the quality of the real champagne, which, under this new system, will be made from the pure still wines of America.

A PLEA FOR CHEAP WINES

Another Voice Lifted Against the Corner Grocery Swindlers.

Another voice has been raised against the bars which charge a bit for a stingy glass of medium wine, and the corner grocerymen who think ten cents is right for a little glass of claret. A writer in the *News Letter* vigorously comes to the assistance of Mr. R. J. Harrison who, in the last issue of the *MERCHANT*, made a plea for the five cent glass of wine, and a generous sized one at that. The *News Letter's* champion of wine for the masses says: "Until some system is devised by which the great American public can be brought to understand that for their 'stomach's sake,' and therefore for their better health, a regular use of our wines in their homes is more conducive to their bodily comfort than the drinking of so much tea and coffee—good enough in their way at the proper time—we doubt if there will be much perceptible increase in the demand for our table wines among the masses. In speaking of the masses, we refer more to that portion of American birth which has to be educated to the use of wine as a common beverage, which should be regarded not as a luxury, but as a necessity. Those who come from the wine-growing districts of Europe have no need of such education, being brought up from childhood to its use, and it is they who are really the principal consumers of the wine in our midst, thinking no more of taking a meal without wine than without the bread and meat. The properly fermented red wine contains certain chemical properties which, mixing with the food, assists the stomach in the process of digestion, and enables it to do its work completely, besides possessing just sufficient of the natural spirit to produce the pleasant feeling of exhilaration without intoxication, which is the effect of sound, natural wine. We contend that the wine interest here will never be really in a prosperous condition and the demand as great as the supply, until the sons of toil call for their mug of wine as they do now for beer, and inasmuch as a gallon of good California wine costs less than lager beer, we do not see why it cannot be sold in the same way, instead of doling out a wine-glass and charging 10, 12½ or 15 cents. It is a fact that in all countries where the climate favors the growth of the grapes, as it does here, that in those climates the natural wine is the best beverage for the preservation of the health. In these few remarks as far as our space will allow, we have touched only upon the nature of the red wine—the 'Vin ordinaire,' as being the best suited for family use 'day in and day out.' But from time to time we shall discuss the question on all its bearings—the various kinds of wines now being produced in California, and the proper time for their use—which we trust may help to bring about a better understanding of the whole question, thus inducing a more general use of the wine, and by these means really encouraging what we understand by temperance, moderation in drinking at the proper times, but by no means total abstinence."

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IMPROPER BOTTLING.

THE COMMENTS OF A NEW YORK WINE MERCHANT.

But Two Exhibits with Proper Burgundy Bottles. An Exhibit of Bottling Room Material Worth Examining.

"Judging by what I see here, only a few of your representative vineyardists or dealers understand perfectly the art of bottling," said a New York dealer who visited the Viticultural Commissioners' Wine Exchange last week. "Thirty years' experience has taught me that this is one of the prime factors in popularizing wine. I have been around considerable since coming here. I have tasted your wines and find that they range from good to first-class; I find your producers and bottlers are both ready and anxious to learn and improve, and I can candidly say that one of the greatest improvements you have yet to make is in the bottling department. Many of the wines I have tasted are fit to hold their own with the world, but what connoisseur wants to pour Burgundy out of a Claret bottle, or Sherry out of a Rhine wine bottle, or Port from a Claret bottle?"

Accompanied by a little party of vineyardists, the dealer then went from rack to rack of the exhibits in the exchange, carefully scrutinizing each bottle. He made a note of each error he detected, and at the same time mentioned it to those with him. At the end of the inquiry it was found that the most common error was the use of Claret bottles in bottling Burgundy. It is a fact that only two exhibitors in the exchange have the proper bottles for Burgundy. These exhibitors are Gustav Niebaum of Rutherford, (Alfred Greenbaum & Co., agents) and J. Fetz of 107 Third Street. The difficulty of obtaining the proper bottles may be advanced in some instances as an excuse for the state of affairs, but in other instances the error is due either to carelessness or ignorance.

But two exhibitors use the true Cognac bottles. These gentlemen are Charles La Franc and the Paul O. Burns Company, both of San Jose. The others cling persistently to the use of the old American brandy bottle, which may sometime be permanently retired, if the persistent effort now being made to do so proves successful.

The mistakes that were recorded by the New York dealer are numerous. It is, of course, out of place here to give the names of those making the errors, but those exhibitors who desire to be corrected can easily obtain the information. In the subjoined list each exhibitors errors appear in one paragraph.

Burgundy in a Claret bottle.
Burgundy in a Claret bottle.
Muscat in a Rhine wine bottle.
Burgundy in a Claret bottle.
Burgundy in a Claret bottle. Port in a Claret bottle. Sherry in a Rhine wine bottle.
Burgundy in a Claret bottle. Port in a Claret bottle.
Burgundy in a Claret bottle.
Burgundy in a Claret bottle.
Burgundy in a Claret bottle.
Burgundy in a Claret bottle.
Sherry in a Claret bottle. Port in a Claret bottle.
Muscat in a Rhine wine bottle.
Angelica in a Claret bottle. Sherry in a

Claret bottle. Santerne in a Claret bottle. Burgundy in a Claret bottle.

Port in a Claret bottle. Riesling in a Claret bottle.

Port in a Rhine wine bottle. Muscat in a Claret bottle. Angelica in a Claret bottle. Sherry in a Claret bottle.

Port in a Claret bottle.

Burgundy in a Claret bottle.

Burgundy in a Claret bottle.

This rather formidable list is to be supplemented by a list of errors made in placing the labels on the bottles. Many bottlers have a practice of pasting the label on a Claret bottle and others similar to it about half way between the bottom and the shoulder. The practice is one that is not to be commended. The label should be well up toward the shoulder whenever Claret, Port, Sherry or other bottles are used. Labels on Rhine wine bottles are to be placed as near the bottom as possible. The shape of these bottles should preclude any handler from a desire to place the label any higher, yet for some unexplained reason some cellar-men have the habit of attaching it two inches or so from the bottom of the bottle. This is a far more important matter than it seems to be at first sight, and all cellar-men would do well to give their employees a caution on these two points. It is just as easy to have the labels in the proper place as to have them wrong, and the goods would be more acceptable to the eye of a buyer who is particular about such matters. The selection of proper bottles is of course a subject of the utmost importance to every one, and each bottler should assure himself that he is on the right course before going further.

The sources from which the correct information can be obtained are not many. Perhaps the best way of all is to visit the rooms of the Commission, and examine in person the only exhibit of bottles and bottling material yet in position, or else to write for what is wanted. The display in place, be it said, is remarkably complete and is correct in every detail, and it will bear the closest inspection. But one bottle is missing, it being the coveted Burgundy bottle, which so many inquiring bottlers are seeking for, and the deficiency in this respect is soon to be supplied. The exhibit is made by the firm of Abramson, Bacou & Heunisch, of 26 and 28 Main Street. It is large and well chosen in every respect. There is a fine display of white wine bottles for Hock, Riesling and Gutedel. First comes a variety of Santerne bottles, Claret bottles, and a most varied line of Malaga and Muscat bottles, all of which are approved by foreign producers. Angelica bottles too are shown. There are several samples of Cognac bottles, and then comes an almost endless variety of fancy brandy bottles for use on tables or bars, or for carrying in the pocket. This collection of brandy bottles is certainly unique, there being many patterns never before seen on the coast.

Besides this display, which is of the utmost interest, there is a fine one of general bottling room material, including albumen and gelatine of first-class quality for clarifying, capsule, racks, corks and corking machines, caps and capping machines, washing machines of a unique pattern, and the thousand and one little odds and ends which bottlers find necessary. A full line of demijohns of all sorts and sizes complete the display.

This far the vineyardists who have visited the exchange, have closely looked at the exhibit as well as at the modes of bottling practiced by the various cellar-men, and the results cannot fail to be of benefit to all.

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FRIDAY.....MARCH 29, 1889

WITH THIS ISSUE THE MERCHANT passes under a new management, E. C. Hughes & Co. retiring, and R. M. Wood & Co. assuming control. It is the intention of the proprietors to make a marked transformation of THE MERCHANT, particularly in its subject matter, to the end, that it may be, in fact, a journal devoted to the interests of viticulture, olive culture, raisin culture and the commerce of the coast. Henceforth, its columns will be largely employed in the treatment of local matters of interest to its readers in preference to the reproduction of articles from other publications that deal with topics that are, to a certain extent, foreign to the people of the Pacific Slope. The aim of THE MERCHANT will be to place before its readers not only all the latest news pertaining to the industries in which they are interested, but to give them the most reliable information as to the best methods with which to prosecute their labors. Among the special features will be full and accurate reports of the meetings of the Viticultural Commission, and the Grape Growers' Association, including the interesting and valuable papers to be read before those bodies; the publications of the bulletins issued by the State University; the exports of wines, brandies, etc., to foreign and domestic ports and cities, and the latest statistics concerning the growth of viticultural and kindred interests, in which the claims of the producer and dealer will be fully recognized. In short, it is proposed to make THE MERCHANT a first-class journal of its class, worthy of the hearty support of the public.

In this effort we ask only the substantial encouragement of those who desire that California shall have a paper thoroughly representative of the varied interests of the vine and the tree.

THROUGHOUT THE State the vignerons are complaining of low prices and the dull prospects for some months to come at least. Prices are indisputably low, and yet the cellar men in the interior hold large stocks of 1888 wine, while the city merchants have all that they care to possess. It is only last week that a good quality of 1888 wine was sold for 11½ cents a gallon, and the prices of Zinfandel and Mataro may be put at this, delivered in San Francisco. Of course, white wines bring somewhat better figures, and 15 to 18 cents may be given as the ruling figures. The leading merchants are not buying, largely because they say that their cellars are full in spite of the heavy shipments to New York and elsewhere. One merchant has repeatedly said that if he were given a million gallons of wine at present, on condition that he store it, he could not do so. However, it is noticed that if any small lots are offered at low figures the merchants usually buy, which shows that they, at least, have confidence in the future of the market.

In the country the cellars are all pretty full. The vineyardists and cellar men hold on to their 1888 wine for the same reason, which actuates the merchants and one more; for while they need the money, which can hardly be said of the city dealers, they, too, have full confidence in the future of the market in the next four or five months. Some of these country holders will have to sell before the next vintage, no matter what their expectations are, as many of them have only wooden cellars, which will necessitate selling before the hot season comes on, or else total loss of the wine. There is very little 1887 wine in the country except in cases where the holders are trying to make a market for their own goods. Even these gentlemen who generally hold on until actually compelled to sell have but little 1886 wine left.

We confess that we see but little encouragement for the producers until after the spring fermentation is over and stocks in the city are somewhat reduced. It is conceded, of course, that the 1888 wine is much better than was that of 1887. The fermentations last fall were easy and perfect, which is more than can be said for the season of 1887, and we are inclined to think that the present disinclination of buyers to invest their money may be attributed to a natural desire not to suffer as heavy losses from spoiled wine as they did in the spring of 1888. At that time, many local dealers lost heavily by having the badly fermented wines of 1887 turn milk sour in their cellars. One such experience is generally enough to convince a merchant to be cautious about buying new wine before the spring fermentation is completely over and the danger of loss from this source averted for the time. This may be offered as an excuse for their present inactivity, for wine which will turn milk sour on their hands is not profitable to invest in even at the existing low rates. The wines that will turn milk sour this spring will probably do so in nearly every instance in the cellars of the producer, though it is hardly reasonable to suppose that the cases will be anything like as numerous as they were in the spring of 1888.

FOLLOWING close upon the movement to ship dried grapes to Bordeaux, comes another project which is no less than shipping our wine itself there for sale. The project is not likely to be carried out in the immediate future it is true, but it is gratifying to know that when the august eyes

of Congress can be turned in this direction with a vision unclouded by the arguments and persuasions of the whiskey and spirit men, we may be enabled to find a market in France for our wines.

During the past fortnight a prominent wine buyer of this city has received letters of inquiry from Bordeaux merchants asking him to ship them wines running as high as 15 per cent. alcohol and of strong color. The Bordeaux people offered to pay prices for such wines which would make the average California producer open his eyes with surprise and delight. The Bordeaux men wanted good wines and none others. To look at these flattering offers and not be able to avail ourselves of them is tantalizing in the extreme. There is the market, the proposals of the buyers are in black and white, but blocking the way is Congress, which, influenced by the corn spirit interest, refuses to permit the use of fruit brandy for fortification without the payment of that odious internal revenue tax. What are we to do? We cannot send our unfortified wines, for they are too poor in alcohol, and to fortify them with taxed brandy from 11 per cent. (which is the average in the 1888 wines) to the required 15 per cent., would cost so much as practically to leave no margin for profit to the producer. The lightness in color of the 1888 wines is a small obstacle in the way of the Bordeaux wine merchant. He can easily remedy any little deficiency on that score; but when are we to supply that extra four per cent. of alcohol which he demands, and how are we to do it without paying that brandy tax?

There is just one answer to these questions. Congress will not meet until December, it is true, but still the California vineyardists may as well get ready to make another trial to do what they have already twice failed to accomplish. The same old fight must be gone over again, and we must hammer away until we get free brandy for fortification purposes. The internal revenue question is certain to occupy a prominent part in the deliberation of the coming Congress, for the political party that is in power and controls all branches of the Government is pledged to amend or abolish these taxes. The importance of early action on the part of the representative viticultural bodies of the State is thus apparent. It is too late to move next fall. Let there be a vigorous movement in the middle of the summer.

THE HIGH license and prohibition people are cutting some queer antics in the East, and recent developments are anything but favorable for either. The prohibitionists in particular got a set back in New Jersey that is grotesquely absurd. A Republican legislature passed a high license law some time ago that did not meet with their approval, as might have been expected. The prohibitionists promptly joined forces with the opposition, and the result was the election of a Democratic legislature. One of its first acts was the repeal of the high license law "in deference to the wishes of their prohibition allies," as they put it. New Jersey now has no license laws at all, and now the prohibitionists propose to go in and make their fight single-handed. In New Hampshire prohibition has been defeated, and in Vermont it has been sustained, though by a very small majority. Colorado has a high license measure proposed. It provides that in cities of over 100,000 people retailers shall pay a license

of \$1,200 annually; in cities over 50,000 and under 10,000 the tax will be \$1,000; in cities and incorporated towns over 5,000 the license will be \$800; it will be \$500 in all other towns and incorporated cities, and \$400 in other places. Beer and wine licenses will be issued at half rates. This measure, however, has not become a law.

It is well that especial attention be directed to the card of Mr. R. J. Harrison which was published in the last issue of THE MERCHANT. Mr. Harrison's argument will stand investigation by every thinking wine merchant in the city who is now charging ten cents a glass for wine. As for the saloonists they cannot be reached until the wine dealers themselves institute a reform looking towards cheaper retail prices and larger sales. The average saloon-keeper considers it entirely out of his line to think of selling a single glass for less than fifteen cents, and the corner grocery vender considers ten cents a glass a low price for wine which may possibly have cost him as much as fifty cents a gallon. Mr. Harrison's card will bear most careful consideration.

THE VINO and rapidly growing raisin industry of Fresno county will receive a strong impetus this season from the enterprising firm of Williams, Brown & Co., of San Francisco. These gentlemen are now constructing in Fresno one of the largest fruit-packing establishments in the State, which is to be completed in a short time. The building will be 90x125 feet in dimension and will include, besides the packing department, a box factory, label house and offices. During the coming season the firm, which is a new one, intend to engage extensively in the packing of raisins and fruit produced in that section. They are experts in the business, and equipped with energy and plenty of capital. There is no reason why their venture should not be crowned with flattering success. It is such enterprises as this that lead to the rapid and solid development of the fruit industry of the State, and for this reason if no other the firm should receive the hearty support and encouragement of the people of the great raisin belt.

THE EFFORTS of the enemies of the Viticultural Commission and viticulture generally, to secure the passage in the Legislature of a bill to abolish that splendid organization and transfer its functions to a political office that might or might not be filled by a competent official, met with signal and deserved defeat. In the face of their opposition the bill increasing the biennial appropriation of the Viticultural Commission from \$15,000 to \$17,500 was easily passed, and could have been doubled had the Commission so desired.

Strange as it may appear, the greatest opposition to the perpetuation of the Viticultural Commission was found in the person of the Chief Executive of the State. Governor Waterman must have listened to bad advisers when he decided to place obstacles in the way of the advancement of one of the most important industries of the State. It is surprising that the claims of a few unscrupulous, scheming politicians should have had more influence with the Governor than those of the great body of wealth-producing citizens who cultivate the vine.

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GOSPEL OF THE GRAPE.

KATE FIELD'S MISSION TO THE EASTERN STATES.

See New Lecture to be on "The Intemperance of Prohibition." She is Doing Good Work for the Viticultural Interests of this State.

Miss Kate Field, who is the representative of the Viticultural Commission of this State is spreading The Gospel of the Grape throughout the East, and is acquainting the people with the superior qualities of California wines is now in New York. In a letter to a friend in this State she says, "I have about completed an address on 'The Intemperance of Prohibition,' which, as I am going to Washington soon for a visit, I may deliver it there for the first time. If these cranks knew as much about the Bible as they ought, they'd stop quoting it, as I prove my side from that same book. Their 'two wine theory'—making biblical wine unfermented—is beneath contempt." * * *

The New York Sun of a recent date contained the following:

Miss Kate Field was described, in last Sunday's Sun, as a boomer of California wines. To a reporter who visited her at the Hotel Victoria she said: "Oh, no, my dear sir, I am not paying all my attention to wine. In the language of comic opera, you have 'mixed those babies up,' and you have made me—a perennial hot water drinker—appear in the amazing guise of a wine bibber. Now, don't make another mistake and assume from this statement that I am a Prohibitionist, because, if there is one craze more reprehensible than all others to me it is the craze of prohibition. While it is true that I usually drink hot water, and have hardly tasted any other beverage since my return to New York, it is also true that I have drank wine in moderation all my life, as anyone who has been reared in Europe is sure to do. Moreover, I believe that, as human nature craves a stimulant and will have it, all laws to the contrary, the best place for this stimulant is at one's meals, where it not only cheers, and makes bad food good, and good food better, but assists digestion, and banishes the arch fiend, ice water, which is one of the great factors in converting us into a nation of dyspeptics."

"But is it not true," the reporter asked, "that you are on a mission East to boom California wines?"

"Let me tell you the whole story," Miss Field replied. "I have been reading about and investigating the temperance question for the last two years, inspired originally by wierd experiences in prohibition States. Three years ago I learned the value of California wines, and my long sojourn on the Pacific slope has only made assurance doubly sure. Knowing my deep interest on this subject, prominent citizens of the Golden State, representing the Viticultural Commission, and all appointed by the Governor, begged me to assist them in their cause. After consulting with some of the best intellects in the country—Dr. Howard Crosby being one—I decided to enroll myself on the side of temperance, and promised these gentlemen I'd prepare an address to be entitled 'The Gospel of the Grape.' In recognition of my services the State pledged itself to pay my incidental expenses in five Eastern cities.

"Now, you see, instead of wanting to

make drunkards of men and women I want to keep them sober. I wish them to stop perpendicular drinking at barrooms, and take to imbibing light, pure, wholesome, cheap native wines. Instead of a base, I have a patriotic motive. The best patrons of California wines in Washington are members of the foreign legations and the Metropolitan Club. What is good enough for educated palates is certainly good enough for the average American throat, so accustomed to whisky as to be incapable of judging good wine from bad. The people are inclined, it is said, to admit the wholesomeness of California still wines, but to declare that its champagne produces headache. This will be a revelation to the great California viticulturists. The father of one of the foremost of them is the eminent Count Augustine Haraszthy of Hungary, who was the first to introduce European grapes into California. If there is more headache in his champagne than in the stuff sold as coming from France, I have less knowledge of the ways of the trade than I think."

OLIVE OIL TESTS.

On the morning of the 19th inst. there was a formal testing of California and Italian olive oils in the rooms of the Viticultural Commission. The competition attracted quite a large number of gentlemen, and the preliminary report of the tasters is as follows:

At the State Convention of Fruit Growers held in November last, at Chico, a Committee was appointed to test the respective merits of several samples of California and Italian Olive Oils. In accordance therewith, the Committee invited Mr. G. Lecca, Italian Consul, Mr. P. Lacliarrie, and Mr. P. Klein to meet with them at Platt's Hall this day for the purpose of conducting the examination.

The plan adopted by the Committee was to mark each sample with a number and place the samples upon a table so that none of the judges knew the different brands. There were six samples so tested. First, they were placed upon a dish and passed around, marked on pieces of paper its number, and opposite their opinion. When the six samples were so tested, they were commented upon and the slips of paper thrown in a hat. They were then taken up and each sample was given its credits according to the votes upon the paper.

Sample No. 5, being a sample of pure Italian virgin oil, received three votes out of the five, as being the best flavored, having the best aroma, and the richest in all respects.

Sample No. 4, also being a sample of pure Italian virgin oil, was considered next best, and sample No. 4, being a sample of California production, was considered third best. The votes upon the other samples were few and conflicting.

The oils of California production so tested were as are generally produced by the grower, called "first pressing;" the entire fruit being brushed and then so pressed, while the samples of Italian brands were pure virgin oils, such oils as are allowed to run out of the fruit after being crushed without pressing. Another fact that was taken into consideration was, that the processes in California are yet somewhat new, while those of Italy have been established for ages, and the manufacturers of the same there have much more experience in its making.

All the samples, however, were pure, and the tests so made only differed in the tastes of the persons who composed said Committee. They were all pronounced meritorious and very fine.

It is understood, of course, that the examiners will submit a later and fuller report of the experiment. They intended, at first, to keep secret the identity of the oils they tasted, but the names of the producers soon leaked out. The best oil was a Lucca oil, and the second best was a Toscana. The oil which received the third award was produced by General John Bidwell at the Rancho Chico. The committee also virtually agreed in awarding Charles A. Wetmore the fourth place, his oil coming from the despised picholine, Elwood Coop-

er's oil, grown at Santa Barbara, was given the fifth place, while the poorest sample (still a magnificent table oil) was produced in Italy.

California producers, and especially Messrs. Bidwell, Wetmore and Cooper have every reason to be proud of the results attained. The Italian oils, it is true, received first place, but they were especially pressed and the olives selected for this test. Their oil cannot be purchased in any market, nor can they be obtained unless especially ordered. On the contrary, the oils submitted by Messrs. Bidwell, Wetmore and Cooper are produced commercially and were not specially prepared. We venture the prediction that either of these gentlemen, if given notice before the next season, can produce oil equally as good, if not better than the Lucca and Tuscan oils tasted by the Committee. They would naturally take great pains to get only the first oil.

Another means of judging is by comparing their oils with the Italian commercial oil which was submitted to the Committee. These gentlemen considered the California oil superior in every way.

The grape growers and orchardists who have set out olives should take great encouragement from these tests, as it has been shown that with care we can produce oil in commercial qualities equal to any country.

THE FOLLOWING bill has become a law: "Every person owning or having charge of, or control in behalf of, or acting for, the owner of land adjoining a public highway or street of an incorporated town who shall erect or maintain a barbed wire fence along the line of said land adjoining the public highway without placing, in a substantial manner, a board or rail, not closer than three feet from the ground of such fence, equal in size and strength to a pine board six inches in width and one inch in thickness and sixteen feet in length, shall be guilty of a misdemeanor."

While the above law may for a time prove a great inconvenience to a large number of people, it must, in the end, prove very beneficial.

CALIFORNIA RAISINS.

Halves, Quarters and Eighths, 25, 50 and 75 cents higher respectively than whole box prices.

London Layers, choice per box.....	\$2 00 @ 2 10
" " Jan'y " " " " " " " " " "	" " " " " " " " " "
Layers, per box.....	1 25 @ 1 40
Loose Muscatels, common, per box.....	80 @ 1 10
" " choice, " " " " " " " " " "	1 10 @ 1 15
" " fancy, " " " " " " " " " "	" " " " " " " " " "
Unstemmed " in sacks, per lb.	4 1/2 @ 5c
Stemmed " " " " " " " " " " " "	5 @ 5c
Seedless " " " " " " " " " " " "	4 @ 5c
" " per 20-lb. box.....	1 00 @ 1 15
" Sultanas, unbleached, in boxes, per lb.	6 @ " "
" bleached, " " " " " " " " " "	" " " " " " " " " "

LION BRAND, PRESNO.

London Layers.....	@ " "
3 Crown Loose Layers.....	@ " "

SUGAR QUOTATIONS.

The California Sugar Refinery has advanced its prices and quotes as follows, terms net cash: Patent Cube, bbls. 8 1/2 @ 9; Crushed, 8 1/2 @; Extra Powdered, 8 1/2 @; Fine Crushed, 8 1/2 @; Dry Granulated, 7 1/2 @; Confectioners' A, 7 1/2 @; Extra C, 6 1/2 @; Golden C, 6 1/2 @. Half-bbls., 1/2 c and boxes 1/2 c lb more for all kinds.

The American Sugar Refinery quotes the list, terms net cash: Extra Fine Cube, bbls. 8c; Crushed, 8c; Fine Crushed, 8c; Powdered, 8c; Extra Fine do, 8 1/2 @; Dry Granulated, 7 1/2 @; XX do, 7 1/2 @; Confectioners' A 7 1/2 @; Extra C, 6 1/2 @; White Extra C, 6 1/2 @; Golden C, 6 1/2 @. Half-bbls., 1/2 c; and boxes 1/2 c lb.

The recent decision of the Superior Court in the case of James W. Gates vs. The Carrying & Packing Company is of great importance to shippers, viticulturists and fruit growers generally throughout the State. Gates sued to recover \$301, the difference in the value of fruit shipped by him from Vacaville, and received at Benicia by the defendant. The fruit was forwarded on contract, and while in transit shrunk by evaporation, etc. The Appellate Court holds that the reception of the fruit by the Railroad Company, which is a common carrier, was, in fact and law, a delivery of the goods and an actual receipt by the purchaser, and that in consequence, the shipper's weights must be accepted. The decision also involves another important point in that it places upon the Railroad Company the responsibility for the safe delivery of perishable as well as other goods.

DANIEL MURPHY, of Gilroy, has purchased enough olive cuttings to set out an orchard of 1,000 acres. Mr. Murphy has just returned from a visit to Italy, where for the first time he had his eyes opened to the magnitude of the industry and its possibility in this State. He owns about 10,000 acres of land near Gilroy, and if his first planting proves reasonably successful he will at once set out more trees. He is convinced that ultimately California will do as well if not better than Italy, which country now has 2,250,000 acres set to olives producing 60,000,000 gallons of oil annually. At least California ought to produce as much as the Italian exports, which are in round numbers 20,000,000 gallons.

MESSRS. C. SCHILLING & Co., the wine hauliers, whose principal cellar fronts on Pine street, have joined in with the other merchants of the street in making arrangements to oppose the movement to construct a double track cable road on that thoroughfare. The franchise to build the road was granted through low political jobbery, and if the tracks are ever laid they will greatly impede the transaction of business. Mr. Schilling, however, says that he will not move out, as other merchants contemplate doing, but will stay where he is and assist those of a similar mind in fighting the matter in the courts.

WE HAVE received from S. L. Allen & Co., 127 and 129 Catherine street, Philadelphia, their new catalogue for this year. In it we find many new and useful inventions in the line of vineyard and orchard implements. This firm, one of the largest in the United States making a specialty of this class of goods have an established reputation for the uniform excellence of their implements and fair dealing in business transactions. The catalogue will be sent free to any address on application to them.

THE MERCHANT has taken a new lease of life and will henceforth be a live advocate of the cause of viticulture in all its branches. Show it to your friends and if it is deserving speak a good word for it, and send in subscriptions to help the cause along.

The MERCHANT is the only recognized wine journal on the Pacific Coast.

OLIVE CULTURE IN CALIFORNIA.

[By Hon. Ellwood Cooper, Santa Barbara.]

To enter fully into the subject of the culture of this important tree would make an essay entirely too long for the purposes of this convention; I will, therefore, confine myself to the material facts, the knowledge of which all who anticipate planting an orchard should be familiar. In presenting those facts I cannot do better than to copy largely from a treatise on olive culture written by myself, and published in 1882.

PROPAGATION.

The common and preferred method is to plant the cuttings, taken from the growing trees of sound wood, from three quarters of an inch in diameter to one and a half inches and from fourteen to sixteen inches long. These cuttings should be taken from the trees during the months of December and January, neatly trimmed, without bruising, and carefully trenched in loose sandy soil; a shady place preferred. They should be planted in permanent sites from February 20 to March 20, depending upon the season. The ground should be well prepared and sufficiently dry so that there is no mud, and the weather warm. In Santa Barbara, near the coast, no irrigation is necessary; but very frequent stirring of the top soil with a hoe or iron rake for a considerable distance around the cuttings is necessary during the spring and summer. About three-fourths of all that are well planted will grow. My plan is to set them twenty feet apart each way, and place them in the ground butt end down, at an angle of about forty-five degrees, the top to the north, barely covered. Mark the place with a stake. By planting them obliquely, the bottom end will be from ten inches to one foot below the surface. In Europe, the trees are planted from twenty-seven to thirty-three feet apart. My reasons for closer planting will be given in a subsequent article.

PRUNING.

The cutting will throw up numerous shoots or sprouts, all of which should be left to grow the first year; any disturbance of the top affects the growth of the roots. It would be advisable, however, where there are two or more vigorous shoots of about the same size and height from the same cutting, to pinch the tops of all, excepting the one to be left for the future tree, so as to throw more force and vigor into that one. In the following spring, when the ground is warm and sufficiently dry, all sprouts, excepting the one to be preserved, should be carefully removed, cutting them off close to the cutting. The top end of the cutting should also be removed by the aid of a sharp saw. A post should be firmly planted, so that the tree can be well secured, to keep the trunk straight, and avoid any disturbance of the roots, and should be kept until the tree is four or five years old. By adopting this method a great deal of time will be saved, and better trees secured. The lateral branches should be allowed to grow until the tree is two or three years old; but in every case when any of said branches are rapidly making wood, they should be removed, and not allowed to rob the trunk.

In the pruning, during the first years, have only the one object in view, that is to force all the woody growth into one main trunk. This being done the tree will naturally form a beautiful shape. The cultivator must not look at the tree of to-day or to-morrow, but the trees of ten years hence. All branches to the height of five to five

and a half feet should be removed, so as to admit of close cultivating by horses.

FRUIT BEARING.

Trees growing from the cuttings will produce fruit the fourth year, and sometimes, under the most favorable circumstances, will give a few berries the third year. It is the habit of the tree to overbear, and as a consequence will give but little fruit the year following a heavy crop. This statement is verified by the most reliable books published on the subject in the French, Italian and Spanish languages. There are, however, exceptions to this rule in California. Mr. Davis, who had charge of the San Diego Mission orchard in 1875, assured me that he had gathered from the same tree, two years in succession, over 150 gallons of berries. I have also observed that some trees in my orchard have borne well successive years. The fruit bearing can be controlled by the pinning. The cultivator will not forget that the shoots or branches must be two years old before they will give fruit, hence, partial pruning every year will give partial crops. My oldest orchard was planted February 21, 1872. At four years I gathered from some of the trees over two gallons of berries. In 1878 over thirty gallons off a few of the best trees, the orchard then being only six years old.

In estimating an orchard, the yield of isolated trees, or trees of great age, occupying considerable areas of ground, must not enter into the basis of calculation of the probable production. The tree mentioned in the San Diego Mission orchard as yielding 150 gallons of berries was more than fifty feet distant from those surrounding it.

Our climate is congenial to the habit of the tree; it blooms from the first to the tenth of May, and the fruit forms from the first to the tenth of June. At this season we have our best weather, free from extremes of either cold or heat. Nowhere in the world are all the conditions so favorable to the perfect fruit bearing.

SANTA BARBARA SKETCHES.

I went to see the big grape vine, one perfect day, accompanied by the same kind friends who made the ride to the light house so pleasant. This vine,—the largest in the world, it is said—is not in Santa Barbara as so many people suppose, but in Montecito, some five miles eastward. Montecito is a cluster of lovely homes, lying on the hillsides of the foothills which rise from the sea to the Santa Ynez mountain range. This is pronounced Santiz. This famous Mission vine grows close to the large, old-fashioned house in a 20-acre orchard, named "La Para Grande." This is the baby vine; the old one was cut down and a cross section of it sent to the centennial. But the baby is now almost as big as its mother. The stem is about the size of an ordinary gum tree in Riverside. It measures 60 inches round. The canes or branches are trained on a trellis over your head, so that the whole thing makes a large and comfortable arbor. It's a monster, and no mistake, but I have seen so many great, grand and glorious things on the Pacific Slope that I couldn't get up much enthusiasm over it. I have seen California beets nearly as big around, and what's a beet, after all? Press and Horticulturist.

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WITH ILLUSTRATIONS.

Read Before the State Horticultural Society, February 20, 1884, by

FRED. POHNDORFF.

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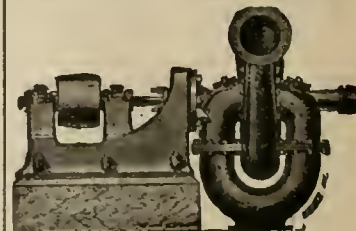
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I S M.	C Carpy & Co.	13 cases Wine		
J C.	"	6 cases Wine	3,800	1,540
F R & S.	"	50 barrels Wine		
E in circle	"	20 barrels Wine		
E in circle	Ei en Vineyard Co.	250 barrels Wine	11,750	4,700
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B F C.	O W Craig.	6 cases Wine	36,210	14,480
H H Co.	"	1 case Wine	31	12
M in diamond	San Gabriel Wine Co.	350 barrels Wine	17,300	6,920
A G & Co.	A Greentbaum & Co.	150 barrels Wine	7,649	3,050
H R.	Cordelia Wine Co.	60 barrels Wine	910	1,170
J A S.	J C Merithew	1 half barrel Wine	25	10
G & Co.	"	59 cases Wine		
G	J Gundlach & Co.	175 barrels Wine	8,251	3,300
L in circle	S Lachman & Co.	700 barrels Wine		
"	"	20 half puncheons	76,800	14,720
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G A S.	W Brown & Co.	2 cases Wine		
"	"	3 packages Wine	36	14
G A & Co.	Gallegos Wine Co.	800 barrels Wine	10,000	16,000
K & S.	Kohler & Frohling	172 barrels Wine	23,853	9,541
E in diamond	Kohler & Van Bergen	175 barrels Wine	8,691	3,477
H Bros	Horst Bros	2 half barrels Wine	50	20
U S W & CO	P G Sabatie	11 barrels Wine		
"	"	6 cases Wine	550	220
Total amount of Wine, 54 cases and			225,315	90,120

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DESTINATION.	VESSEL.	REG.	GALLONS.	VALUE.
Honolulu	Mariposa	Steamer	162	110
Sydney	"	Steamer	120	40
Brechen	C R Bishop	Bark	6,507	2,838
Nanaimo	Empire	Steamer	95	50
Honolulu	Forest Queen	Bark	750	64
China	City of New York	Steamer	49	27
Japan	"	Steamer	896	46
Scotland	Henry B Hyde	Ship	237	180
Total			8,816	4,668

Total shipments by Panama steamers.....	73,666 gallons	\$30,814
Total Miscellaneous shipments.....	234,141 "	95,492
Grand totals	307,807	\$125,006

Total shipments by Panama steamers.....	73,666 gallons	\$30,814
Total Miscellaneous shipments.....	234,141 "	95,492
Grand totals	307,807	\$125,006

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1 New Striped Rose, The Greatest Novelty—IN HARDY ROSES

[illegible]

Description of the Blueberry.

The Blueberry is a valuable fruit, and is a reliable fruit to grow in our northern States where the more tender varieties of fruits winter-kill. It is perfectly hardy, having stood 40 degrees below zero without showing any injury to the most tender buds. It ripens in this latitude about the 1st of July, and is borne in clusters like currants, shape, round; reddish purple at first, but becomes a bluish black when fully ripened. The flavor is equal to the raspberry, a very mild, rich sub-acid, pronounced by most people delicious. It may be served with sugar and cream or cooked sauce, and is splendid for winter use. The plant seems to flourish in all soils, and is a prolific bearer. It grows very stocky and makes a nice hedge. The shining dark green leaves and the blue fruit making a pleasing contrast. The demand for the fruit is great, and usually brings 15 cents per quart. They commence bearing the first year after setting out, and yields a full crop the second and third year after setting out. They are propagated from suckers and root cuttings. The plant is about the height and size of the currant bush, and very stocky, holding the fruit well up from the ground. Plants should be set in the fall and spring, in rows two or three feet apart, and five or six feet between the rows, making a perfect hedge, and no grass or weeds should be allowed to grow between rows.

1 Dozen Plants by mail, 60 cents.	100 Plants by Express, \$2.50
2 Dozen Plants by mail, \$1.00	1,000 Plants by ex. or freight \$15.00

HOW TO SEND MONEY:—I would prefer to have money sent by American Express order, all sums of \$5 00 and under, cost only 5 cents, and if order is lost, money will be promptly refunded to sender. If not convenient to obtain express order, money can be sent by registered letter or post office money order or postal note, drawn on Portland, Mich. Postage stamps will not be accepted only from our customers that cannot obtain an express order—only those of one cent denomination wanted.

Plants are carefully packed in damp moss and delivered to express or freight office for which I make no extra charge. Address

DELOS STAPLES, Portland, Ionia Co., Mich.

KATE FIELD'S MISSION.

The Union League Club of New York
Adopts California Wines.

From time to time the most encouraging reports have come to the Viticultural Commission rooms from Miss Kate Field and through the press, of the favorable progress which her mission in spreading the "Gospel of the Grape" is making. At latest reports Miss Field had just delivered a lecture in Washington at which many public men, including senators and representatives, were present. It is too early yet, though, to receive a written account of the success with which she met, and all accounts are necessarily by telegraph. The latest letter from her is one in which every California vineyardist should find encouragement. It is as follows:

VICTORIA HOTEL, }
New York, March 4th, 1889 }

Mr. C. J. Wetmore:

DEAR SIR:—I wrote weeks ago that I should try to interest the Union League in native wines. In January an old acquaintance of mine, Mr. Marvelle W. Cooper, who several years ago visited California as one of the Railroad Commission, became Chairman of the House Committee, and when he assumed office not a drop of California wine was drunk

in the Republican club. Its members said "they'd be d—d if they'd taste it." Nothing daunted, Mr. Cooper introduced Zinfandel, Riesling, Burgundy, Port, and Sherry, and all are being received with favor. Last week twenty-two cases of California wine were sold, and I suggest that the exhibitors at your exchange who have representatives here send samples of their wines that he may have the best of all kinds. Mr. Cooper is ready to do everything in his power to advance native wines, and as his club spends, I think, \$300,000 a year in wines, etc., this is a consideration.

Yours Truly,

KATE FIELD.

The contents of this letter are made public through this medium, and it is to be hoped that every San Francisco and interior dealer having an agency in New York or the East will at once seize upon this opening. The name and reputation of the Union League is known throughout the land, and it will be at the same time an advantage and a subject for pride to have your wines obtainable there.

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The above cut represents our Double-Acting Star Spray Pump arranged for one or two Sprays or Hose, (we also fit this pump with one hose). This Pump is especially adapted for spraying liquids or poisons of any kind upon trees, shrubbery, orange trees, vines, etc., affected by bugs, worms, insects, etc. The valves are constructed entirely of Brass, and even to the packing it is made of asbestos, which resists acids or hot mixtures of all kinds, and

is capable of doing infinite more service than any other pump in the market, as it is of greater capacity, and being double-acting in principle, throws a continuous and powerful stream.

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Some Lively Times Brewing in the Transplanted New England City.

Down at Pasadena, where the Puritanical spirit holds sway, and where it is a long way between drinks (except on the sly), the anti-prohibitionists and the prohibitionists are indulging in criminations and recriminations to their heart's content. The facility with which the thirsty Pasadenaans get what they want is actually amusing to an outsider, and which so far enraged the prohibition element that Dr. Reid, of the Pasadena Standard, has deemed it necessary to issue the subjoined proclamation to the faithful:

Since our other articles were in type we have received the following, which we commend to the attention of the Los Angeles Times, the Redlands Citrograph, the San Francisco Examiner, the Santa Barbara Press, the San Bernardino Courier, the Santa Ana Standard and sundry other papers which have been so prompt to spread abroad the false reports hatched on purpose to discredit Pasadena's anti-saloon law. Will they be fair enough to publish this official contradiction of every point they published against our town and its distinctive law? We wait to see.

PASADENA, CAL., March 14, 1889.

WHEREAS, False reports have been circulated by the Los Angeles and other newspapers in regard to the prohibitory or anti-saloon law of Pasadena, we hereby state, for the information of all people who care to know, the following facts in the case:

1.—There is no open saloon within the city limits of Pasadena, though there probably are a few places where liquor is sold "on the sly."

2.—The law against saloons is as well enforced as the laws against other forms of vice.

3.—The city authorities have never given permission to any hotel to keep a bar or sell liquor; and there is no hotel in the city keeping a bar.

4.—If any persons in the city are selling liquors otherwise than in accordance with the provision made for legitimate drug stores, they are doing it as outlaws, and are liable at any time to be detected and dealt with as outlaws.

5.—Our last city election was a very decided majority expression in favor of the law as it is, for every officer elected was pledged to maintain it; and there is general satisfaction with the law among our best citizens. There is no intention of repealing it.

Signed: M. M. Parker, President of City Council, and others.

Commenting on this formidable declaration the Redlands Citrograph says:

We happen to know, personally, just about the status of things down there, but did not feel like stating what we knew nor how we received the information. Therefore, while we were cogitating over the matter, we opened the Pasadena Union, published the same day as the Standard, and found the following:

The Standard publishes and asks us to give circulation to the statement signed by the City Council and others denying that there are any places in this city where liquor is sold openly. We certainly do not coincide in the belief (?) of Dr. Reid nor the City Council in this matter, inasmuch as it is public knowledge that there are at least half a dozen different places within two blocks of the City Hall where anyone

may get anything on demand from a glass of beer to a glass of champagne. These gentlemen are very blind, and very deaf indeed, if they don't know this.

There seems to be a "discrepancy" between the two statements. If one wishes to lay a wager on one of the two statements he will stand no show of losing if he chooses the latter. We saw no "bar" in the Carleton hotel on the occasion of our last visit there, but we did see wine ordered and brought to the dinner table by any and every guest that chose to have it. It will take a good deal more than the sworn statement of "steep dozen avowed prohibitionists to make us believe that what we saw in Pasadena with our own eyes was simply an hallucination, a delusion, a will o' the wisp or anything else unreal and visionary.

Dr. Reid is expected to make a raid on the hotel at once.

PRESERVING GRAPE JUICE.

Another Process to Prevent Fermentation.

Dr. I. H. McCarty, D. D., of Clifton Springs, New York, has discovered or invented a new process for preserving the juice of the grape in its natural state, without fermentation, in which condition it can be kept for any length of time, in any climate, always retaining its rich, fruity flavor, and its health-giving and invigorating properties. The Doctor has already put his new process to a practical test in the preparation last fall of quite a quantity of this new grape liquor, which has been tried in the sick room and used at the temperance board, and physician and connoisseur alike pronounce the new discovery a valuable one in both sickness and health. A company has been organized by Doctors McCarty and Vincent, with a capital of \$15,000, to manufacture the new beverage, and a suitable building will be erected at Starkey station, New York, and properly equipped for that purpose in the immediate future. If this enterprise meets with success it will not only furnish the sick and the well with a delicious, health-giving and restoring beverage, but it will help materially in solving the great problem of what profitable disposition can be made of the immense vintages of the future.

It is understood that a number of California vineyardists have quietly communicated with Dr. McCarty with a view of ascertaining on what terms his process can be introduced into this State. The only material advantage to be gained by this process is in satisfying the buyer of unf fermented grape juice that his purchase has not gone through the process of concentration, which even now is claimed by some to deprive the juice of some of its most valuable properties—properties which can never be regained after the water is added to the condensed must prior to fermentation. It is possible that a considerable trade may spring up in this preserved fruit juice, but it hardly seems likely that it will come to pass in California but rather in New York, Ohio and Missouri.

THE ASSISTANT SECRETARYSHIP.

A telegram from Washington denies the truth of the report that Prof. Hilgard of this State will be the Assistant Secretary of Agriculture. Secretary Rusk said of the report: "There is not a word of truth in it. His name is not even being considered.

There was an effort by Major Powell of the Geological Survey to induce Professor Hilgard to accept a position in his department, but nothing came of it. The California Professor is a very valuable man, but the small salary allowed for the Assistant Secretaryship of the Agricultural Department would not attract a man of Professor Hilgard's abilities. The Regents of the University of California have recently made quite a handsome addition to his salary, and offered him other inducements, which will keep him in California. No, sir, Professor Hilgard will not be Assistant Secretary of Agriculture, nor hold any other position under the Government. There are a number of scientific gentlemen recommended for the position. We are examining their claims and hearing arguments in their behalf every day. So far we have come to no conclusions. There are no applicants from the Pacific Slope, and therefore it is hardly necessary to tell you that the appointment will not come from that section."

HOW TO PREDICT FROST.

For the benefit of farmers and viticulturists General Greely, the Chief Signal Officer, gives the following simple and definite method by which in clear, cool weather, near the period of early or late frosts, a person may determine with considerable accuracy if frosts will occur the following night: "The approach of local frost can be foretold with very considerable accuracy from the readings of properly exposed dry and wet thermometers. A safe and simple rule to follow when the temperature is at 50°, or below, is to multiply the difference between the readings of the thermometers by 2.5, and when the sum thus obtained is subtracted from the reading of the dry thermometer, it leaves the approximate degrees to which the temperature of the air will fall the coming night, unless change of wind to a moister quarter or increase of cloudiness interferes. The value and importance of observations of this kind have not been sufficiently impressed upon farmers cultivating crops of a kind susceptible to frost and capable of protection." It may be stated in this connection that the "wet thermometer" mentioned above, is an instrument the bulb of which is kept moist by its contact with a bit of lamp-wick fed from a small reservoir of water.

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In all the New York hotels the cooks drink California wines and the guests ice water. And that's why the American hotel keeper "can't keep a hotel," and that's why we have so many crunks and so many dyspeptics, and so many people whose pet phrase is "There ought to be a law," etc., and so many quarrelsome people, and so many people who want reform—or other people. But not everybody lives at a hotel, and to those who take their comfort at home a few directions will fill a long-felt want. If you want your wine as cheap as the hotel proprietor buy it—not sells it—get off at the Bleeker street station of the Sixth avenue elevated railroad, and you will find on Third, Bleeker, Houston and Prince streets on either side of South Fifth avenue and on the avenue itself, our colony of French wine dealers, who will furnish you with wines from Rouannee Burgundy at \$5 per bottle, to Californian wines at the rate of five bottles for \$1, bottles to be returned or exchanged. There is only one way, however, to be certain that your wines are old. Buy them by the package (keg, half-barrel, barrel or hoghead); the longer they lie in bottle the better they get. But your bottles. You have only one outlay on this head. Use a handful of bird shot in rinsing bottles. Buy a common wood faucet for drawing. Have the package bored on either one head or the other before it is sent home to you. Then when your bottles are clean, your corks ready, soaked in a can of clean cold water, a slight touch will drive the faucet in the cask. Use spiral corks, as they can be driven in without effort, and will leave enough surface outside bottle to enable you to remove the cork with your fingers. These corks can often be used again this way. A hundred feet of common pine board, with a handful of nails, a hammer and a little saw to cut out notches for the necks of the bottles to fit in, will be all that is necessary to construct a wine closet. When you commence to bottle see that your wine is perfectly clear. If, from change in the weather, your wine should turn cloudy, send for your wine dealer; here his science will have to be applied. When once you have begun to bottle, keep at it until the package is empty. A package half full of dry wine will get sour. If, in the course of time, any of your wines should deposit much sediment, re-bottle carefully without stirring the sediment much, and you will be well repaid for your labor. These simple directions, if attended to carefully, are sufficient to make every man his own bottler. The best wines we have ever tasted came from private cellars. The owner of such a collection, the gathering of which is a labor of love and a refinement of taste, can justly be rated above the proud possessor of a "McIsaac's," as the latter has in no manner contributed to the existence of his treasure. We know of a man who to-day owns the largest vine-

yard in the world, and who will not sell any of his wine or brandies until they have arrived at a great age, who but ten years ago could not show more than two kinds of wine in his cellar, and one of these was whiskey. Now one word more to my friend the hotel keeper. Please don't discourage the drinking of wine in your dining room. Your bar trade isn't going to suffer. People who take their whiskey at other times will not leave off because they have had a glass of wine at dinner.—*Bonfort's W. and S. Circular.*

VIEWED FROM ABROAD.

Readers of papers published in San Francisco and other cities on the Pacific Coast cannot fail, if they believe what they read, to be impressed with the idea that of all parts of the known world, those regions are the most desirable locations for persons seeking to make homes for themselves, and where such commendable aspirations are likely to be realized with the least trouble and in the shortest period of time. This is evidently the purpose of the writers for the press in that portion of America. Booming the country and booming its industries seems to constitute a large portion of their stock in trade, and they do boom things with a will. Not only so, but the booming is effectual. The results are apparent in every direction. Wildernesses are converted into fruitful fields, industries that were supposed to be the vested rights of older and more favored lands are springing up and thriving to the astonishment of the world. Almost every product of every climate on the earth's surface seems to be finding a place west of the Rocky Mountains. About the only things we miss from the constantly lengthening list are sugar cane and the spices. But California threatens to get ahead even of the demand for sweetening. Although sugar cane has not been reported, there is nevertheless a promising substitute in the sugar beet. The beet sugar industry, if half that is said about it is true, seems destined to make California a large sugar producing country.

Some of the statements that appear in the newspapers on the Pacific Coast, of giant enterprise in the production of staple commodities as well as in the establishment of new ones, partake of the marvelous. The peculiarity of the whole business, however, is that results, facts and statistics seem to corroborate these booming and otherwise incredible descriptions. Agriculture, orchard culture and small fruit culture are prominent among the sources from which honest labor may derive its most satisfactory returns. Other industries closely allied to these are also enlisting the activities of the increasing population, and the results seem to be the same in every department.—*Hawaiian Herald.*

TO SUBSCRIBERS.

The new management of the MERCHANT desire to impress upon the minds of the subscribers of this journal the fact that many of them are largely in arrears for subscriptions, and that it is vitally necessary that these accounts be liquidated. We want to make many improvements in the MERCHANT that will be a benefit to every subscriber and patron of the paper, and to do this considerable money is required. We are certain that everyone who takes the MERCHANT is desirous of seeing it prosper and grow in importance and value, and believing this we feel that a gentle reminder like the above is all that is needed to cause delinquents to promptly remit.

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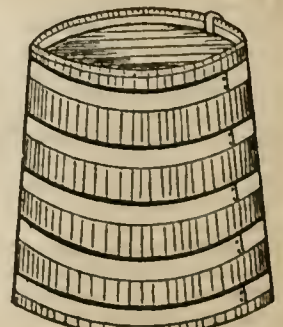
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8:00 A	For Martinez, Vallejo, Santa Rosa and Calistoga.....	6.15 P
8:30 A	Los Angeles Express, for Fresno, Santa Barbara, and Los Angeles.....	11.15 A
9:00 A	For Niles, San Jose, Stockton, Galt, Lone, Sacramento, Marysville and Red Bluff.....	5.45 P
10:30 A	For Haywards and Niles.....	2.15 P
*12:06 M	For Haywards and Niles.....	*3.45 P
*1:00 P	Sacramento River Steamers.....	*6:10 A
3:00 P	For Haywards, Niles, and San Jose.....	9.45 A
3:00 P	Central Atlantic Express, for Ogden and East.....	7.15 A
4:00 P	For Stockton and Mililton, for Vallejo, Santa Rosa and Calistoga.....	10.15 A
4:30 P	For Sacramento and for Knight's Landing via Davis.....	10.45 A
*4:30 P	For Niles, San Jose and Livermore.....	*8.45 A
5:30 P	For Haywards and Niles.....	7.45 A
7:00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....	7.45 A
8:00 P	Golden Gate Special, for Cornhill Bluffs and East.....	7.45 P
9:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8.45 P

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4:15 P	For Centerville, San Jose, Almaden, and Los Gatos.....	9:20 A

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THEIR CONDITION IN VARIOUS SECTIONS OF THE STATE.

Early Varieties Growing Rapidly—The Vine Hoppers Put in an Appearance Generally—Some Mildew Develops in San Mateo.

With the exception of one or two unpleasant features, the condition of the vines throughout the State is everything that could be desired. The winter has been very propitious, and the spring thus far could not have been more favorable for bringing about the conditions under which the growth of the vines is rapid and healthy. Late winter rains have saturated the ground, and the April showers, with which we have been so generously visited, have practically assured the grower against the evils of a dry season.

It would be folly to attempt to predict the proportions of the coming season's wine crop, for the vineyards have yet to run the annual gauntlet of late frosts, insect pests, north winds and excessive hot weather, such as devastated the vines last year. However, it can be safely said that the grape growers are promised an immense crop, and there is at present no apparent reason why the promise should not be fulfilled. It is true that the Viticultural Commission have received reports from all sections of the State, showing that the unwelcome vine hopper has put in an appearance, simultaneously with that of the new leaves, and has begun his destructive onslaught upon the young and tender offshoots of the vines. Still this fact has not as yet caused alarm among growers, because of their faith in the coming of a few more showers during this and next month. Last season these pests did a great deal of damage. The season was a dry one, and in consequence there was very little moisture in the ground. The result was that when the first young leaves were put forth and devoured by the hoppers, there was not enough moisture to force out others to take the place of the lost leaves, and the vines suffered. This is different, and should the expected showers come, the damage to be done by the insects will not be of a serious nature.

The only other bad feature of the situation at the present writing, is the development of mildew in San Mateo county. As the new growth of the vines there is very slight, the disease has not made an alarming showing, and it is hoped that the prompt application of the sulphur remedy will effectually check the progress of the mildew. Mr. Clarence Wetmore, of the Viticultural Commission, calls the attention of growers to the necessity for prompt action in the application of sulphur as soon as the blossoms appear, in order that the mildew may be prevented.

The vines in the various districts are coming forward grandly, and it is said that in the warmer sections one can almost see them grow. The earlier varieties are much the farthest advanced. In Fresno, Sacramento and Vina, the shoots are fully a foot long, and the late varieties from two to four inches. In these three sections the vines are about ready to blossom.

In Napa, Santa Clara, Sonoma and other parts of the State, the vines have grown from two to four inches, and the fruit buds are developing very rapidly, and from all points except the south came reports that the vines are booming.

Aside from the generally healthy outlook, the merchant has to congratulate the growers and all others interested in the grape industry upon another important fact, and that is that the vines in the northern and central districts, that were thought last year to be affected with the dreaded Los Angeles disease, are recovering from the blight. A careful inspection of these vines shows that they are coming out in fine shape, without any of the symptoms of last year, and it is now believed that the disease does not exist in this part of the State. The Viticultural Commission after a careful consideration of the matter, have come to the conclusion that the trouble was due entirely to the unusual heat of the sun and the protracted dry season, extending over two years.

Los Gatos Winery worked up 2,050 tons of grapes last season, making 320,000 gallons of wine, all which is sold and delivered. Who says the wine business is a failure? Says the Santa Clara Valley.—*Los Gatos Mail.*

WINE AND GRAPES.

J. B. J. PORTAL'S IMPORTANT MISSION TO EUROPE.

Representing the Viticultural Commission, he will try to establish a market for California wines and dried grapes.—His plans.

J. B. J. Portal, of San Jose, left for Europe on Saturday last. He will remain on the Continent about four months, during which time he will visit the principal wine districts, particularly those of France. Mr. Portal goes as the accredited agent of the Viticultural Commission of California, with instructions to investigate several subjects of great importance to the grape and fruit growers of this State. He will make a personal investigation of the condition of the vineyards of Europe, and will endeavor to find a market for California wines.

The Commission has instructed him to study up the dried grape question in France and England, and learn what support California may expect from those markets. It is at present an unsolved problem, whether or not our dried grapes can successfully compete in the matter of quality, with the grapes that now have control of the France and English markets, and it will be a part of Mr. Portal's business to settle the question. He will take samples of the best California dried grapes, and ascertain whether the red or white varieties are wanted. France and England now import vast quantities of this product from other grape growing countries, and there is apparently no reason why the Golden State should not find a market for a large part of the dried product of her vines on the other side of the briny. France alone imported 40,000 tons of these grapes last year for wine making purposes, and the Commission confidently expect that Mr. Portal will be able to obtain from the French and English importers, assurances that they will be prepared to handle a large quantity of dried grapes this year.

In addition to the steps that will be taken by Mr. Portal toward establishing a market for such grapes, the Viticultural Commission have sent samples of dried grapes to several of the great foreign commission merchants who have been recom-

mended by the American Consul. A report is expected from these gentlemen in a short time.

If a favorable market is obtained in Europe for the dried product of the vine, a large quantity of wine grapes will, without doubt, be dried during the coming season, and such a disposition of a portion of the crop would greatly relieve the existing pressure on the wine market.

Everything considered, Mr. Portal's mission is one, not only of great moment, but one that promises valuable returns to the viticulturists of this State. During his absence he will attend the Paris exposition, where, aided by the forty-eight wine exhibits of the Viticultural Commission, he will be able to do some good work in impressing upon the minds of many of the visitors to that universal fair, the fact that California is in the lists for preeminence in the wine market, and that she can produce wines that would be a credit to the home of the vine.

The Viticultural Commission displayed good judgment in selecting Mr. Portal as their agent in this business. He is a Frenchman, speaks the German and Italian languages, is a keen observer, thoroughly familiar with every branch of viticulture, an energetic worker who has implicit faith in the future of California's vine industry; and he will therefore, during the four months he proposes to devote to these investigations, be able to gather a great deal of information. On his return, the public will be given the benefit of the knowledge thus gained, and we may expect to be told the true condition of the European vineyards, the best French methods of planting, pruning, and cultivation of the vines; the manufacture and manner of maturing wines; the best plans upon which to build cellars and warehouses, in short to be given the benefit of the experience of the most successful wine makers in the world.

The action of the Viticultural Commission, in securing the services of Mr. Portal, to extend the market for California's viticultural products, is a most commendable one and should be followed by further active measures to force our wines and dried grapes into the prominence and public favor, to which their merits entitle them.

Subscribe for the MERCHANT.

KATE FIELD'S WORK.

HER LECTURE ON THE INTemperance OF PROHIBITION.

A Full Report of Her Address to the Washington Newspaper Correspondents. Her Report of What Was Done.

The lecture of Kate Field in Washington, which was briefly mentioned in the last issue of the MERCHANT, has created something of a sensation in the Capital. The title of the lecture "The Intemperance of Prohibition," is novel enough to attract even the rabid prohibitionists, while it is certainly sufficiently alluring to command the attention of the vast army of moderate drinkers; Miss Field's report of her lecture is as follows:

WASHINGTON, D. C., March 23, 1889.

Mr. Clarence J. Wetmore,

DEAR SIR:—The enclosed report of last night's lecture shows that my dress rehearsal was not a failure. Of course you get no idea of what I said by this brief mention. I changed my title from "The Gospel of the Grape," to the "Intemperance of Prohibition," because the former was too special. The latter covers the whole ground. My topics are as follows:

How I came to write my lecture.
Prohibition in the past.
Prohibition in the United States.
History of stimulants.
Alcohol as a food.
Prohibition public school text books.
The Bible opposed to prohibition.
"Two wine" theory.
Total abstinence.
High license.
Adulteration.
Treating.
Wines.
Personal liberty.

The audience last night was invited and was composed of journalists—men and women—politicians, doctors, scientists and society people to the number of 250 probably. I wanted 350, but Justice Matthen's death upset many calculations. Mrs. Harrison was ill in bed and the President was too busy to be present. His secretary, Halford, wanted to come but couldn't get away. The California press representative told me he was greatly pleased and would send a good report.

My address is an hour and a half long, and is selected from enough material to make a book, which I shall now put together.

Every one last evening seemed to be entertained, and I was warmly applauded. Mr. John McElroy, of the *National Tribune*, moved a vote of thanks, which many seconded, and which was warmly endorsed by the audience, after Dr. Hammond had given me great praise, saying I was sound in all my statements. He paid a high tribute to efficacy of wine in preserving the tissues.

At the close of the address there was a collation with California red and white still wines.

Yours truly,

KATE FIELD.

The report of her lecture as given in the *Washington Press* of March 23rd is given below, the principal head line reading: "Men, women, cranks."

"Grand Army Hall last night contained an audience consisting mostly of newspaper

men and their lady friends, with a number of prominent, scientific men and literateurs, and a sprinkling of politicians. The occasion was the delivering by Miss Kate Field at the invitation of the newspaper correspondents of the city, of her new lecture, "The Intemperance of Prohibition." The audience had assembled in the expectation of a rare treat and it was not disappointed. Miss Field's latest platform deliverance is full of good things, being complete with cogent reasoning and coached in the most felicitous language. Her earnestness in denouncing the humbug and hypocrisy of the prohibitionists was intense, and the lecture was full of the most delicious sarcasm at the expense of this people who think they can make people sober by legislation.

Miss Field, in her opening remarks, gave a most amusing experience of hers with prohibition liquor. It was in Iowa. She had been told by a drummer that the only difference prohibition made in the sale of liquor was to cause the quality to be poorer. She went into a drug store and ordered a half-pint of the best California brandy. After signing an application stating that she was twenty-one years of age, not in the habit of becoming intoxicated, and wanted it for medicinal use, she was supplied for seventy-five cents with a half pint of high wines flavored with cognac. On taking the contents she felt as if she had swallowed a torchlight procession. That is the sort of poison a respectable druggist in Iowa sells to invalids as pure brandy. A person guilty of such a crime should be tried and convicted of manslaughter. At another time Miss Field was in Riverside, Cal., during the prohibition campaign last year. After partaking of an execrable dinner, she experienced a lump in the throat so well known to the nation of dyspeptics, and ordered some brandy. She was informed that she could not get such a thing at the hotel, but by paying a dollar for a physician's prescription, she could get what she wanted at a drug store. Her independence rebelled at this idea, for she considered that it would be as just to charge her a dollar for the privilege of purchasing a bottle of vinegar bitters, and she refused to submit to any such imposition; yet next day she read in the prohibition papers that she kept the audience waiting while she went around town hunting for a drink. This is only one instance she gave of the injustice and intolerance of the prohibitionists.

"Humanity," said Miss Field, "is divided into three kinds—men, women and cranks. The last kind may be male or female, but it is mostly female. A crank is one who has looked at one object so long that he or she can see nothing else, and who comes to the conclusion that all who do not regard it as the greatest object in the universe, should be legislated out of existence. I am now addressing people who do not mistake their livers for their consciences."

Miss Field argued that from the time that our first parents had eaten of the forbidden fruit to this present day, the prohibition of anything only made people more anxious to obtain it, and gave an interesting resume of the history of prohibitive measures in all ages, showing that they had always accomplished exactly the opposite of what their promoters had expected. She gave statistics showing the total failure of the Maine law and other similar measures in this country. She was of the opinion that prohibitionists would

do well to turn some of their attention to temperance on eating, for intemperance in that respect was the cause of more misery and mortality than the misuse of alcohol. It is notorious that most prohibitionists are inordinate consumers of puddings, pies and sweets which ferment and produce alcohol in the stomach. "In fact," said Miss Field, "the prohibitionists form a grand cordon of illicit distilleries paying no revenue whatever. No wonder they are opposed to high license."

After exposing the humbugger practiced in the so called prohibition States and by drawing attention to the fact that there is little or no drunkenness in countries where light wine is drunk without restriction, Miss Field summed up by saying that the cause of true temperance would be advanced by high license, by a general uprising against the awful adulterations practiced by liquor dealers in the East, and by the abolition of the idiotic American custom of treating. "I foresee the time," she said in conclusion, when the children of prohibitionists, who are now old, will bitterly deplore the present intolerant crusade and humbly crave for pardon from the sad eyed goddess who watches over the destiny of our republic.

At the conclusion of the lecture, Dr. W. A. Hammond stated as his opinion that the moderate use of light wines or beer at meal times was decidedly beneficial, as it retarded the waste of tissue.

After a vote of thanks to the lecturer refreshments were served and Miss Field held an informal reception at which she was the recipient of many congratulations on the excellence of her admirable lecture.

THE BEET SUGAR INTERESTS.

The report that some of the farmers were not disposed to plant extensively to beets this year at Watsonville does not seem to be justified by the facts given below. An Oregon paper thinks the matter is misunderstood, and quotes the following figures to show the profitability of sugar beets. A letter from Washington says:

"Mr. C. Spreckels, who is here in Washington, preparatory to opening up his immense sugar refinery in Philadelphia, gives me in person, the within record of the transactions of his beet sugar factory at Watsonville, Cal., for the year ending December 19, 1888, as follows:

Sugar freight from Watsonville to San Francisco.....	\$ 2,937 55
Coal, total cost.....	17,267 00
Coke, total cost.....	1,758 93
Fuel oil, total cost.....	11,356 02
Wood, total cost.....	900 50
Lime rock, total cost.....	1,780 30
Sugar bags, total cost.....	1,740 34
Soda, total cost.....	12 39
Tallow, total cost.....	57 21
Expense, labor, etc.....	21,091 27
(Beets) incidentals.....	2,575 82
Cost of beets.....	71,055 89
	\$132,522 22

"Which is the cost of manufacturing 1640 tons of sugar delivered f. o. b. in San Francisco, making the cost of sugar \$80.80 per 2,000 pounds."

"We received for 3,280,000 pounds of sugar \$162,454 70; beets consumed 11,077 tons; sugar produced 1640 tons; men employed 135; time of run 61 days; beets average polarization, 14.6; beets, average polarization, recovered, 94.4; sugar, average polarization, 94.4; sugar, average price \$5.64; beets, average price per ton \$5.01.

"That the manufacture of sugar from

beets is a remunerative business to all parties interested is clearly shown by the above statement. First and foremost, as a natural consequence, the company has realized the handsome little profit of \$30,000 or \$18-20 per ton for their sugar; the farmers have received \$71,000 for beets produced by them, and about \$20,000 has been expended in labor."

The Pacific Coast Sugar Refinery at Alvarado has changed hands, and will be managed by E. C. Burr, of San Francisco, formerly manager of the American Sugar Refinery. The mill will be run entirely with white labor, with E. F. Dyer as superintendent.

The *Pomona Progress* expresses the belief that a beet sugar factory will be located at Chino during the next nine months. An agent of the Alvarado factory visited there recently to investigate, and reports everything satisfactory.

THE FOREIGN MARKETS.

General Bullness Prevailing in all Sections.

California vineyardists and cellarmen are having pretty stringent times just now, but it can hardly be said that the European producers are doing any better. Business in all of the foreign countries is dull—almost unprecedentedly so—and a general complaint is heard in France, in Germany and other wine producing countries. In France shipments are being made very slowly and wealthy producers are holding back their wines. In the Bordeaux district the 1887 wines are wanted by buyers but few sales are made. There is a lull in trade in nearly every German district and no activity is expected for some time yet.

The condition of the trade in Spain is deplorable. The vintage of last year was small in nearly every district, and few sales are made anywhere. The same is true in Portugal, though relief is expected when the Parliament does something to lessen the burdens of the wine monopoly.

In Hungary and Italy everything is flat as can be, with no reasonable hope for animation.

THE NEW "MERCHANT."

The San Francisco MERCHANT has changed hands, and will be issued in future by R. M. Wood & Co. It has always been an authority on viticulture, olive and raisin culture, and the new proprietors announce a marked improvement in its future conduct by treating more particularly of local matters of interest.—*Contra Costa Gazette*.

The San Francisco MERCHANT has changed hands, E. C. Hughes & Co. retiring and R. M. Wood & Co. assuming control. Among other things in their introductory address, the new proprietors say: "It is the intention of the proprietors to make a marked transformation of the MERCHANT, particularly in its subject matter, to the end, that it may be, in fact, a journal devoted to the interests of viticulture, olive culture, raisin culture and the commerce of the coast." We wish the new publishers unbounded success.—*St. Helena Star*.

The S. F. MERCHANT passed under control of R. M. Wood & Co., who promise to make it a better paper still. We are glad to know this, as the MERCHANT is already an almost invaluable paper to the vineyardists. Success to you gentlemen.—*Gillroy Gazette*.

THE GRAPE GROWERS MEET.

GRAFTING, SULPHURING AND CLARIFICATION DISCUSSED.

A Valuable Paper by Mr. H. W. Crabb Read. Resolutions Addressed to the Oakland Council On High License.

On the evening of the 29th ult, the Grape Growers' and Wine Makers' Association held its regular monthly meeting at the Viticultural Exchange. Mr. H. M. La Roe presided, Captain McIntyre being absent.

Clarence J. Wetmore, secretary of the Viticultural Commission, opened the discussion of the evening by speaking of the various modes of grafting. He said that so much had been written and said on this topic that he had but little to add. At his own vineyard at Livermore he had always met with good success when using the cleft system. He cut his vines down as low as possible, and after inserting the scions he covered up the joint with clay. The vines never dried or cracked in consequence, as the clay kept the joint fresh, and if rain came on the clay kept the water from getting in. He thought that in the future the greater part of the grafting would be done by professional nurserymen.

Professor Hilgard said that in his experience the Arizona and California varieties had proved most successful graft stocks, but after all the method of grafting is not as important as what grafting stock is used. Generally speaking, the speaker believed that the Lenoir would be the grafting stock of the future, for while the California and Arizona are undoubtedly resistant, they show a tendency to over-bear, a quality which does not augur well for long life.

T. S. Glaister of Sonoma gave the results of his fifteen years' experience. His first experience had been with grafting the Zinfandel on the Tokay stock. He found the latter to be resistant, while the Zinfandel in the same vineyard was destroyed. He had grafted the Lenoir with good success, getting a good crop the third year. He had grafted in all styles, even in some cases nailing the scion into the cleft, and this novel method proved entirely successful. He did not use wax, but simply bound the graft with a rag. The wax prevented the flow of sap and prevented the scions from growing. By his method he had ninety to ninety-five per cent of the grafts taken.

Chief Viticultural Officer Wheeler said that he had tried grafting to the Riparia by the side process and had saved only about one-third of the grafts, though others had been more successful. He, too, recommended the cleft system, and said that wrapping the joint in cloth was far better than using wax or other substances.

John T. Doyle of Santa Clara reported that he had grafted over 60,000 vines, and had not lost two per cent of the number. Cleft grafting and the use of mud were the methods followed.

J. B. J. Portal opened the discussion on sulphuring. He said that sulphuring was one of the most necessary things to be done, and that when a vineyard is not sulphured it will certainly become diseased within a short time; the sulphur acted as a cleansing and purifying agent. He recommended the use of sulphur at least twice a year, saying that it should be applied while the dew is still on the vines.

Professor Hilgard recommended the use

of American sulphur and said that it should be applied as long as it would stick to the leaves. Mr. Wheeler also urged the use of the American article, declaring the idea that French sulphur is superior, a delusion.

H. W. Crabb, of Oakville, furnished the association with the subjoined paper on the "Clarification of Wines," which was read by Mr. Clarence J. Wetmore.

"There are only two distinctive methods of clarification in wines besides the natural process. One is by passing the wine through a filter, and the other is by passing a filter through the wine. The former is effected by a mechanical process, and the latter by chemical action. Filtration is passing the wine through some porous substance or material, that retains all the little particles and foreign substances contained in it. When the pores become clogged by the impurities in the wine, it has to be removed and cleansed by washing. Filtered wines are apt to acquire a foreign taste from the material, and by their exposure to the atmosphere, lose some of their vinosity, rendering them flat and insipid. Young red wines which will not clarify, may be filtered for immediate use, but if kept for any length of time will again become turbid. But any fine wine desired to be kept for aging, should never be abused by passing it through a filter.

There is a great variety of patterns for filters, each claiming perfection, but as I consider clarification cheaper, safer and better, will not recommend any.

There are also a great variety of materials suitable for filtering purposes, but paper pulp and cotton bags are the most practical, and seem to answer the purpose best. The latter requires the addition of a little gelatin to the wine at the commencement of the operation. Clarifying by chemical action, is accomplished by dissolving gelatin or albumen in warm water and stirring it into the wine. The gelatinous matter by combining with the tannic acid, coagulates, and forms an insoluble substance, in the shape of a membrane or web, which by its greater density, gradually settles, carrying down with it all the particles held in suspension to the bottom. But in order to obtain the desired result, it is important to know first, whether the wine contains a sufficient quantity of tannin, and if not, it must be added, otherwise the more gelatin added to it, the worse it will become. This is the preserving principal in wine, and I am sorry to say that science has not yet been able to furnish an instrument or device some simple method of determining the quantity of tannin contained in a solution.

We also ought to know how much tannin is required in both white and red wine, so that every wine maker could tell just how much or little to use in the treatment of his wines. This is of the very greatest importance. That very principal on which depends the life and existence of a wine, is left to mere guess work. The present method of determining the amount, requires a chemist and a laboratory to even approximate a definite result.

There are two preparations of tannin, one is named Oenotannin and said to be manufactured from the pits of the grapes, and probably contains in a small degree some other properties that act as a conserve to the wine. It improves the color of the wine by imparting to it a slightly greenish tinge, and also leaves the wine soft, palatable and free from any degree of harshness. It is prepared for red as well as white wines.

The other preparation made from nut galls or oak bark, is stronger, but it impairs the color of the wine and imparts to it a disagreeable taste, with a sense of harshness or hardness that never leaves it. When the component parts of the must are normally constituted and the wine thoroughly fermented, it will sooner or later become clear and bright by its own action, but if it be treated with one pound of gelatin and three or four ounces of tannin to the 1000 gallons at the first racking, all the mucous and extractive properties will be precipitated, leaving it in a sound and stable condition, with the appearance of being one year older, and entirely free from any foreign substance that would prevent its rapid development to a grand maturity.

I let my white grapes lie on the skins twenty-four hours after crushing, and yet I find that it requires an addition of six ounces of tannin to each 1000 gallons to perfect their clarification. This is done at their first racking, and any that does not become clear, are treated again at their second racking, with half the quantity of gelatin and tannin used at their first racking, which brings them out clear and bright, never requiring any further clarification until wanted for bottling purposes. I also clarify all the red wines at their first racking, that are not clear, with one pound of albumen, and those that do not clear, are again treated in the same manner at their second racking.

Heavy crops of grapes grown on rich soils that contain a great deal of humus and vegetable matter, produce an abnormal must, deficient in tannin, flat, earthy, insipid and without vinosity, rebellious to treatment, and unless supplied early with tannin to preserve it, will decompose and become thick and ropy. Such a must required one pound at least of tannin to the 1000 gallons before fermentation. Wines only partially fermented, contain sugar and yeast in an undecomposed state, which keeps up a kind of imperceptible fermentation that renders them out of condition for clarification. This fermentation must first be completely arrested by racking them two or three times into casks strongly impregnated with fumes of sulphur first adding half a pound of Oenotannin, then stir into the wine one pound of dissolved gelatin, and let it remain for two or three weeks. Now if it be not clear enough, repeat the operation and the treatment. Sweetish wines treated in this manner early, before they begin to turn may be enabled to complete their fermentation at the commencement of summer, without becoming sharp and milk-sour. As soon as it begins to ferment, rack it off and keep it in a cool place, for the slower the fermentation proceeds the better.

At the present market value, unsound wines are not worth the cost of treatment to restore them, and should be distilled. I have tried nearly all the clarifying ingredients in the market without finding anything better for the price than the gold leaf gelatin. Fish glue is largely used, but the amount of labor required to prepare it, and its disagreeable odor, renders it objectionable. Dried egg albumen is preferable to gelatin for red wines because it does not affect the color, and answers the purpose equally as well. No sulphur should be burned in tanks used for the clarification or treatment of red wines as it destroys the color.

Old wines for bottling and retailing should be clarified in tanks or puncheons

with about half the amount used on young wines, and when settled, should be drawn off into barrels to remain three or four weeks before bottling.

Some good wines will form a deposit in the bottle, caused very often by bottling too soon after fining. Decomposition sets in, and instead of its improving as expected, the wine spoils. When there is not time to let the wine rest longer, it would be better to first pass it through one of the Shay filters, which will remove every particle of the finings and other impurities that endanger it. This is the most practical filter that I have seen for the purpose.

Respectfully submitted,

H. W. CRABB.

A vote of thanks was tendered for this interesting paper.

The attention of the association was called to the high license question which is now being agitated in Oakland. After due discussion the following memorial and resolutions were adopted and directed sent to the Oakland council:

SAN FRANCISCO, April 2, 1889.

To the Hon. the City Council of Oakland:

A the meeting of this Association held on the 29th day of March, 1889, the following resolution was adopted:

RESOLVED, WHEREAS, it is learned that petitions are being prepared and addressed to the new board of Concillmen of Oakland city, urging that an extreme high license be levied on the sale of all alcoholic beverages sold within the limits of said city,

AND WHEREAS, we do not question the justice of levying such license on retail liquor establishments, the object of which is to stop the evil effects of low grog shops and dives,

Be it, however, Resolved, That we deem it unjust and improper to class in this category the light and fermented beverages, particularly California wine, sold in bottles, case, or wholesale quantities.

That the enactment of this ordinance will directly oppose one of Alameda county's most promising and important industries, that of grape growing; and that the best interests of true temperance will not be subserved by this wholesale condemnation of our interests.

And we do therefore respectfully request and petition your honorable body to permit the sale of California wine by the bottle, case, or unbroken package with no restrictions other than those imposed on ordinary groceries.

Yours respectfully,

E. H. RIXFORD,
Secretary.

The Association then adjourned.

A SUCCESSFUL METHOD.

L. J. Beach a farmer in Santa Clara county, who was very much annoyed by the havoc made by gophers, after many experiments with different methods of exterminating them claims that by using carbon bisulphide on cotton wadding and then sticking the cotton in the holes, covering it over with dirt will have the desired result. It is essential to find every hole in the tract and fill them up. For thirty acres he used only two gallons of carbon bisulphide and about \$1 worth of cotton, the total cost being about \$1.

Subscribes for the MERCHANT.

MECHANICS' FAIR PREMIUMS.

WHAT WILL BE OFFERED FOR WINES AND BRANDIES

Liberal Provisions Made for Table Grapes and Raisins. The Important Rules Governing the Exposition.

Already the rules which will govern the Twenty-fourth Industrial Exposition of the Mechanics' Institute and the premium lists, have been published, and liberal provision has been made for the wine, brandy and raisin producers. The pavilion will be opened to the public on August 27th and the Fair will close October 5th. For the information of intending exhibitors of wines, brandies and raisins we re-publish the most important regulations.

RULE I.

The Pavilion will be opened for the reception of goods on and after Monday August 19th.

The exhibition will open to the public on Tuesday, August 27th, and continue open from day to day (Sundays excepted) until Saturday, October 5th. Hours of admission will be from 10 A. M. to 5 P. M., and 7.30 to 10.30 P. M., except Saturdays, when the exhibition will close at 11 P. M.

RULE II.

Articles can be entered for exhibition or competition, as desired.

If entered for competition, the articles must be in position and receipted for not later than Thursday, August 29th, excepting exhibits of fresh fruit and vegetables.

Articles intended by the exhibitor for competition, but not entered and in position by the time specified, to wit: August 29th, shall not under any circumstances be allowed to compete, except with the written consent of all the contesting exhibitors and the sanction of the Board of Trustees.

RULE VII.

The Board of Trustees will endeavor to select competent and disinterested Jurors of Award.

Articles entered only for exhibition shall be so reported by the jurors, and so appear in the report of the Exhibition.

In all cases where a gold medal has been awarded for the best general display, the articles comprising the same shall be debarred from competing for any other premium.

Jurors may refuse to award any premium when articles fall below a reasonable standard of excellence.

In every case where the jurors have reached a decision, they shall file with the Secretary a report, giving the name of the exhibitors, the articles examined, and the number of the class in which it was entered.

No award for second degree of merit will be made, or so reported, unless specially provided for in the Premium List.

In cases where it is not practicable for jurors to test or examine machines in the building, or where models only are exhibited, they may go outside the buildings to make such examination or test, but the jurors must first procure from the Board of Trustees a written consent, which must be attached to their award when filed with the Secretary.

Jurors in each class will hold a meeting before making their final report, at which time exhibitors in the class may be invited

to attend and explain the merits of their respective exhibits, under such rules as may be prescribed by the Committee on Rules, Regulations and Awards.

Should any juror, for any reason, before entering upon the examination, or while in progress, become incapacitated from serving the Board shall select another juror.

All awards and recommendations of Jurors must be submitted to the Board of Trustees on or before September 28th and receive their approval before being final.

RULE XI.

The most careful means will be taken, through the agency of the police and otherwise, to guard and protect the property on exhibition, and it will be the purpose of the Trustees to return all articles to the owners without loss or injury; but as the Fair is for the benefit of the general public, and particularly for the business benefit of the exhibitors, and to add to the reputation of their wares, the Mechanics' Institute and its Trustees will, under no circumstance, be responsible for any loss or injury to articles placed on exhibition, which must be invariably at owner's risk.

RULE XII.

In order to preserve the general harmony of the Exhibition and make the display of goods attractive, the Board of Trustees reserves the right to direct the general arrangement of the articles on exhibition, and to regulate the character of all signs and advertisements.

Partitions may be erected in various parts of the building, but in no case more than four feet in height, except on the sides and ends of the gallery. Exhibitors' signs shall not be more than eight inches in width, and placed not less than eight nor more than nine feet from the floor, except on the walls of the building; and, under no circumstances, will cloth or paper signs be allowed higher than the partitions, to wit: four feet.

Exhibitors will not be allowed to give away samples of any article, the sale of which has been granted as a privilege.

The premium list is very long and only that portion which interests the vigorous is re-published below.

WINES AND BRANDIES OF CALIFORNIA PRODUCTION, FROM CALIFORNIA VINEYARDS.

Finest General Display of California Wines and Brandies.....Gold Medal

CALIFORNIA SPARKLING WINES.

1st.—Champagne produced by fermentation in the bottle, according to methods in general use similar to that of the Champagne District of France.....Silver Medal

2d.—Sparkling Wines produced by processes; process to be generally described.....Bronze Medal

STILL WINES.

1. Finest White Wine, Rheinisch Type.....Diploma
2. Finest White Wine, Sauterne type.....Diploma
3. Finest White Wine, Burgundy type.....Diploma
4. Finest White Wine, Sherry type.....Diploma
5. Finest White Wine, Maderia type.....Diploma
6. Finest White Wine, not capable of classification under any preceding type.....Diploma
7. Finest Red Wine, Claret or Burgundy type.....Diploma

8. Finest Red Wine, Burgundy type.....Diploma
9. Finest Red Wine, not capable of classification under any preceding type.....Diploma

LIQUORS, WINES AND CORDIALS.

1. Finest Sweet Red Wine, Orporto type.....Diploma
2. Finest Sweet Red Wine, not to be classed as Orporto.....Diploma
3. Finest Sweet White Wine, Malaga type.....Diploma
4. Finest Sweet White Wine, any other type.....Diploma
5. Finest Cordial, Angelica type.....Diploma
6. Finest Cordial, other than Angelica type.....Diploma
7. Finest Claret type.....Diploma
8. Finest Burgundy type.....Diploma
9. Finest Red Wine, not classified in type.....Diploma
10. Finest Rheinisch type.....Diploma
11. Finest Sauterne type.....Diploma
12. Finest Burgundy type.....Diploma
13. Finest White Wine, not classified in type.....Diploma
14. Finest Sherry type.....Diploma
15. Finest Maderia type.....Diploma
16. Finest Orporto type.....Diploma
17. Finest Sweet Red Wine not classified in type.....Diploma
18. Finest Sweet White Wine not classified in type.....Diploma
19. Finest Angelica.....Diploma

BRANDIES.

1. Finest New Brandy (distilled subsequent to Jan. 1, 1883).....Diploma
2. Finest Brandy not less than four years of age, nor more than six.....Diploma
3. Finest Old Brandy of any age.....Diploma

GRAPES.

- Best Display of Table Grapes, variety and excellence considered..
.....Diploma and \$50 00
- Second Best Display of Table Grapes variety and excellence considered 25 00
- Best Display and Quality of Wine Grapes.....Diploma and 50 00
- Second Best Display and Quality of Wine Grapes..... 25 00

DRIED FRUITS.

- Best Display of California Raisins.....Diploma and \$25 00
- Second Best Display of Dried Raisins 15 00
- Best General Display of Dried Fruits by the Producer.....Diploma and 25 00
- Second Best General Display of Dried Fruits by the Producer.....15 00

PROTECTION FOR WINE.

Most of the vignerons of California believe in the protection of American industries. How is it that they are not more earnest and persistent in their efforts to apply the principal of protection to the industry in which they themselves are engaged? Wine is surely one of the articles that might be protected by the highest duties without doing any one any harm. Those who cannot live without imported wine could certainly afford to pay the highest duties upon it. A duty of two dollars a gallon on all imported wine, with a proportionate duty on wine in bottles, would not be too much under the circumstances. Of course with such a duty we might expect to find much California wine offered to the public under flaming French labels, but that fraud is practiced now to a

great extent, so that that would not make much difference. So long as the wines of California were consumed in lieu of the imported article, and a permanent home market was created, the vignerons of California would not be over-particular as to the methods employed.

Let the vignerons of California then unite on this proposition, and demand prompt and unanimous action from their representatives in Congress. There is ample time to organize between this time and December, when Congress meets, and a thorough organization of forces should be made. All viticultural societies should present petitions in favor of the measure, and every vigneron in the State should not only write a private letter to his own Congressman, but to every Congressman that he can influence. In this way a powerful pressure can be brought to bear, and the wine industry of California can at once be placed on a permanently profitable basis.—*San Jose Herald*.

PROFITS OF GRAPE GROWING.

Grape growing must be profitable in Virginia, if the experience of A. L. Holladay is any criterion. It must be an exceptional instance though Mr. Holladay's statement of his profits are as follows:

In 1878 I got my first crop from two and one-half acres. Very poor yield this year, owing to the vines having been planted in the wheat, and having made a poor growth the first year for lack of work, and a great many died so that less than two-thirds of them were in bearing, replanted ones not being old enough.

In 1879, 3 acres yielded.....	\$ 90 75 per acre
" 1880, 4 "	113 00 "
" 1881, 7 1/4 "	23 27 "

The small yield due to a severe hail storm which nearly destroyed the crop, and left the wood so cut up that the next year's crop was also shortened.

In 1882, 9 1/4 acres yielded.....	\$ 56 26 per acre
" 1883, 11 "	108 68 "
" 1884, 17 "	116 28 "
" 1885, 22 1/2 "	101 56 "
" 1886, 26 "	61 71 "
" 1887, 28 "	51 74 "
" 1888, 30 "	54 97 "

This is the yield from fruit sold altogether for wine with the exception of \$50 worth of plants sold one year. In addition to the above yields, I made about \$1,000 worth of plants, which I did not sell, but which enabled me to put out my vineyard at much less expense. My vineyard is on land that I put at about \$25 per acre before planted. I estimate that it has cost me about \$75 per acre to plant an acre (I raised most of the plants) and to trellis it and bring it into bearing. Thus I put my outlay of capital at \$100 per acre. The above yields make an average yield per acre of \$72.51. Deduct from this \$15, which I think is sufficient to cover expense of making a crop on an acre, including bone and ashes that I have bought; but not counting manure, of which I have put on but very little, and there is left \$57.51 net profit on \$100 capital invested.

A. L. HOLLADAY,
Eastham, Va.

Now is the time to subscribe for the MERCHANT.

PROFESSOR HILGARD'S WORK.

WHAT HAS BEEN DONE IN THE VITICULTURAL LABORATORY THIS YEAR.

A Valuable Report Just Issued From the State Printing Office, The Viticultural Experiment Station.

Professor E. W. Hilgard's annual report has just been published in pamphlet form by the State Printer. The report covers the operations of the Department of Agriculture at the State University as well as in the Viticultural Laboratory. Much work has been done in the orchard and greenhouses which does not fall within the scope of the vineyardist, and while the publication of bulletins has been much less frequent than formerly the investigations which have been pursued have been of fully as much value as those of former years.

The students, who have been attending the lectures on Vinification and Wine Analyses, have had careful attention throughout the year. The want of a proper and suitable text-book in the English language has proved as greatly felt as ever.

Regarding the experimental work in the Viticultural Laboratory the Professor says:

The Viticultural stations under private patronage, of which at present there are three, have also been supplied with additional important varieties, and all will doubtless furnish important material and data next season. During the vintage season just passed, important data have already been derived from both the station at Fresno, under the patronage of Messrs. E. B. Rogers and Dr. J. Eshelman (under the personal management of Mr. E. Robinson), and from that at the Mission San Jose, and the patronage of Mr. Juan Gallegos, although both are only in their second year. But a most comprehensive and varied supply of valuable material has been furnished by the Capertino Station, under the patronage of Mr. John T. Doyle, now in its fifth year, and having in bearing most of the one hundred and twenty varieties now planted or grafted within the area devoted to the purpose by Mr. Doyle, besides several other kinds represented in his vineyard at large. The increasing age of the vines permits of the use of larger quantities in the experimental fermentations, and thus makes the results more directly applicable to large scale-practice; while at the same time the quality of the resulting wines is naturally better. From this locality grapes of sixty-four varieties, in lots varying from one hundred to two hundred pounds, have been subjected to vinification at the laboratory; and with the results of three seasons now already before us, the main questions relating to some of the kinds are already so well settled that it seems unnecessary to repeat the vinification experiments with respect to quite a number, thus leaving room for more numerous trials from other localities.

It would be exceedingly desirable that the number of such special viticultural stations, of which the cost to the University is but slight, should be greater, and that they should be more widely scattered over the State. Additional offers of this character have been received, and will receive special attention in the near future.

The work in the Viticultural laboratory, based mainly upon material and data supplied from these stations, has during both the two vintage seasons been continued by Assistants Jaffa and Colby, on the former plan, viz.: The vinification of lots ranging from one hundred to two hundred pounds of numerous varieties of grapes grown in different localities—in order to ascertain the peculiarities and consequently the mutual adaptations of varieties, climates, and soils; as exemplified in former special reports on the subject. Notwithstanding many objections, captious and otherwise, against the methods of work pursued by me in this matter, I have found no reason to deviate materially from this plan; not only because no better has been suggested that is practically feasible, but mainly because the results obtained, particularly in respect to climatic adaptations, have been so definite and practically decisive as to serve as a perfectly definite basis for action. While it is true that it would be desirable to have all the operations—planting as well as laboratory work—on a somewhat larger scale, yet I am satisfied that with any very material enlargement, the increased cost and difficulty of conducting the experiments would in a very large measure offset any additional advantages to be derived from them, and that for the preliminary work now most useful, it is unnecessary either to plant the grape varieties by the acre or to vinify them by the ton. It will be time enough to do this when, after settling the broad, general questions that beset the grape grower at this early stage of the industry, we shall have come down to the closer study of particular varieties, and the methods of vinification adapted to them, for the production of certain definite qualities. In the present state of the wine industry and particularly of the wine trade, such detailed experiments, however interesting to individuals, are overshadowed in importance by the broad and ever repeated question, "What to plant?" This is the pressing and burning question of the day; the next is, how to insure sound and acceptable wines under the industrial and climatic conditions prevailing in this State. When these two fundamental points are disposed of, it will be time enough to experiment in detail and on a large scale, on the subject of particular and local questions. It would not be justifiable to go to the enormous expense and complicated work of large-scale vineyards and experimental wineries until the elementary questions are disposed of; and for these the indications obtained by the work now being done by us are amply decisive. For further discussion and exemplification in the premises I respectfully refer to the partial report of viticultural work on "Methods of Fermentation," already referred to above.

The increased facilities now afforded by the more ample space and perfected appliances for this branch of the work (that were only partially available when the vintage of this year began) will enable us to make much more rapid and satisfactory progress hereafter; provided that the personnel in charge of the same shall be proportionally increased in number and efficiency. As now organized, the time I can devote to the subject is far too limited to enable me to derive from the work more than a small part of the results it really contains and evolves; and, as I have elsewhere stated more in detail, I consider that the appointment of a competent and broadly-educated person to take entire

charge of the viticultural work, is now the most pressing need of the Agricultural Department as a whole.

In conclusion, I cannot but express my gratification at the continued and increasing interest manifested in the work of the Department by the agricultural population as tangibly manifested in the liberal donations made for the establishment of the outlying Culture Stations. It is obvious that these will in a measure act as missionary institutions in their respective regions, and will thus form new centers from which progressive ideas in agriculture and technical education will radiate, and thus also extend the influence of the University and the interest in its industrial departments. In order that this influence may be successfully exerted, however, it is of the utmost importance that there should be no laches in the full and judicious utilization of the opportunities thus afforded. The Hatch Act has enabled us to perfect to a very satisfactory degree the appliances for work, both at the central and outlying stations. What is now more than ever needed is a sufficiency of competent and efficient workers to use these appliances so as to make the results felt all over the State. The work, with all its multitudinous details—scientific, practical, and administrative—has now far outgrown the ability of a single head to do more than give direction to the several branches, as has been unfortunately made evident by the forced omission of the publication of last year's Report. Such delays in the utilization of the results of work intended primarily for immediate use are most damaging to the cause of progress and to the reputation of the work, and should not be allowed to occur. The only way to prevent this and to insure the full use of our opportunities is a farther subdivision of the field, so as to cultivate more profitably and thoroughly each of its parts. I have already, in the present report, as well as in special communications made heretofore, indicated what I consider to be the most immediate needs in the premises. The viticultural work requires the undivided attention of a fully competent, broadly-educated man; and the entomological work should be similarly provided for. With proper men in these positions, the California Experiment Stations can be made an example of broad, efficient, and practically useful work.

OAKLAND DEADFALLS.

The Oakland City Council and the High License Question.

The Oakland City Council is still wrestling with the high license question. On Monday evening there was a hot discussion on the subject. The matter was again brought up by W. W. Cameron who introduced his iron-clad ordinance which subjects all places where liquor is sold to the same provisions. No exceptions are made in the ordinance notwithstanding the petition and memorial of the Grape Growers and Wine makers Association.

The Council however did not take any definite action on the ordinance, presumably because Captain Hackett, one of the chief agitators got switched off in a raid in the dives and dead-falls of the city. Captain Hackett and W. W. Cameron each explained their position on the subject and each made long speeches against the dives.

At this writing it looks as if the Council may be induced to make some exceptions in favor of hotels, restaurants and similar places. Mr. L. H. Wakefield who is in the Council is in a position to do some effective work in this direction. He is interested in a Napa Valley vineyard and is moreover one of the principal stockholders in the Los Gatos and Saratoga Wine Company. The vignerons of the State are depending on him to see that their cause is properly represented and that they and their products are not classed in with the dive-keepers and their possessions.

CALIFORNIA ABROAD.

The Traveling Exhibition Still in New York State.

Saturday the traveling show of California was at Syracuse, N. Y., on its way East. Reports that reach here of the work the exhibition is doing are of the same tone as those that have come ever since the cars passed beyond the borders of the State. At every town, owing to the energy of the advance agent and the attraction which the word California has to many residents of the East, crowds have thronged the cars and expressed delight at the displays. At Rochester there was a crush. The cars are being delayed temporarily on their way through New York State while negotiations are pending with the railroad companies of New England for transportation. At the last meeting of the Executive Committee of the State Board of Trade the question of extending the time of the cars' tour was considered. It was referred to a committee which after consultation with the Southern Pacific officials have agreed to extend the time of the tour indefinitely. This means that if the exhibition can be replenished as desired from time to time the cars will spend the summer in the Atlantic, Middle and Southern States. The original trip was for only three months, then an extension of three months was agreed upon, and now it is possible the cars may not return here until a year has elapsed from the time of their departure.

WOMEN VINEYARDISTS.

In the town of Riply, in the Chautauque grape growing region, there are two women who do all the work on a vineyard, (they own over two acres) even to nailing on the handles to the baskets. The summary of a of a large amount of testimony given as to women's work is, that in the town of Riply and, in that region, women are largely employed, doing all the work except pruning and cultivation. In the spring they tie up all the vines, in the fall they pick the grapes in the field and pack the baskets in the packing house. The usual price paid is seventy-five cents per day. Where more than that is paid, it is to those who superintend others, and have extra responsibility. In many departments of the work, women are by far the quickest, neatest and most skillful help.—Vineyardist.

THE STATE Board of Trade's traveling exhibition of California products is now in Rochester, N. Y. In the last fortnight it has been visited by 62,850 people and if possible it will be sent into New England. The rival Florida cars are attracting but little attention, comparatively.

ALCOHOL IN BITTERS.

A Chemical Report on the Favorite
Tippie of the Teetotaler.

The chemist to the Board of Health of Massachusetts has published an instructive report on investigations recently made by him into the tonics and bitters advertised and used in the United States. Forty-six out of forty-seven examined were found to contain alcohol, in quantities varying from 6 to 47.5 per cent, the average being 21.5 per cent. One advertised as "not a rum drink" contains 13.2 per cent, a "cocon beef tonic" which is said to contain some sherry, actually contains 23.2 per cent, while sherry contains only from 18 to 20 per cent. Another described as a purely vegetable extract, "a stimulus to the body without intoxicating," contains 41.6 per cent of alcohol, while whisky and brandy contain only 50 per cent. This particular tonic is especially recommended to inebriates struggling to reform, because "its tonic and sustaining influence on the nervous system is a great help to their efforts." Another tonic, said to be distilled from seaweed and quite harmless, contains 19.5 per cent of alcohol, and certain "German bitters," which are advertised as purely vegetable and free from alcoholic stimulant, have 26.5 per cent. Certain "sulphur bitters" contain no sulphur, and though advertised to contain no alcohol, actually contain 20.5 per cent. One maker's "concentrated sherry wine bitters" contain 47.5 per cent of alcohol, or barely 2.5 per cent less than brandy, while another "stomach bitters" contains 42.6, and a third 44.3 per cent of alcohol. Of the whole forty-seven tonics and bitters examined, only one was free from alcohol, and the average alcoholic strength was greater than that of sherry.

The report is not a bit surprising, considering the tendency that all teetotalers have toward the continual use of "bitters." The bitters manufacturers have, to every appearance, struck a most promising and lucrative lead.

AN IMMENSE CELLAR.

Kohler & Frohling Erecting a \$250,000
Building.

Within a year San Francisco will be the proud possessor of the largest wine cellar on the American Continent, and the well known firm of Kohler & Frohling will have the distinction of having constructed it. The immense structure, which is to be located on the corner of Second and Folsom streets, is to be 137 feet front, 225 feet in depth, and three stories high. It will be built of brick and granite, and the plans call for a handsome and imposing building in the modern style of architecture. The front portion of the structure will be fitted up for the offices of the firm, which will be

separated from the wine storage department by a fire-proof brick wall, iron doors, etc. On every floor there will be the most approved appliances for extinguishing fire, so arranged that every floor can be flooded with water in a few moments. One of the principal features of the establishment will be the cellar proper, which will have dimensions of 133x200 feet. The other floors are to be about the same size. The capacity of the building, when completed, will be not far from 3,000,000 gallons, and the cost of the site and the construction fully \$250,000.

The firm of Kohler & Frohling is now composed entirely of young men whose enterprise and business sagacity are attested by this great monument they are erecting to the wine industry of California.

The preliminary work on the foundation of the building is now being done.

We shall shortly begin the publication of a translation of Raimonl Boireau's "Practical Treatment of Wines," a work which is recognized everywhere as the authority on cellars and cellar management in Bordeaux, Paris, and elsewhere in France. The work is complete in every respect, and no pains have been spared in the translation. Those who wish this work complete should subscribe at once.

The San Francisco MERCHANT is the only viticultural paper published West of the Rocky Mountains

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— DEVOTED TO —

Viticulture and Kindred Industries.

EAST BOUND THROUGH FREIGHT.

Forwarded by the Southern Pacific Co., March, 1889.

FORWARDED FROM

IN POUNDS.

ARTICLES.	SAN FRANCISCO	OAKLAND.	LOS ANGELES.	COLTON.	SACRAMENTO.	SAN JOSE.	STOCKTON.	MARYSVILLE.
Asphaltum.....	11,000		21,600					
Books and Stationery.....	539,900	6,490						
Beans.....	33,580		107,900		128,300			
Barley.....	247,080				25,710			
Borax.....	125,890		20,020	62,820	25,850			
Brandy.....	40,670					2,630		
Copper Cement.....	268,160			97,810	89,490	241,690		
Canned Goods.....	112,210							
China Merchandise.....	2,510							
Chocolate.....	14,090							
Cigars.....	48,560							
Clothing, California Manufactured.....	174,930							
Coffee, Green.....	9,050	2,700						
Drugs and Herbs.....								
Dry Goods.....	68,910				20,000			
Empty Packages.....	407,330	6,930		64,450	209,840	304,900		260
Fruit, Dried.....			2,375,800	1,812,070	205,450			
" Green Deciduous.....					1,440			
Fuse.....	22,580				20,370			
Hay.....					45,500			
Hides.....	172,400		61,150					
Hardware.....			20,350					
Honey.....	121,420				143,190			
Hops.....								
Horses.....	(2) 5,000			(35) 40,000	(8) 40,000	(2) 5,000		
Leather.....	227,850				15,750	22,190	5,000	
Lumber.....	244,040				32,200		13,700	
Miscellaneous.....	267,260	68,700	62,230	8,730	76,610	12,700	9,890	3,720
Machinery.....	28,650							
Merchandise, Asiatic (in bond).....	176,770							
Mohair.....								
Mustard Seed.....								
Malt.....	22,650							
Nuts.....	15,040				21,000			
Oil Cakes.....	220,590							
Ores.....								
Potatoes.....		43,410			112,720			
Powder.....								
Quicksilver.....								
Raisins.....	49,840			23,930				
Rice.....	40,000							
Salmon, Canned.....	51,350							
" Pickled.....	40,280							
Seed.....	366,290				28,100			
Shingles.....	358,910							
Silk.....	10,010							
Silk Goods.....	6,640							
Skins and Furs.....	7,059,350							
Sugar.....	349,200							
Syrup.....	418,040							
Tea.....	349,410				28,290			
Vegetables.....	2,806,000	265,390	85,980	209,710	267,040	10,020	9,880	200
Wine.....	298,370							
Woods Valuable.....	20,230							
Wool, Australian.....	183,840		72,540		14,300			
" Grease.....	122,220	25,700			61,640			
" Fatted.....	30,280							
" Scored.....	3,480				2,190			
Woolen Goods.....					7,650			
Totals.....	10,186,390	419,820	3,314,980	2,320,180	1,812,720	729,180	38,550	4,180

Recapitulation.

San Francisco.	Oakland.	Los Angeles	Sacramento.	San Jose.	Stockton.	Marysville.	Colton.	Grand Total.
10,186,390	419,820	3,314,980	1,812,720	729,180	38,550	4,180	2,320,180	24,820,020

GIVING THE LATEST NEWS ABOUT
VINES, WINES, RAISINS, OLIVES,
BRANDIES, ETC.

With full reports of the proceedings of the Viticultural Commission, Grape Growers' Association, and other matters of interest to the readers of the Merchant.

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RAISINS.

New York is rapidly giving place to Chicago as the great distributing point for raisins. Three or four years ago nearly 1,000,000 boxes of Malaga raisins were annually landed in New York and distributed over the country. This at \$1.50 per box amounted to \$1,500,000. Now that trade has almost disappeared, for California raises some 900,000 boxes that are shipped to Chicago and distributed from there, and the demand for Malaga raisins has almost entirely ceased. The trade in fine Valencia raisins however, is still held by New York, and probably will be as long as the imports amount to any considerable quantity.

Our friend of the *Fruit Grower*, is having an indignation meeting to himself because we said that a promising market for raisins might be opened up in England. Our informant was a gentleman who has been in the business much longer than the *Fruit Grower* critic has been writing squibs, which leads us still to believe that he is right. The fact still remains that we will soon produce more raisins than the American market can take and that we must open up a market somewhere. England is thus far the most promising field yet offered and it is to England that we must look for the consumption of our over-production.

This subject naturally re-opens the main question touched upon in this column a fortnight ago. We spoke then of the danger of too free planting saying that when the limit of American consumption was reached, the planting would not stop, and that in consequence some one was pretty certain to be pinched. This statement has brought us all sorts of replies, some commendatory and others very far from it. It may be taken for granted though that the thinking raisin growers who have the foresight to look ahead three or four years, agree with us in every particular. We say to-day that there are enough raisin grapes planted now to supply every American demand. When the vines that are now set out are all in bearing, the product of the State will not fall short of two million boxes annually, and that is amply sufficient for America. Now is the time that new markets must be sought for, and considering the way that land owners are planting the muscat grapes, one must be found. It only needs a reference to the experience of the wine makers of this State, to convince the raisin growers of the danger. Several years ago everybody planted wine grapes, and vineyards sprung up in every direction. The result was over-production and the low prices of to-day.

On the evening of the 25th ult., a meeting of the New York Retail Grocers' Union was held, at which attention was called to the fact that many of the boxes of raisins shipped from this State to New York, are short in weight. The shortage runs from half a pound to a pound, and while the imported raisins also ran as much below weight as that, the Union thought that the California producers should be more careful. They are undoubtedly right in demanding full weight in every box. California raisins with but 20 pounds in the box, have deprived foreign producers of a great market, but if we are to retain the good will of the handlers in the East, care must be taken that no box contains less than twenty pounds. Among a certain

class of Eastern dealers there still exists a strong prejudice in favor of the ten kilogramme box, and anything like short weight is sure to be brought against us as an argument against California raisins.

It is to be regretted that the raisin producers of this State have been slow to appreciate the advantage of exhibiting their products at the Viticultural Exchange. Thus far only three or four growers have responded to the call to be represented in the exhibit. Considering the number of growers, there should be a splendid display, and it will be to the advantage of every producer to see that his raisins have a place. The Exchange is visited by thousands of people every month and any one who shows a choice box or sample of raisins, is certain to meet with pecuniary reward.

By the death of Miss M. F. Austin, the raisin growing community at Fresno loses a most valued member and the State loses one, who during her lifetime, contributed much toward advancing its prosperity. Miss Austin may well be called one of the pioneer raisin producers of America. Prior to 1878, she was a teacher at the Girls' High School in San Francisco, and was principal of the Park Institute. That year she withdrew from school work and went to Fresno, managing the Hedge Row vineyard with remarkable skill and success. Her name as a raisin producer is known throughout America, as her aim always was to produce only the best varieties. Long before her death she made a will providing that her remains should be cremated and carrying this out, her body was taken to Los Angeles and incinerated at the Rose-dale Cemetery.

THE BEER RECORD.

The beer record in the great cities of the country has been collected by the *Newark Daily Advertiser* and is here presented:

	1887.	1888.
Cities.	Barrels.	Barrels.
Albany.....	377,442	378,252
Baltimore.....	409,611	457,773
Boston.....	867,294	872,862
Brooklyn.....	1,324,419	1,328,648
Buffalo.....	423,584	417,670
Chicago.....	1,228,343	1,331,631
Cincinnati.....	1,077,750	1,067,458
Cleveland.....	306,587	293,311
Detroit.....	219,650	256,163
Milwaukee.....	1,273,811	1,322,048
Newark.....	892,900	911,337
New York.....	4,215,518	4,239,207
Philadelphia.....	1,410,321	1,318,223
Pittsburg.....	281,441	287,611
Rochester.....	318,219	373,489
San Francisco.....	398,169	459,558
St. Louis.....	1,378,133	1,469,057

BLUE WATER FOR MILDEW.

The Arkansas Experiment Station, Fayetteville, set out 165 varieties of grape vines last spring, many of which were affected with the downy mildew. On July 1st, the Eau Celeste, or blue water, was applied with satisfactory results. The mildew was completely checked, no further application being made for six weeks, when it appeared again, this time mostly on new foliage and on varieties not previously affected. The station does not recommend waiting until the mildew has appeared, but to apply the solution as a preventive to all the varieties subject to the disease. The Eau Celeste was made as follows: Dissolve one pound of sulphate of copper in two or three gallons of warm water; when completely dissolved, and the water has cooled, add one pint of commercial ammonia, then dilute to twenty-two gallons. Use a force pump and a spraying nozzle.

Arpad Haraszthy & Co.

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NEW YORK OFFICE:

52 WARREN STREET

THE SAN FRANCISCO MERCHANT

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R. M. Wood & Co., - - Proprietors.

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Correspondence solicited on all topics of interest to the readers of THE MERCHANT, particularly to relation to the cultivation of new varieties of vines, the treatment of wines, development of diseases of vines, etc. Write on one side of the paper only and address THE MERCHANT, 511 Sansome street, San Francisco.

AGENTS.

ANAHEIM.....MAX NEBELUNG
CLOVERDALE, Sonoma Co.....J. A. CARRIE
DIXON, Solano Co.....A. R. SPORY
DUNCAN'S MILLS, Sonoma Co.....C. F. SLOAN
RENO.....H. C. WALKER,
Golden Gate Bazaar
OCEYSEVILLE, Sonoma Co.....D. LEPO
HEALDSBURG, Sonoma Co.....A. BALTZELL
MAXWELL, Colusa Co.....M. NALJIAN
SAN JOSE, Santa Clara Co.....E. B. LEWIS
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STOCKTON.....W. H. ROBINSON
WOODLAND, Yolo Co.....E. BERO
HONOLULU.....J. M. OAT, Jr. & Co

FRIDAY.....APRIL 12, 1889

IT MAY as well be admitted first as last that the high license question is going to absorb a large share of attention in California cities within the next few years, and it is as well that the vigorous of the State let their position be known on this topic. The prohibition movement in Pasadena and Riverside—cities which are essentially puritanical in their composition—has been supplemented by a high license movement in Oakland, where it is proposed to tax all places doing a business of less than \$2,500 a year, \$200 per quarter, and \$250 per quarter on all places doing more than \$2,500 per year.

Undoubtedly all this agitation in Oakland, in Napa, and in Riverside, and throughout America generally, has but one source. There is a cause for it, too, and the cause is the doggerly, the dive and the saloon where only rotgut is sold. Every high license ordinance, every local option law, every prohibitory amendment, every temperance speech, is but a protest against this class of places.

The question now arises, can the California vineyardists afford to ally themselves with this class of people? We do not think that much time is required for an answer. We have nothing in common with that class. They do not handle our goods, for if they did the agitators would have nothing to complain about. They are not with us by education or breeding, and their aim is not to promote true temperance, but to degrade and debase at any cost and by any means.

We do not think that these various phases of the prohibition movement will find much sympathy in California, except in so far as they pertain to the closing of the dives. The great majority of Californians know what wine is, what its beneficial effects are, and what its true uses are. We have been schooled, and the great eastern public has not been. It is to afford them some means of knowing what wine is

that Miss Kate Field is in the East laboring in our behalf. We wish it were possible to arrange an excursion through the Napa, Sonoma, Livermore and Santa Clara valleys, to Fresno and the South, for the benefit of the leading prohibitionists in America. They would learn more about real temperance on such a journey than they ever knew before, and they might possibly be a trifle more temperate in their language and utterances after such a visit. It is no use to tell them anything about the real state of affairs—for if you do they will promptly vote you a prevaricator. They have got to see before they will be convinced.

We do not know as California vinticulturists have much to fear from the high license movement. The idiotic provisions of the Oakland high license law, which include restaurants, hotels, and other similar places in its scope, will hardly be repeated elsewhere. The question will settle itself then much more easily than it has elsewhere, as we in California are too well acquainted with wine to condemn its use. The California vineyardists may be said to be a unit in favor of a high and virtually prohibitory license on dives and deadfalls of every description, and low license respectable saloons, or hotels, restaurants, and wine cellars where good are sold in bulk. The Mohammedan like crusade cannot and will not spread far.

IN EVERY grape growing section in the East, associations are being organized by the producers to see that they are given something to say about the handling of grapes by the retailers. The need of these associations has become a crying one in the East and as the green fruit trade of the California producer extends, they too will have to take steps toward securing a better and more uniform system of marketing. We will have to meet exactly the same difficulties that the Eastern producers have met.

The frauds and deceptions practiced by the Eastern retail fruit dealers are many. The handlers generally squeeze as much as possible out of the retailers which affords the first incentive to swindling the public, and then the handlers and retailers are not the only ones to blame for in numerous instances green fruit is shipped by the vineyardists. The greatest difficulty to be encountered is to control or manage the actions of any considerable number of grape growers and without united action the associations despair of doing much to counteract the existing evils. The coming fruit season in the East will, no doubt, bring with it the usual crop of frauds. This affords a better chance to introduce California green fruit and if the California Fruit Union and the conscientious producers will be careful to ship only the best fruit overland, care, attention and honesty will do more to increase the consumption of California green fruit than all the talk in the world.

BAD OIN on the sly or none at all will soon be the alternative in Pomona. At the municipal election on the 9th inst. the issue between high license and prohibition was drawn and after a sharp contest, the prohibitionists won. The women turned out in force. The people of Pomona will now have to exercise the scheme so well known in Pasadena and Riverside, whenever a little comfort is wanted.]

IN HIS report to the State Department, George W. Rossveit, Consul at Bordeaux, gives statistics relative to the wine production of France. The vintage of 1888 amounted to 797,707,000 gallons, an increase of 151,874,000 over 1887. Although 35,000 gallons less than the average of the last ten years, much of the good result of the last vintage is due to American resistant vines. The vineyards of the Midi were the first to suffer from the invasion of phylloxera, and the vinticulturists of that section were the first to employ resistant vines to combat its ravages. Their value were most emphatically demonstrated in the vintage. In many localities entire vineyards have been replanted in these vines, upon which French vines have been grafted. The greater part of these vines were in full bearing in 1888, and not only excited the admiration of all, but an eager desire in the proprietors, who, up to this time, had rejected resistant vines as a means of saving their vineyards. The demand for American vines is greater than the supply. The nurseries were very soon exhausted, and at present the nurserymen are busy grafting slips, so that by the next year the supply will equal the demand. It is no too much to say that in the near future the famous vineyards of the Midi will again produce as generously as in the most favored years.

A SENTENCE in the editorial regarding pure brandy for fortification purposes, which appeared in the last issue of the MERCHANT, has been misconstrued by several grape brandy distillers. It must be understood that while the editorial in question urged Congress to remit the internal revenue tax on brandy used in fortifying sweet wines, it did not ask for the abatement of the taxes on spirits for general consumption. The grape brandy distillers of California themselves do not want the tax removed, in such a case, nor do any considerable number of the wine makers. The position of the California vineyardists has been stated again and again, but it will bear repetition. They want free brandy for fortification only, and they want it first, last and all the time.

WE CANNOT too strongly impress upon the vineyardists the necessity of sulphuring their vines. The season for sulphuring is close, and if the vines are to be kept free from mildew and from disease generally by all means be liberal with sulphur. Some mildew is already reported in San Mateo county, and also in Santa Clara county, and unless the sulphur is freely used elsewhere depend upon it disease will come. At the last meeting of the Grape Growers and Wine-makers' Association this subject was presented in strong terms, but we feel it incumbent on us to add a word by way of emphasizing what was said.

If you want to keep posted on matters pertaining to the wine and grape industries of California and the world generally, subscribe for THE MERCHANT. It gives all the viticultural news of importance, and is the only paper devoted to viticulture on the Pacific Coast. Sample copies sent free.

Subscribe for THE MERCHANT.

IT IS GRATIFYING to American pride to learn that the United States will make a creditable display at the Paris Exposition. And this is as it should be; for although nominally a universal exposition, it will be practically a display of the products of republics. The monarchies of Europe will be represented only by private exhibits, while the republics of North and South America have rallied in force. The United States Department of Agriculture will make a splendid showing. Secretary Columbia has placed the undertaking in the hands of Prof. C. V. Riley, the famous entomologist, an energetic organizer as well as a careful and enterprising scientific observer; and Prof. Riley has already sent forward three carloads of products, which are on the way to France in charge of Mr. F. T. Bickford, an assistant. The bulk of shipments are nearly through with, and the perishable staples will follow during the next month. Congress appropriated \$250,000 to aid exhibitors, and Secretary Columbia's quota of his will insure the best illustration that the agricultural resources of this country have ever had on the continent of Europe.

TO SUBSCRIBERS.

The new numbering out of the MERCHANT finds on the list of subscribers quite a number who are considerably in arrears. By looking at the date on the wrapper of your paper you will see at what time your subscription expired, and will thus be enabled to ascertain at once how much you are delinquent. It is our desire and intention to make the MERCHANT by far the best paper of its class in the United States, but to do this a great deal of money is required. Every little helps, however, so send in your remittances.

Bull, Grant & Co., the agricultural implement makers, have made unusually complete preparations this spring for the anticipated trade in their lines. Their new goods are worthy of the attention of everyone who intends to buy. See advertisement elsewhere.

SUGAR QUOTATIONS.

The California Sugar Refinery has lowered its prices and quotes as follows, terms net cash: Patent Cube, bbls. 77¢; Crushed, 77¢; Extra Powdered, 77¢; Fine Crushed, 77¢; Dry Granulated, 77¢; Confectioners' A, 77¢; Extra C, 67¢; Golden C, 6c. Half-bbls. 1/2c and boxes 1/2c; 1/2 b 50lb bags 1/2c, more, for all kinds.

The American Sugar Refinery quotes the list, terms net cash: Extra Fine Cube, bbls. 77¢; Crushed, 77¢; Fine Crushed, 77¢; Powdered, 77¢; Extra Fine do, 8c; Dry Granulated, 77¢; XX do, 77¢; Confectioners' A 77¢; White Extra C, 67¢; Extra C, 67¢; Golden C, 6c. Half-bbls. 1/2c; and boxes 1/2c; 1/2 b, additional on all kinds.

CALIFORNIA RAISINS.

Halves, Quarters and Eighths, 25, 50 and 75 cents higher respectively than whole box prices.

London Layers, choice per box\$1 50	2 10
" " fancy	2 25
Layers, per box	1 25
Loose Muscatels, common, per box	1 10
" " choice	1 10
" " fancy	1 25
Unstemmed " in sacks, per lb.	4¢
Stemmed " " " "	4 1/2¢
Seedless " " " "	4¢
" " per 20-lb. box	1 10
" Sultanas, unseeded, in boxes	1 00
Dried Grapes, Stemmed	3¢
" Unstemmed	2 1/2

IN TOWN THIS WEEK.

Charles Bandstehn, of J. Gundlach & Co., has a good word to speak for the movement to retail wines in San Francisco and other places at lower prices. It is to be hoped that with all this talk about cheap wines by the glass that the saloonists and the corner grocery men will lay aside their wretchedly small glasses and their astonishingly high prices.

Colonial wines are beginning to attract the attention of the leading European authorities. A writer in the *Revue Scientifique* admits that Australian and other wines from the Colonies must be looked upon now as rivals to French produce. Once upon a time French wines had no competition, to fear, but now they have to compete not only with foreign wine growers, but also with the colonial. The writer admits that though the Australian wines contain more alcohol and are more intoxicating than the continental wines, nevertheless some of the wine grown closely resembles the finest of French vintages.

There was no quorum of the Viticultural Commissioners at the meeting on the 30th, and consequently no business was transacted.

The latest reports of Viticultural Commissioner Shorb, and Ethelbert Dowlen the expert of the Commission, concerning the progress of the Los Angeles vine disease and its nature, are merely confirmatory of the discovery that it is a fungoid growth which effleets the vines.

Capt. McIntyre, Superintendent of Senator Stanford's great vineyard at Vina, was in town during the week. He is very enthusiastic over the success of the permanent exhibit of the Viticultural Commission, and in speaking of the good work it was accomplishing, remarked that he had, ever since the Commission was organized, advocated the establishment of just such an exhibition.

"Now that we have it," said he, and are making a market for our wines, the next thing is to prevent the sale of poor wines. One case of good wine will not wipe out the bad impression created by a poor case. The trouble in the past has been that wines were sold before they were properly aged, and as a natural result dealers have found themselves with a lot of sour wines on their hands. All this will be remedied, however, and the time will come when wine will not leave the cellar of the producer until it is a year old. When that day comes there will be no more soured wines, and no reason to complain of our California product.

In the last issue of the MERCHANT two exhibits of wine at Platt's Hall were unfortunately overlooked. The error was due to the fact that the names of the exhibitors and their wines were not on the Café wine list, the wines not being on sale. One exhibit is that of the Margherita vineyard of Fresno, of which Captain J. Chasmon de St. Hubert is superintendent. The varieties displayed are Riesling, Claret, Port, Burgundy, Burger, Sauterne, Sherry, Angelica and Vio Margherita, the last being a special product of this vineyard. G. Groezinger of Yountville also displays Port, Riesling, Sherry and Zinfandel, though none was on sale at the time the last list was prepared.

The firm of DeLafield, Morgan, Kissel & Co. has dissolved, Messrs. Morgan & Kissel retiring. The New York and Chicago houses will be known as DeLafield, McGovern & Co., and Townsend, McGovern & Co., will represent them here. Mr. Rudolph H. Kissel has been appointed manager of the American Sugar Refinery, which has passed under the control of Havemeyer & Elder, the New York refiners.

Mr. J. De Barth Shorb states that the experiments made with blue stone and lime in the infested Los Angeles vineyards have been very satisfactory. He says that he and the other gentlemen who have given the matter attention, are thoroughly convinced that the remedy is effective and will cure the disease. Some trouble is being had in the south to get cuttings. It is, of course, imprudent to use cuttings from the vines of any infested section, and similarly the southern vignerons do not want to bring any from the north on account of the danger from phylloxera. It is proposed by several to plant resistant vineyards now, so that if the phylloxera ever does get a start in the south, they will escape from its ravages.

The failure of the Farmer's Union is a severe blow to the Livermore valley, but it is not one that will cripple the industries for any length of time. The force of the blow is lessened by the crop prospects, and the loss will soon be re-couped.

The appointment of M. M. Estee as one of the Commissioners to the Conference, to be held by the United States with Mexico and the Republics of Central and South America, Hayti, San Domingo, and the Empire of Brazil, is one which meets with approval on every side. The conference is to be held this year at Washington, and it will consider measures to establish uniform custom duties, uniform system of weights, patent and copyright laws, the adoption of a common silver coin, and other matters. This conference, it will be seen, is to establish more intimate relations between the countries of the new world, and Mr. Estee's appointment to such a trust is gratifying.

Pedro Napoles, of Napa, has invented an apparatus to utilize the grape cheese which is thrown away at the wine presses. Not only is brandy produced, but cream of tartar, tannic acid, and other chemicals of commercial value. This season he proposes to set up his machines at St. Helena, Napa, Sonoma, Santa Rosa, Sacramento, Los Gatos, Fresno and at other places where the wine production is not less than 500,000 gallons.

The Santa Clara vignerons are rejoicing over the exemption from taxes which they have secured. It has always been the custom heretofore to include growing vines and orchards, not in bearing, among "improvements," and consequently subject them to taxation. Hereafter they will be included among "growing crops," and consequently will not be subject to taxes. This is but the simplest sort of justice, and as a matter of equity every dollar which has been collected from growing vineyards ought to be removed. To exempt a growing crop of grain which will yield a return the same year and to tax a vineyard or orchard which may not bear for four years is gross stupidity.

D. B. W. in the *Orchard and Farm* has made an appeal to the grape growers to organize co operative wineries as a remedy for low prices. The price of wine is low

to day for the same reason that land is cheap in Los Angeles. Both had a boom. The immediate prospect for a large profit in growing wine grapes is not brilliant, but there is no better time to plant wine grapes than now. The market will come by the time that the vines are in bearing and the wines will realize good prices too.

Mr. J. C. Conolly, the Livermore handler of California products, has been allotted a liberal space in the Paris exposition, buildings, for the display of California goods. He has issued a circular to California producers of wines, brandies and raisins, and any one who desires his products given a position, can have his wish gratified by addressing Mr. Conolly. All samples intended for him should be sent to Somerville P. Tuck, 1 Broadway, New York, and the expense of the display will be borne by Mr. Conolly. The question to be determined, is whether California can compete in England and abroad, with European products, and this is one of the means of determining it.

Mr. J. Gunn, of Cleveland, Ohio, a gentleman who takes great interest in California viticulture, and says that the market for California wine in the East is just being created.

T. M. Gillmore, the manager of the Western Department of *Bonfort's Wine and Spirit Circular*, has been making a tour through the coast valleys. He is more than pleased with what he has seen. Mr. Gillmore has now visited the south and all the principal wine districts of the State. He expects to come to California again next year, at which time he will visit every cellar of importance in the State.

A. G. Chasuch, has appointed Felix Campiguano foreman of his Mount-Rouge vineyard and cellar, vice Alex. Macchia, resigned.

P. Fontaine, of Livermore, has purchased 200 pounds of dried grapes, from which he will make wine. The result will be of interest to our vine-growers.

Within two miles of Lower Lake over 1,000 acres of vineyard are already set out, and planting has been active last season. The Lake county vignerons apparently have every confidence in the future of the market.

Donald C. Cook, of Piru, Ventura county, has attested his faith in one of California's greatest industries by planting one of the largest combined grape and fruit ranches in the State. He now has 46,000 orange trees, 180 acres of figs, 200 acres of apricots, 200 acres of walnuts, 130 acres of olives, 80 acres of grapes, 20 acres of almonds, 10 acres of persimmons, 150,000 oranges and citrons in nursery.

Attention is called to the Patent Fermenting Bung, advertised in this issue by T. S. Glaister of Sonoma. This bung is the result of many years experience and study, and will be found to be invaluable to cellar men and wine men generally. All inquiries for information will be willingly answered by him.

The Gallegos Wine Company made a good business showing in the month of March. During that time they shipped from Irvington Station 830,000 pounds of wine.

AN EXPLODED DOCTRINE.

Absolute Disproof of the "Alcohol and Poverty" Doctrine.

The stock prohibition dogma is that nine-tenths of the poverty in the world is due to alcohol. This statement is not true. It is true that a great deal of money is wasted in the saloons, but the saloons stand for a comparatively small per cent. of the total of money wasted in the purchase of luxuries. Excessive drinking is not the only vice that makes men poor. No country in Europe is so abstinent in the use of alcohol as Spain, and Spain swarms with beggars. William Cullen Bryant, in his letters from Spain in 1857, testified to the extreme sobriety and extreme poverty of the Spanish peasantry. France, in 1848, was steeped to the lips in poverty, and yet the mass of her people were very temperate. It is not true that pauperism is greater in extent in countries that use intoxicating drinks. Denmark, Holland, Switzerland, Belgium and Germany all consume per capita from 75 to 100 per cent. more gallons of spirits than do Great Britain and Ireland, but there are more paupers in the last two named countries than all the rest put together.

The Koran forbids the use of strong drink, and the Turkish government sustains the prohibition, and yet Turkey is cursed with pauperism more than any country in Europe. Baron Liebig, the great German scientist, over twenty years ago, wrote in his "Letters on Chemistry:"

In many places destitution and misery have been ascribed to the increasing use of spirits. This is an error. The use of spirits is not the cause, but an effect, of poverty. It is an exception from the rule when a well-fed man becomes a spirit drinker. On the other hand, when the laborer earns by his work less than is required to provide the amount of food which is indispensable in order to restore fully his working powers, an unyielding, inexorable law compels him to have recourse to spirits. He must work; but in consequence of insufficient food, a certain portion of his working power is daily wanting. Spirits, by their action on the nerves enable him to make up the deficient power at the expense of his body; to consume to-day that quantity which ought naturally to have been employed a day later. He draws, so to speak, a bill on his health which must always be renewed, because, for want of means, he cannot take it up; he consumes his capital instead of his interest, and the result is the inevitable bankruptcy of his body.

English statistics for the past quarter of a century prove that the great German philosopher was right, because they show that the consumption of ardent spirits increased in proportion to the extent and severity of business depression, and that hard times and lack of food sent men to drink, just as Liebig said. The statistics of prisons show that crimes increase in hard times and decrease in good times. In the flush times of the civil war crimes decreased. There is no doubt that drunkenness and crime are more often caused by poverty and want than they are the cause of those evils. From 1853 to date Maine, Vermont and New Hampshire have held fast to prohibition; nevertheless, these states showed a much smaller decrease of pauperism under continuous prohibition than the average decrease of the country outside of enacted prohibition.

AMERICAN GRAPES ABROAD.

A MISSOURI GROWER'S BELIEF IN THE AMERICAN VARIETIES.

The Demand for Them in Foreign Countries—The Eastern Growers Make an Earnest Plea for Them.

The devastation of the vineyards of Southern France by the phylloxera, and the subsequent reconstitution of these vineyards by means of resistant American grape roots, are facts which are probably well-known to most of your readers, but it may interest them to know that France is not the only foreign country where American grape vines flourish and where they are becoming of growing importance.

While nearly all European countries, outside of France, are still closed to the introduction of either rooted vines or cuttings, they do not bar our seeds, and in this form the American vine has been introduced and has furnished millions of phylloxera-resisting grafting stocks to the grape growers of Italy, Spain, Portugal, Austria, Hungary, in short to all South European nations and to their provinces on the Mediterranean shores of Africa. But not content with crossing the Atlantic, the American vine reaches across the Pacific, and is cultivated in Australia, New Zealand, and the islands of the Pacific ocean. Even South America is drawing upon the United States for grapes, and our American vines are cultivated on the foothills of the Andes of Chili and Peru, as well as in Brazil and the Argentine Confederation. In some of these countries they are planted quite extensively, and there are some large vineyards of Isabella and Catawba. Of late years there has been quite a demand from South America for our best American wine grapes, especially for the varieties belonging to the Medialis class, such as Cynthiana, Norton's Virginia, Herbmont, Cunningham, etc., which seems to be peculiarly well adapted to those countries. As a proof of this, I might mention that the orders, which our house has received this season from South America (from governments as well as from private parties) cover nearly 15,000 vines of the above named kinds, besides some scattering of other of our choice varieties.

The knowledge of the fact how our American grapes are appreciated abroad, should be an encouragement to our own grape growers, as it must show them that our American native grape has not only generously come to the rescue of the old "Vitis Vinifera" in Europe, and by furnishing it with a vigorous phylloxera-proof root, has given it a renewed lease of life in those countries, where otherwise it would have been doomed to annihilation, but that it is also making its way into those foreign countries, where grape culture is as yet a comparatively new industry, and where it enters into successful competition with the grapes of the old world.

If in Europe the purpose served by our grape is less in the direct production of its fruit, and more in the means of furnishing a healthy root to its delicate European sister, this can be easily accounted for by fact that the Vitis Vinifera has been cultivated there for thousands of years, and consequently is cherished by the people who will not so readily change their inherited taste for its fruit and its wine.

But for an American taste some "connoisseur" might perhaps say for an "uneducated taste," the spicy, fruity, rich flavor of a good American grape will generally possess more charm than the more delicate flavor of the Vitis Vinifera, which some would consider rather insipid. "De gustibus non est disputandum."

The fact remains, however, that even in this direction great improvements have and are being made, and we have now already American grapes and American wines, which need not fear to enter the lists with those of any foreign country. The greatest drawbacks to American grape culture hitherto have been the dreaded fungoid disease of

GRAPE MILDEW AND GRAPE ROT.

They have prevented the successful and profitable cultivation of our choicest table varieties throughout a large section of our country, a section where the longer and warmer summers are more favorable to just such varieties, which do not come to their full perfection in the more northern grape regions, regions which are favored otherwise by their comparative freedom from those fungoid pests.

But baneful and discouraging as these diseases have been, the question of successfully overcoming them bids fair to find its solution. Their appearance in Europe and notably in France, where grape culture forms one of the vital national interests, has caused them to be studied and investigated in all their details, in order to discover the means to combat them, and with apparent success. If the government and scientists of France have been the first to obtain results in this direction our own departments of agriculture, under the direction of our present eminently able and efficient Commissioner, Norman J. Colman, deserves none the less the thanks and honest appreciation of American grape growers, for the dissemination of advice, knowledge and instruction on this subject, as well as for the untiring efforts and experiments, which it has made and caused to be made in so many different sections of the country. If the reports of these experiments do not yet show an entire and uniform success in all cases, they show so much good results that we are justified in the belief that the question of the successful treatment of these fungoid diseases will before long find its entire and satisfactory solution. Mr. Colman deserves all the more credit for his efforts in this direction when we consider that grape culture, as yet, forms but a minor factor in our agricultural industries, unlike the vastly more important interests which it serves in France.

If, however, grape culture is as yet a minor factor in our agricultural wealth, it is already an important one, and one which is in a healthy state of development, and I can see no reason of fear for its future. With the means of overcoming the black rot and mildew, the intelligent grape grower can be successful throughout an immense stretch of territory, where heretofore his efforts resulted in failure, and as to overproduction of fine fruit, I think we need have no fear of such a result for a good many years to come yet. An increased supply will create an increased demand and consumption, and finally the grape unlike all other fruit, with the exception perhaps of the apple, will admit of being used in so many different ways. It can be eaten fresh or dried, it can be canned, made into jams, jellies, marmalade, preserves, butter, it can

be pressed for its juice, and this again can be converted to so many different uses, and last, but not least, it can be made into a pure wholesome light wine, and this use, if it were as universal here, as it is in the wine growing countries of Southern Europe, would do more towards the new solution of the temperance question, than all the prohibition that can be agitated or enacted.

I hope you will pardon my digression from the original subject of the "Americas Grapes in Foreign Countries," from which the interest for our good cause, American grape culture in America, has perhaps led me home too soon, but I would not wish to presume on any more of your valuable space for to-day. G. E. MEISSNER.

Bushburg, Mo.

THE PROTECTIVE POLICY.

THE San Jose Herald is a staunch champion of the viticultural interests of the State and devotes more of its editorial space to the discussion of topics relating to the wine industry than all the other interior daily papers combined. In another column we re-produce from that journal an article in which it is suggested that the American doctrine of protection to American industries might well be applied to the wines produced in Uncle Sam's domain. While the suggestion is not original, it possesses the merit of being sensible. There is no valid reason why a protective duty should not be imposed upon foreign wines as well as on other luxuries produced beyond our borders, and there are several unanswerable arguments in favor of extending the high protective policy to include the juice of the grape. The time will come when wine making will be next to the chief wealth-producing factor of California; but the stupid and careless prejudice of a certain class of consumers against native wines, and aided by the comparatively low tariff on the imported article, will greatly retard the development of the industry to that point. Protected by a tariff such as is imposed for the protection of other articles of American manufacture, California wines would soon come to the fore in the markets of this country. It is largely prejudice that curtails the demand for our wines at the present time, but if the biased portion of the public have to pay a good round price for their prejudice, they would soon learn to regard the California product with favor; and those who did not, could afford to pay the fancy price for the foreign product.

The viticultural interests of California have reached such proportions as to be worthy of recognition by Congress, and as the Herald says, there is no doubt that the united efforts of our representatives in that direction would win that recognition with little difficulty.

The subject is worthy of consideration, and of a combined struggle for the emancipation of the vine-growers and wine-growers of this country.

California's wines, particularly the Reislings, are well-known to be of a very high quality—good enough for the palate and stomach of every American citizen, high or low. The fact is not generally known throughout the great East, but protect these wines with a reasonably high tariff and our still wines will soon be the standard wines in every city and town in the land.

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NAPA VALLEY NURSERIES.

FRUIT AND NUT TREES

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RESISTANT GRAPE VINE STOCK.

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Ornamental Trees, Olive Trees, ORANGE TREES,

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BY USING THESE
NO SPRINGS TO GET OUT
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strong. Can be carried in the pocket, and always handy. Just the thing for Hedges, Shrubs and Vines. **ELLING & LODGE, MADISON, IND.**

A MEMOIR ON OLIVE GROWING

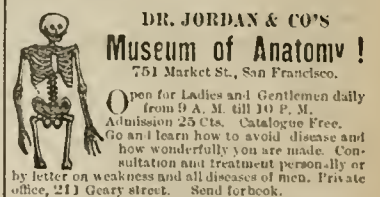
WITH ILLUSTRATIONS.

Read Before the State Horticultural Society, February 29, 1884, by

FRED. POHNDORFF.

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T. A. ROBINSON M. A., President

OUR NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER SAN JOSE, APR. 3, 1889.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
F A S	Wm Hoelscher & Co.	29 barrels Wine	1,305	\$880
A K	Coriella Wine Co.	24 barrels Wine	50	25
J A P Co.	G Maglaracca	50 barrels Wine	2,576	740
J P	Trapoli, Georges & Co.	32 barrels Wine	1,532	439
C H G M	Napa Valley Wine Co.	8 barrels Wine	402	213
F in diamond.	J Gundlach & Co.	3 barrels Wine	143	129
G	"	1 barrel Wine	"	"
"	"	4 half-barrels Wine	124	110
"	"	3 cases Wine	"	20
L C	Williams, Dimond & Co.	4 barrels Wine	191	60
C L	S Lachman & Co.	150 barrels Wine	7,558	2,267
F A	Lachman & Jacob.	50 barrels Wine	2,491	864
D W	"	2 barrels Wine	"	"
"	"	1 half-barrel Wine	130	88
Total amount of Wine, 30 cases and			16,465	\$5,834

TO CENTRAL AMERICA.

S & S, Chuaupico	Schwartz Bros.	60 cases Wine	2,493	\$193
E T, Guatemala	Cabrera, Roma & Co.	10 packages Wine	40	17
"	"	2 kegs Wine	29	17
Cde A, Puntas Arenas	Montalegro & Co.	3 barrels Wine	100	75
R R, Guatemala	Hellman Bros & Co.	25 cases Wine	190	190
A P, Ocosingo	E L G Steele & Co.	2 kegs Wine	50	17
G U H, Guatemala	Urruela & Urio te	1 keg Wine	10	13
A J S, Guatemala	"	4 kegs Wine	89	73
A H & Co, Guatemala	"	25 cases Wine	190	82
Total amount of Wine, 120 cases and			260	\$560

TO MEXICO.

M P M, Mazatlan	W Louiza	1 keg Wine	5	\$6
L F, Mazatlan	"	20 casks Wine	317	175
Total amount of Wine			322	\$181

TO HONOLULU—PER STEAMER UMATILLA.

W C P	H W Severance	6 cases Wine	224	\$24
H J	A Haraszthy & Co.	6 barrels Wine	281	198
"	"	85 kegs Wine	425	327
"	"	30 kegs Wine	300	232
"	"	11 cases Wine	200	27
W L L	Hedgeside Vineyard	4 barrels Wine	200	89
H W C	C Schilling & Co.	2 casks Wine	124	115
P G E	D G Camarinos	2 half-barrels Wine	60	24
G in diamond	D Gedge	219 kegs Wine	1,525	1,261
L & Co	Lachman & Jacob.	6 casks Wine	373	326
"	"	13 cases Wine	"	"
Total amount of Wine, 60 cases and			3,288	\$2,623

MISCELLANEOUS SHIPMENTS.

DESTINATION.	VESSEL.	REG.	GALLONS	VALUE.
China	City of Peking	Steamer	04	32
Japan	"	St amer.	25	40
Mexico	Newbern	Steamer	96	59
Kashulin	Anna	Schooner	37	55
Mexico	Alejandro	Steamer	1,076	779
Victoria	Mexico	Steamer	94	56
Apia	Glen	Schooner	1,253	791
Santa Rosalia	Komigan	Steamer	2,009	646
Total			2,684	\$2,449
Total shipments by Panama steamers			73,066 gallons	\$30,814
Total Miscellaneous shipments			234,141 "	95,992
Grand totals			307,207	\$125,906

Description of the Blueberry.

The Blueberry is a valuable fruit, and is a reliable fruit to grow in our northern States where the more tender varieties of fruits winter-kill. It is perfectly hardy, having stood 40 degrees below zero without showing any injury to the most tender buds. It ripens in this latitude about the 1st of July, and is borne in clusters like currants; shape, round; reddish purple at first, but becomes a bluish black when fully ripened. The flavor is equal to the raspberry, a very mild, rich sub-acid, pronounced by most people delicious. It may be served with sugar and cream or cooked sauce, and is splendid for winter use. The plant seems to flourish in all soils, and is a prolific bearer. It grows very stocky and makes a nice hedge. The shining dark green leaves and the blue fruit making a pleasing contrast. The demand for the fruit is great, and usually brings 15 cents per quart. They commence bearing the first year after setting out, and yields a full crop the second and third year after setting out. They are propagated from suckers and root cuttings. The plant is about the height and size of the currant bush, and very stocky, holding the fruit well up from the ground. Plants should be set in the fall and spring, in rows two or three feet apart, and five or six feet between the rows, making a perfect hedge, and no grass or weeds should be allowed to grow between rows.

PRICE LIST:

1 Dozen Plants by mail, 60 cents. 100 Plants by Express, \$2.50
2 Dozen Plants by mail, \$1.00 1,000 Plants by ex. or freight \$15.00

How to SEND MONEY:—I would prefer to have money sent by American Express order, all sums of \$5.00 and under, cost only 5 cents, and if order is lost, money will be promptly refunded to sender. If not convenient to obtain express order, money can be sent by registered letter or post office money order or postal note, drawn on Portland, Mich. Postage stamps will not be accepted only from our customers that cannot obtain an express order—only those of one cent denomination wanted.

Plants are carefully packed in damp moss and delivered to express or freight office for which I make no extra charge. Address

DELOS STAPLES, Portland, Loula Co., Mich.

SINCE THE war the consumption of French brandy in America has largely decreased. Over 6,000,000 gallons were imported in 1860, whereas last year the imports were scarcely one-twelfth of that quantity. Brandy as a drink has declined rapidly in popularity, which accounts in part for the falling off. The consumption of foreign wines has decreased about 50 per cent., the substitution of California wines for the French causing the decline.

Subscribes for the MERCHANT.

Raisin Vineyard FOR SALE.

320 Acres Choicest Raisin Land.

ALL PLANTED.

IN FIRST-CLASS ORDER.

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New Striped Rose. The Greatest Novelty IN HARDY ROSES EVER OFFERED.

It originated with us in 1865, is perfectly hardy, having endured the rigor of our northern winters without reduction. Write us **THIS ROSE FREE** and learn how you can have a plant of this pink, distinctly striped, and dashed with white and carmine; free bloomer; not an old flower in a new name, but a genuine novelty. Price \$1.00, prepaid, and each purchaser can have a copy of **VICK'S FLORAL GUIDE** for **FREE**, the **Flora** of America, now ready; revised and enlarged; new shape; new type; elegant description of every plant, flower and vegetable, and prices of same. No bogus offers. We do not advertise "two dollars' worth for 10 cents," but we give money's worth, both in quality and quantity. See our Novelties in Flowers and Vegetables. Price 15 cents, each copy contains a certificate good for that amount in seeds, so that the book is practically free.

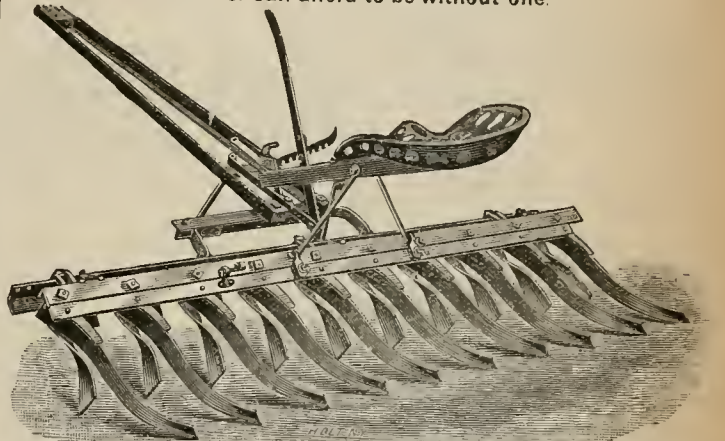
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New Striped Hardy Rose

W. L. VICK & SONS

W. L. VICK & SONS, ROCHESTER, N. Y.

The "ACME" Harrow has no equal for Fruit Cultivation. No Fruit Grower can afford to be without one.



The only implement of tillage ever to be permitted in an orchard or vineyard, is the "ACME PULVERIZING HARROW," Clod Crusher and Leveler, and this does its work so well, being so well contrived for it, that it is equal or better than a plow and harrow combined. Send for descriptive circular. Buggies, Wagons, Bonanza, Hoilings, worth Rakes, Etc., Etc.

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INCORPORATED 1884.

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LARGEST STOCK ON THE PACIFIC COAST.

Fruit Trees, Olives, Oranges and Lemons, Nut Trees, Wine and Table Grapes, Berry Plants, Shade Trees, Evergreens, Shrubs, Roses, Etc., Etc., Etc.

FOR COMPLETE LIST, SEND FOR OUR NEW CATALOGUE.

JOHN ROCK, Manager

CALIFORNIA NURSERY CO.

Niles, Alameda County, Cal.

PROHIBITION.

The Signal Failure it has Made in
Maine.

The people of the State of Maine voted a prohibitory amendment into their State constitution. This, however, occurred years ago, but the people of that State have come to the conclusion that prohibition is a fraud in every sense that the term implies. One day last week the Maine house of representatives, by a vote of eighty-four to forty-eight, passed a bill providing for the licensing of drug stores to sell liquor in quantities not exceeding one quart, on a physician's certificate. This will virtually make a saloon out of every drug store in the State, as the bill is certain to pass the senate and become a law. A glance at the moral side of the question will show that in Maine, a prohibition State, there are more paupers to the number of inhabitants, than in any State where prohibition has not been adopted. Crime has not been decreased by prohibition in that State, but on the other hand, if prohibitionists themselves may be believed, has been increased, owing to the refusal of officers to enforce the law. Neither has pauperism, which is supposed to be the special product of the drinking habit, been decreased by prohibition. Maine cuts a sorry figure in this respect in the last census. Here are some comparative figures:

States.	Population	Number of paupers.	Number of others to each pauper.
Maine.....	648,936	3,211	293
Minnesota.....	789,773	496	1,379
New Jersey.....	1,131,116	2,384	279
Iowa.....	1,624,615	2,133	261
Michigan.....	1,636,937	2,309	211
Indiana.....	1,978,301	3,065	496

With a population smaller than Minnesota's in 1884, Maine had over six times as many paupers. With a population slightly over half that of New Jersey, which is much more of a manufacturing State, Maine had over 200 more paupers. With a population nearly 1,000,000 less than Iowa and Michigan, Maine had about 1,600 more paupers than either. This is a curious showing for the State which Neal Dow says is "the most prosperous in the Union." Of course, prohibition cannot be directly charged with having caused this unusual proportion of paupers. It is a question, however, whether prohibition, which almost invariably acts as an incentive to drinking habit, cannot be fairly held responsible for a portion of the discredit attaching to such a pauperization of population. Nevertheless, the above is a sorry showing for the State of Maine.

When the people give an occasional proof of their regard for personal liberty at the ballot box by voting down prohibition and voting up higher license, the advocates of this policy attribute their defeat to the liquor power, to the low morality of the masses, and to anything else but the true and creditable cause. They never take into account that this species of restraint has been a failure wherever it has been practiced. Experience has proven that prohibition not only fails to suppress intemperance, but propagates other grave social evils of its own which it cannot control. One of these is the contempt for law. Another is the increased sale of opiate and other deleterious drugs, which the people resort to for stimulants. The prohibitionists fail to discover that it is far easier to overthrow the political government and laws of a country than to eradicate its popular customs. The Puritans of England

discovered this truth, when they undertook to suppress, by stern prohibitory code, the innocent social enjoyment of a free people. There is no question, however, but that drunkenness is a great evil. It is an evil that cannot be mitigated by an unreasonable attempt to put all the people in a legal straight jacket for the sake of a few who abuse their enjoyments and liberties. The prohibitionists can never hope to bring about such a remedy for the evil of intemperance.—Peoria, Ill., Journal.

LOS ANGELES BOARD OF TRADE.

The following receipts from the annual report of President Germaine of the Los Angeles Board of Trade speaks well for this section:

On the 9th day of March, 1883, a number of the business men of this city met together and organized the Los Angeles Board of Trade, electing six of its members as its directors. On the 4th day of the same month these directors filed with the County Clerk articles, in incorporating said Board of Trade under the laws of the State of California.

At the first annual election, held April 22, 1883, there were 33 members; at the second, held April 7, 1884, their number had increased to 129; at the third meeting, held April 6, 1885, the membership was 150; at the fourth, held April 6, 1886, 149; at the fifth, held April 9, 1887, 159; and at the sixth, held April 15, 1888, 175. During the past year fifteen new members have been added; five have been suspended and two have resigned, leaving our present membership 183.

It is with congratulation that we observe and hear of the vast amount of land being newly cultivated in our county, and the large amount of trees and vines planted. It is said that more trees and vines have been planted and more grain sown this year than any previous one; in fact the demand for citrus trees has been so great that large numbers have been imported from Florida. These facts evidence the faith of an ever increasing multitude in the permanent prosperity of our chosen home.

HIGH LICENSE IN ILLINOIS.

The city of Joliet, in Illinois, says the New York Tribune, is the latest shining example of High License. Seven years ago it had 127 saloons for a population of 15,000, and the license fees, being \$25 each, amounted to \$3,175. Under the High License law the fee was raised to \$1,000. This closed more than one-half the saloons, leaving only fifty-five. The largely increased tax they pay supports the police, the firemen, all the city officers and the cost of lighting and cleaning the streets. Having now a population of about 30,000 the people of the town are considering the advisability of raising the fee to the enormous figure of \$5,000. This would, they believe, cut down the number of saloons to fifteen, while at the same time increasing the total revenue.

Now is the time to subscribe for the MERCHANT.



STAR SPRAY PUMP

With Two Hose and Bamboo Extensions,
Barrel and Nozzles all complete
in operation.

The above cut represents our Double-Acting Star Spray Pump arranged for one or two Sprays or hose, (we also fit this pump with one hose). This Pump is especially adapted for spraying liquids or poisons of any kind upon trees, shrubbery, orange trees, vines, etc., affected by bugs, worms, insects, etc. The valves are constructed entirely of Brass, and even to the packing it is made of asbestos, which resists acids or hot mixtures of all kinds, and is of any other pump in the market, as it is of principle, throws a continuous and powerful stream.

SEND FOR OUR SPECIAL SPRAY PUMP CATALOGUE.

NOTICE.—OSGEMER'S Liquid Tree Protector is the best Spray for killing Red Scale, Black Scale, White Cushion Cottony Scale, San Jose Scale or any other insect.

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Wines treated under the Fraser Electro Magnetic Process, developing New Wines in thirty days, equal to three years maturing under the old system.

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Royal Baking Powder,

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Walter Baker & Co's Chocolates and Cocoa

John Dwight & Co's Soda.

We will offer a full line of other Grocers' articles shortly.

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SAN FRANCISCO MERCHANT

INTERNAL REVENUE.

Taxes Paid on California Distilled and Other Liquors.

The report of the Collector of Internal Revenue at Washington contains some interesting statistics regarding internal revenue collections in the California districts for the past year. It shows that there are now doing business in this State 131 rectifiers, 11,711 retail liquor dealers, 323 wholesale liquor dealers, 281 retail dealers in malt liquors, 128 wholesale dealers in malt liquors, 1 grain distillery and 246 fruit distilleries.

The materials used for the production of distilled spirits were: Malt, 15,943 bushels; wheat, 50,703 bushels; barley, 803 bushels; rye, 24,236 bushels; corn, 12,142 bushels; a total of 103,827 bushels.

The different kinds of spirits produced were: Bourbon whisky, 14,366 taxable gallons; pure neutral, or cognac spirits, 325,104 gallons; and whisky, 12,197 gallons; a total of 351,667 gallons.

There were rectified in the First district 2,042,074 proof gallons of spirits, and in the Fourth district 160,887 gallons, a total of 2,202,961 gallons.

The amounts paid in special taxes on these spirits were as follows: Spirits distilled from apples, peaches or grapes, \$328,050 88; spirits distilled from materials other than the fruits mentioned, \$328,274 10; total collections on fermented liquors, \$607,051 69; total collections on fermented liquors, including special taxes, \$632,583 36; collections from penalties, etc., \$14,135 01.

The aggregate receipts for the year from all sources amounted to \$2,199,117 53. The production of fermented liquors in the California district amounted to 656,272 barrels. Since the origination of the internal revenue system the citizens of California have paid into the public Treasury as such taxes the large sum of \$85,225,844 44.

The seizure of property for violations of the internal revenue laws for the year were as follows: Distilled spirits, 2,221 gallons, valued at \$2,196 75; cigars, 107,600, valued at \$604; miscellaneous property, \$20,557 85.

CHINESE WINE-MAKING.

Wine-making is said to have existed for thousand of years before the introduction of distilling. The process is simple. Glutinous rice, or *huang-mi*, is placed over a fire in a large iron pan and softened with warm water. It is made into a thick, solid sort of a gruel. This steeped rice is placed on a table with raised edges to prevent the fluid from overflowing. Over the rice, when in this state, the leaves to aid fermentation is sprinkled. The whole is then mixed and mashed with an iron masher, and remains in a stoneware jar for several days. If the wine is desired to be of sweet taste, two days are enough; but for wine without sweet taste four or five days are required. To make the second kind of wine stronger, the Chinese brewer often adds spirit. After all this the wine, solid and liquid parts together, is placed in a cloth bag, and this goes into a pressing chest called *cha*, the wine press. A heavy stone presses it down and the wine flows out from a sort of teapot spout in the side of the press. The remainder of the solid matter is called *san*, and is used to feed animals or as a ferment. The method of

distilling was introduced in the Yuen dynasty. To the wooden cylinder which holds the millet there are three covers. The outer and upper one contains cold water and keeps the second cover cool to condense the spirit. The spirit rises from the softened red millet below, which has been under manipulation for several days, and passes through the first cover to the second. It here becomes condensed and flows down the sides into a circular trough which receives it and delivers it from the spout. Williams and Morrison's Dictionary and Legge's Classics seem to have been compiled with the impression that the Chinese practiced distillation in ancient times. This is an error. The Chinese only knew the ordinary process of fermentation.—*Chinese Recorder*.

A PLEA FOR THE VITICULTURIST.

While the City Council is considering the matter of the regulation of the liquor business in this city we hope they will not take any action which may be injurious to the interests of the viticulturists of California. In a word, we think that restaurateurs who sell native wines by the bottle to be used at meals should be exempted from the provisions of the ordinance which may be adopted. The practice of drinking a moderate quantity of some light wine at dinner is wholesome and is no encouragement to intemperance, but rather the contrary. The records show us that the French people who almost universally drink light wines at their meals are more temperate than any other nation of Europe. The practice of drinking wine at dinner promotes health and good digestion, and should be encouraged. It should be the object of the Council in settling this matter to act with discrimination and wisdom, striking boldly at what is bad and dangerous, while at the same time exempting from the operation of their restrictive legislation whatever may be good. The privileges allowed to restaurateurs should, of course, be carefully guarded so as to prevent evasion of the law against selling in a general way without a license, and the police should see that the law is not defeated in this way. Without an honest and effective force no legislation of this sort will be of any avail, and the obvious danger of all restrictive legislation is that it creates a corrupt source of income for dishonest officials. Assuming that this danger will be avoided, we are free to say that we think the California wine interests deserve to be encouraged in this harmless way, and a great many temperate people who are compelled to take their meals at restaurants will not be deprived of the opportunity of indulging in a practice which experience has shown them to be healthful and in every way harmless.—*Oakland Tribune*.

As an illustration of the vast field for profitable industry in the manufacture of home products the fact may be noted that on almost every dining table in Santa Clara county, and all over the country, public and private, there may be seen fruit essences and other preparations that should be prepared at home from the products of our orchards. Some day somebody with skill, energy and capital enough will take hold of this business and make a fortune.

Subscribe for the MERCHANT.

TO WINE -MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycoderma and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.

For sale in tins of 2 1/5 lbs. each, by

CHARLES MEINECKE & Co.,
SOLE AGENTS.

314 Sacramento St., San Francisco

HEALD'S

BUSINESS COLLEGE!

24 Post St., San Francisco

FOR SEVENTY-FIVE DOLLARS THIS COLLEGE instructs in Shorthand, Typewriting, Bookkeeping, Telegraphy, Penmanship, Drawing, all the English Branches, and Everything pertaining to business, for six full months. We have sixteen teachers, and give individual instruction to all our pupils. Our school has its graduates in every part of the State.

Send for Circular.

E. P. HEALD, President
C. S. HALEY, Secretary.

THE OLIVE.

A Practical Treatise on Olive Culture, Oil Making and Olive Pickling,

— BY —

Adolph E. Flamant

Of Napa, Cal.

Price, One Dollar.

For Sale at Office of the SAN FRANCISCO MERCHANT.

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PURITY WINE COMPANY.

ITS SUCCESS WITH THE FRAZER
AGEING PROCESS.

The Wines Treated and the Capacity
of the Work Increased. (The Com-
pany's Special Brand
of Wine.

The Purity Wine Company although only recently incorporated, has already found it necessary to remove its principal office from No. 303 to 712 and 714 Battery street. The capacity of the Company for the transaction of business and its facilities for accommod-ating its patrons have been greatly en-larged by the change. The Company is now pursuing several branches of business which all promise well for the future.

One of the foremost aims of the Company at present, is to popularize the Frazer process of ageing wines which has been so often described and commended and yet which the viticulturists and cellarmen gen-erally have been prone to think only an experiment. The Company has been suc-cessful in removing much of this doubt. It has its works in constant operation and ex-cellent results are attained by the process. The method of treatment to the electric current is known to most cellarmen, having been explained some time ago by Dr. Fra-zer to many local cellarmen. The crude wines and brandies are subjected to the action of an electro magnetic current for about a month and in that time they are improved to a remarkable extent. The ad-vantages claimed by the Company are a saving in time and of interest, absence of loss from evaporation and the impossibility of losing any wine before it is marketable.

Regarding the electric-magnetic treat-ment, Professor Hildard, of the State Uni-versity has the following report to make.

UNIVERSITY OF CALIFORNIA,
COLLEGE OF AGRICULTURE,
BERKELEY, March 16, 1889.

Purity Wine Company, San Francisco:—

Below please find the record of tests of wines supplied to us by you some time ago for examination, in relation to their ability to withstand exposure to air without acidi-fication. Unfortunately we had no samples of "untreated" white wine left for vigorous comparison, such as was made in the claret, in which the result is sufficiently remark-able. The wine was in glass jars, half full, covered with glass plates.

ARTICLE.	Original Acid	Acid at End of First Week's Exposure.	Acid at End of Second Week's Exposure.
	PR. CT.	P'N CT.	P'N CT.
White Wine, treated	.64	.64	.68
Claret, untreated	.52	.77	2.70
Claret, treated.....	.43	.45	.49

VITICULTURAL LABORATORY.

The record shows that while at the end of the second week the treated wines had scarcely increased in acid perceptibly, and besides, showed no trace of sediment, and preserved a clean taste, the "untreated" sample had nearly passed the limit of drinkableness at the end of the first week, and at the end of the second week is only fit for the salad bowl, besides swarming with vinegar ferment and flower of wine, and having a heavy sediment at the bottom.

These results show a very remarkable effect to have been produced by the electric-mag-netic treatment. The claret sample was unsound—already affected with acetic taint—when submitted to the treatment. All this has apparently been eliminated, and keeping qualities imparted to the wine tha-are truly remarkable.

I would like to repeat the experiment with other samples if you can supply them.

Respectfully yours,
E. W. HILGARD,
Professor of Agriculture.

It is not the intention of the Company to restrict the benefits to be accrued from the process, to their own wines, but they will mature the products of others at the low rate of five cents a gallon. By the change of quarters to 712 and 714 Battery street, the Company is enabled to treat over 50,000 gallons at one time, the store being 40x100 feet in size. The basement of the new store will be used for storage, the first floor for the office and refinery and the second floor for the bottling.

But the Frazer process is not the only specialty of the Company. The Red Cross Brand of wine is bottled exclusively by the corporation. This brand is one of the oldest and best known by the State. It was created and made prominent by its ex-cellence by Mr. R. J. Harrison who is now president of the Company. The private brands of the Purity Company have already attained great popularity and appreciation and the Company now has all the orders it can fill both of its own brand and the Red Cross. So much has their business grown that a London agency is to be established shortly, to be followed by others in New York and other Eastern points.

The Company's principal cellars and warehouses are located at Eighth and Bran-nan streets the total capacity being 5,000,000 gallons. Besides purchasing wine and bot-tling its own brands, this Company does a warehouse business as well, storing wine for other parties and advancing money on it as well. The Company has made an en-viable reputation for push and energy and has received deserved recognition from the producers and the public at large.

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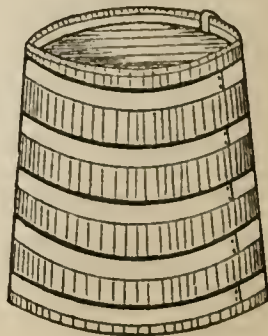
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A DISTINCTIVE LABEL.

The Livermore Producers Want One.
A Vital Subject for All Producers.

A movement has been instituted in Livermore to have all the wines produced in the valley sold under a distinctive label. The movement is one that is sure to be supplemented elsewhere. California viticulture is well out of its swaddling clothes, and the time has come for each prominent producing section to seek a reputation for some particular variety of wine. On several occasions Livermore has, in the viticultural conventions, been awarded the palm for clarets. Two or three committees have given Napa the preference for white wines and on still other occasions Sonoma county has been given the lead. Stockton, Fresno and the south are famous for their fortified wines and brandies. This being the case, and it being generally admitted that the coast valleys, such as the Santa Clara, Napa, Sonoma, Livermore and other smaller ones, are best suited for the production of the clarets and white wines, the next forward step is to place the wines of each place on the market with a distinguishing label. The Livermore Herald in treating this subject has presented the case with remarkable clearness. Substitute the word "Napa," or "Sonoma," or "Santa Clara," or "San Joaquin," or "Los Angeles," for Livermore in the following article, and the question is brought to the consideration of every producer. The Herald says: "By dint of repeated publication and diligent circulation of the several reports of the standings of Livermore wines in the several competitions at the various viticultural conventions, during the past three years, this valley is now fairly before this coast as a producer of a superior vintage. More than half of the people one meets abroad, and converses with upon the subject, have read these reports, and very many express a desire to become acquainted with our wines. In short, there is a demand for Livermore wine by those who have read of its excellence. Time and time again, have we been besieged by people who wished to buy small quantities of Livermore wine. Here is an open field, ready for occupancy. And until we occupy it, we can never hope to escape from a bulk classification of our wines, and bulk prices.

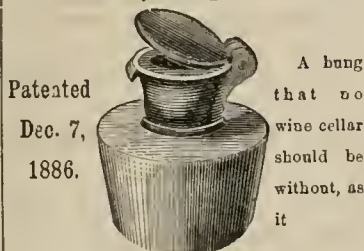
When Livermore valley wines, in bottles bearing the Livermore valley label, are found in every store in the State, we shall begin to realize something for the product of our vineyards. This done, the reputation of our vintage will extend eastward, and soon permeate the entire country. The sale of new wines in bulk will give us neither reputation nor wealth. Fear of our leading growers have already begun bottling, and their wines are all of the best. They will add to the fame of our wines, wherever they go. But what we need is that every wine-maker, when he sells his product each year, shall set aside some of his best wine for aging, and begin bottling as soon as it is ready. In this way he will gradually work into that method of handling his wine, without tying up a large amount of his capital. And almost before we realize it, our entire annual product will be on the market in bottle. Start in this season. We have already begun to move last season's crop. Let every maker retain a portion. Don't sell all. Save one cask, if you can't afford more, and increase the amount every year. If you appreciate your wine, put it into such shape that others can do so, and let it bring you its real value."

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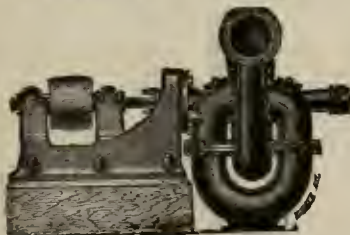
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8 30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles	11.15 A
9 00 A	For Niles, San Jose, Stockton, Galt, Lodi, Sacramento, Marysville and Red Bluff	6.45 P
10 30 A	For Haywards and Niles	2.15 P
*12 00 M	For Haywards and Niles	*3.45 P
1 00 P	Sacramento River Steamer	*6.00 A
3 00 P	For Haywards, Niles, and San Jose	9.45 A
3 00 P	Central Atlantic Express, for Ogden and East	7.15 A
4 00 P	For Stockton and Milton; for Vallejo, Santa Rosa and Calistoga	10.15 A
4 30 P	For Sacramento, and for Marysville, Redding, Portland, Puget Sound and East	10.15 A
* 4 30 P	For Niles, San Jose and Livermore	* 8.45 A
5 30 P	For Haywards and Niles	7.45 A
7 00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East	7.45 A
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VOL. XXII, NO. 4.

SAN FRANCISCO, APRIL 26, 1889.

PRICE 15 CENTS

THE STATE BOARD.

BUSINESS TRANSACTED BY THE VITICULTURAL COMMISSION.

A Change of Executive Officers—The Permanent Exhibit a Success. A State Convention to be Held Soon.

The Viticultural Commission held a special meeting on Saturday last, President Charles A. Wetmore in the chair, and Commissioners Wetmore, Krug, West, de Turk, Doyle and Rose present. Chairman de Turk of the Executive Committee reported that the work of the present officers had increased very much, and the committee recommended that all of the offices be filled; also, that full power should be given the Executive Committee to act in cases of urgency, so that there will not be a necessity for calling so many special meetings of the board.

Commissioner Rose, in accordance with this report, offered the following resolution which was adopted unanimously:

Resolved, That all matters of detail involved in the execution of the work laid out by this board, and in conformity with its defined policy as expressed by resolutions and the laws governing the commission, and all other business of the commission during the intervals between meetings not otherwise provided for by the commission at its regular or special meetings, shall be under the control of the Executive Committee with full power to act in the name of the commission. Said committee shall keep in a book in the office full minutes of its proceedings, with records of the work authorized or undertaken, which shall be subject to examination by any member of the board and be laid before the board at its next ensuing regular or special meeting accompanied when necessary by detailed report. The board shall at any time have authority to change the action of the committee from time such change is declared.

The following resolution, which was adopted, was presented by Commissioner Doyle:

Resolved, That on the written request of any two members of the board the Secretary shall call a special meeting of the board to be held within ten days, after presentation of such request, stating therein the objects of the meeting as expressed to him by the members requesting the call.

The board endorsed the work of the Executive Committee in organizing the per-

manent exhibit and establishing the cafe, and the committee was requested to make a detailed report of their work for presentation at the next meeting of the commission.

Chief Executive officer, J. H. Wheeler, notified the commission that on account of private business, which demanded his personal attention, he would be obliged to resign. His resignation was accepted, and on motion of Commissioner Doyle, President Wetmore was requested to assume the duties of Chief Executive officer, which he consented to.

Acting in accordance with the suggestion of the Executive Committee regarding the increase of work devolving upon the various officers, particularly the Manager and Secretary, C. B. Torrell, Secretary of the San Diego Chamber of Commerce, was appointed Secretary of the commission vice Clarence J. Wetmore promoted to Manager of the exhibit hall and experimental cellar.

J. B. J. Portal of San Jose, who is now on his way to Europe, was formerly appointed a special agent of the commission to investigate the dried grape market in France, learn the quantity of that product consumed by French wine-makers and the possibility of obtaining a market for California dried grapes.

It was decided on motion of Commissioner Krug to call a State Convention of Viticulturists to be held on a date to be fixed by the Executive Committee, and all necessary arrangements to be made by them.

The commission requested the Executive Committee and the officers of the commission to investigate the laws of the different countries respecting the sale of fermented and distilled liquors, collating the same and showing the effects on public morals, and any amendments that should be made to make such laws effective; to find out the markets for dried wine-grapes, and to co-operate with the Grape-growers and Wine-makers' Association in this work, and lend them all the assistance possible. This subject of a market for our dried grapes was discussed freely, and was considered to be one of the most important works of the commission for the coming year.

The Secretary was instructed to forward the thanks of the commission to Miss Kate Field, for her able lectures delivered in Washington and Boston, and to send to her greetings and well-wishes.

A MIGHTY WINE TASTER.

HE SAYS GOOD THINGS ABOUT CALIFORNIA WINES,

And Thinks That Many of Them Equal the Best French Varieties. How an English Market Can be Established.

Ex-Lord High Sheriff C. W. C. Hutton, of London, England, is sojourning in our city for a few weeks, combining business with pleasure, being here in the interest of a British syndicate who are looking for a favorable investment. The visitor is regarded in London as an authority on everything pertaining to the testing of wines, having for years been on the wine committees of three of London's most fashionable and exclusive clubs.

To a representative of the MERCHANT AND VITICULTURIST he had many good, and but few condemnatory words to say for our wines.

"I like the general variety of your wines here as well as I do the French wines in France or the Spanish wines in Spain, both of which I have had considerable experience with," said he. "Your Rieslings, clarets and white wines, when reasonably well matured, are excellent. I tasted some Riesling at the Napa winery in Napa valley which was seven years old, and I am free to say I never tasted any better, anywhere. Your ports, however, are too luscious and lack dryness, a defect which, ageing them sufficiently, will overcome. In fact, I find all the native wines on the market here are too new, containing too much alcohol, which has the defect of making them heavy producing unpleasant effects, which would not be the case if they were well kept and aged, previous to marketing.

"In my opinion, the greatest defect of the California producers and dealers is, the lack of moral courage that allows their wines to be shipped under false labels, French labels for instance. Much of your wine is shipped to foreign countries under labels and brands of a wine which is really of an inferior quality. The only way for California to introduce her wines in England, they are rarely met with there now, at least under their respective California labels, is to secure honest representatives and dealers there to handle them strictly

on their own merits. California wines have been mixed with French wines of a much inferior grade, until there is a prejudice in Great Britain that will take years of honest effort and a free use of printers' ink and push, to overcome. The Colonies met with the same obstacles, which they in a measure by these means, have overcome. They are rapidly building up a demand for their wines in England, and will prove formidable rivals to California in that direction.

"As a member of the wine committees in several London clubs, I find wine-drinking in the clubs on the decrease, brandies and other like spirits taking their place. As good wines command a rather high figure, comparatively speaking, this is probably a matter of economy. If you can guarantee sea transit for your wines, and then place them on the market at a moderate price per gallon, there is a grand market awaiting them in England, once you succeed in removing the prejudice now prevailing against them there. This can only be done by properly ageing and labeling, and by having honest dealers who are directly interested in their success as California wines to handle them. Then let them stand squarely on their own merits and they will win."

Mr. Hutton expresses himself as much surprised and pleased with San Francisco, our climate and the wonderful resources of California, generally. He will remain here a few days longer, and then return overland for home.

THE WINE-GROWERS of this State ought, midst their tribulation, to find some consolation in the fact that one San Francisco house alone sold through its New York branch the grand total of 3,000,000 gallons of native wine during last year. This represents a goodly portion of the entire crop of the State for '88, and shows what enterprise and capital can do in forcing our wines upon the Eastern market, notwithstanding the senseless prejudice that exists against them.

AN UNFORTUNATE error of the printer in our last issue made us very materially reduce the stated proportions of the great wine-cellar of Kohler & Frothing, which is now being erected on the corner of Second and Folsom streets. The correct dimensions are, 137x275 feet.

KATE FIELD'S LECTURE

SYNOPSIS OF "THE INTemperance OF PROHIBITION."

The Logical and Whity Discourse That Is Driving the Temperance Fanatics of the East to Desperation.

When Miss Kate Field stood on the platform at Tremont Temple last evening ready to lecture upon "The Intemperance of Prohibition," she faced an audience that filled most of the seats on the floor and in the first balcony of the building. Prohibitionists and anti-prohibitionists were there. One side made its presence known by an occasional "Oh! Oh!" or "No!" as the lecture proceeded, the other gave evidence of its presence by the frequent laughter and numerous bursts of applause with which the points of the lecture were greeted. Miss Field walked upon the platform unattended. She laid a bulky manuscript upon the little table there, and, after gazing steadily at the audience for a minute, began to read, a process which she kept up for an hour and three-quarters without a break.

In the first place she spoke of three experiences with prohibition and prohibitionists. One was in Iowa in the autumn of 1886. A mayor told her that the prohibitory law in that State was despotic without being efficacious. Prominent citizens expressed similar opinions. Her own agent visited a saloon where beer was sold not only to adults but to children. Drummers asserted that as much beer as ever was sold in the State, though the quality "was infinitely worse." There was a bar in the hotel behind heavy doors. As every drug-store in Iowa was then a genteel groggery she determined to practically test the quality of liquor sold for medicinal purposes only. At the best druggery in the town she bought half a pint of brandy, which cost seventy-five cents, and on the bottle containing which a lying label of "French brandy" was placed. Then she was given a printed certificate to sign that she was over twenty-one years of age, was not in the habit of being intoxicated, and that the liquor was to be used only for the actual necessities of medicine. This she signed as "Sarah Jones," after questioning the clerk whether false names were not often given, and meeting with no response but a smile which was "childlike and bland." A teaspoonful of that liquor made her feel as though she had swallowed a "torchlight procession" [laughter], and an analysis showed the stuff to be of a quality so bad that "a person guilty of imposing such poison upon suffering humanity ought to be tried and convicted of manslaughter." Miss Field continued by speaking of the distortion of this incident until finally she read that she was not only addicted to strong drink, but that she chewed tobacco [laughter], and said that this outrage had converted her from indifference to investigation.

"I have never cared to discuss prohibition in public," she said, "because I knew I should antagonize many good men and women. Hence this address is an unpleasant surprise to myself," and the unexpected result of the brandy of which she had told. Her first declaration against prohibition was on the ground that it was impossible and adding hypocrisy to vice. "The modern Diogenes should not only

seek for an honest man, but one intent upon minding his own business," she urged. "Paul, the enthusiast, said, 'If eating meat causes my brother to offend, I will eat no more meat while the world standeth.' He limited his prohibition to himself. The modern reformer carries on a different kind of warfare. He exclaims, 'I eat no meat. I am virtuous, and I solemnly swear that I will compel my brother to eat none, even though I poison the calf ere it becomes beef.'" [Applause.]

Miss Field appealed to the press to become "benefactors to humanity by sounding the bugle call for temperance, not prohibition, which is the worst form of intemperance." [A voice, "No, no," and great applause.] "Humanity is divided into three kinds, men, women and cranks," she continued, amid laughter. "The last kind may be either male or female. [Applause.] What is a crank? A crank is a being who, having looked upon one object so long as to see nothing else, believes that this object represents the universe and that all persons holding different ideas should be legislated out of existence or otherwise suppressed. [Applause.] I address myself not to cranks, who are a law unto themselves and are beyond conversion, but to men and women whose common sense has not succumbed to sentimentality, and who do not mistake their liver for their conscience." [Applause.]

Was ever individual or sect or nation legislated into morality? she queried. Long ago wine proved itself stronger than Statecraft. Prohibition did no good in ancient Roman days. It did not prohibit even among the followers of Mahomet. And the awful fact should be remembered that the general use of opium dated its origin from the mandate of the prophet. If we wanted to find out where opium was used secretly and in excess in this country we should go to prohibition States. After quoting the effect of prohibitory measures in other countries, in regard to opium as well as to intoxicants, the lecturer gave a resume of the working of prohibition in American States. The tenor of her remarks was that prohibition by no means prohibited, and, in reference to Maine, she said that in 1886, 1761 persons were committed to jail for drunkenness, an increase of 41 over the previous year. The number of persons sentenced for selling liquor was 188, an increase of thirty-eight over 1884. Crime was on the increase, though the population was stationary. "Puritans fought three years against allowing England to search their ships," she continued; "to-day in Maine and Vermont men vote to allow their homes to be searched without a warrant on the supposition that liquor may be concealed. Not only this, but they reverse the old principle of believing a man innocent until he is proved guilty. If liquor be found in a man's house he is deemed guilty until he proves his motive for having it. And we prate about Russian restriction of personal liberty!" [Great applause.] Prohibition in Rhode Island had been worse than a furore, she said. In that State it was said men had voted for it at the solicitation of women at the polls, and of such a course she expressed her opinion in the following terms:

"What do you think of men who voted not to satisfy reason but to escape the importunities of women? [Laughter and applause.] If they are suffering from the effects of a bad law they are punished. And what do you think of women who asked men to vote merely to please them? Is

this reforming politics? Of what value is the ballot if it be not an expression of conscience? Divorced from this motor it becomes both a crime and a blunder." [Applause.]

Georgia, Iowa and Kansas were also referred to for the light that they threw upon the prohibitory question, and the remark was made that while a prohibitory law had failed miserably in Massachusetts and was repudiated ten years ago, fanatics were now attempting to repeat the folly of a past generation. In referring to the Territories, Miss Field suggested that it was said that rum ruled Southern Alaska, and that the Aleuts were a sober people until the territory was transferred to the United States and the reign of prohibition set in.

Miss Field summarized her previous arguments, which she had backed by extracts from letters, etc., by saying that wherever prohibition reigned the worst of rum was riot. She continued by speaking of the world-wide use of liquor, of the frequent presence of alcohol in foods and of its nutritive value, arguing that where it was most widely known and understood it was the least abused, and that where drink counted one victim gluttony counted one hundred. "If it be a crime to sell liquor it is a crime to drink it," she said. "The receiver of stolen goods is as bad as the thief. So, logically, the Puritans, George Washington, Abraham Lincoln, were criminals. The Solons at Washington are criminals. Yet these criminals are supposed to regulate a republic of 55,000,000 people. Prohibition, said Abraham Lincoln, is a species of intemperance in itself. It attempts to control a man's appetite. It makes crimes out of things that are not crimes. I have always felt myself bound to protect the weaker classes from the stronger. Prohibition has done nothing for temperance. High license has done and is doing much good. It does not say unto people 'thou shalt not'; it says the interests of the State demand that saloons shall be licensed as are hotels and places of amusement. As the possibilities of evil are great in saloon traffic, the license shall be in proportion. Those dives where crime is generated can be thus readily broken up and the character of saloon keepers improved. A man who pays a yearly license of \$1,000 becomes the best of policeman, as it is to his interest to report illicit liquor selling. The number of saloons is reduced, and the revenue accrued beautifies and enlightens the town."

The lecturer quoted a letter from an official in Minnesota, to the effect that, under high license, the number of saloons had been reduced one-third and the laws regulating liquor selling were better enforced than ever before, while in the city from which the letter was dated the increase of crime, notwithstanding the rapid growth of population, had been materially less during the year that high license had prevailed than in the corresponding period previously. She thought that the abolition of the "idiotic custom" of treating would do most toward stopping drunkenness. [Great applause.] With this and high license should go less adulteration, and then true temperance demanded substitution, not prohibition, the substitution of light alcoholic beverages at meals for "perpendicular drinking" between meals. The trend was toward temperance. But, given the despotism of a virtuous minority that saw but one road to heaven and branded with infamy all who traveled by any other, and

the result was much more going to the devil on the part of the majority in order to assert their independence than if they had not been bullied. [Applause.] Miss Field's closing sentence was as follows:

"I foresee the time when Prohibitionists who are now young and the children of Prohibitionists who are now old will bitterly deplore the present intolerant crusade, and humbly pray for pardon from that sad-eyed goddess who watches over the destiny of our republic—the sad-eyed goddess of liberty." [Applause.]

At one time in the evening Miss Field exhibited the "Prohibition broom" which she had bought in a prohibitory State, and which was the same price "with" and "without." Miss Mary T. Lathrop of Michigan, who will reply to Miss Field this evening, Mrs. Ellen J. Foster of Iowa, and Mrs. M. H. Hunt, Superintendent of Scientific Temperance Instruction for the Women's Christian Temperance Union, were among the audience.—*Boston Journal*.

Constitutional prohibition met with a disastrous defeat in Massachusetts on the 22d instant. The total majority against the amendment being 14,500. The people of the East have at last come to the conclusion that prohibition is a failure.

THE HORTICULTURISTS.

They Meet at National City and Elect Officers.

The State Board of Horticulture met at National City on the 15th, President Ellwood Cooper of Santa Barbara in the chair, and the following Commissioners present: Vice-President N. R. Peck of Penryn, Sol Runyan of Courtland, L. W. Buck of Vacaville, A. F. White of Santa Rosa, N. W. Morthall of Hanford, J. S. Mosher of San Francisco, F. A. Kimball of National City, and Secretary B. M. Lelong of San Francisco.

Officers were elected as follows: President, Ellwood Cooper of Santa Barbara; Vice-President, N. R. Peck of Penryn; Secretary and ex-officio Chief Horticultural Officer, B. M. Lelong of San Francisco; Auditor, J. L. Mosher of San Francisco; Treasurer, Sol Runyan of Courtland, vice Dr. A. T. White, the latter being the only new officer. The election of the Quarantine Officer and State Entomologist was deferred. There are three candidates for Entomologist—N. W. Morthall, member of the board; D. W. Couquillet, Entomological Agent of the United States Department of Agriculture, and W. G. Klee of Berkeley. For Quarantine Officer, George Rice of Los Angeles and Charles B. Turrill of San Diego are candidates. The board then adjourned to meet at the call of the President.

S. P. R. H. WINE SHIPMENTS.

The following shipments of wine were made to Eastern points during the first half of April:

	Pounds.
San Francisco.....	1,609,105
Sacramento.....	195,335
Los Angeles.....	267,865
San Jose.....	36,910
Stockton.....	5,530
Oakland.....	5,050
Marysville.....	660
Total of 2,117,455 pounds, or 211,741 gallons estimated.	

IN TOWN AND COUNTRY.

A gentleman from the St. Helena district while in town this week stated that some time ago Charles Krug, of Krug's station, offered the wine growers of his section the use of his distillery to make their poor wines into brandy. This offer has been open for some time, but as yet no one has accepted it, and this leads to the conclusion that the wine growers of St. Helena believe that they have no poor wine. This may or may not be a fact, but one thing is certain and that is that if more inferior wine had gone into the still instead of the stomachs of confiding eastern consumers, during the past two years, California wines would have a better reputation and wider market to-day, and prices would not have been at their present starvation figure.

The *Livermore Herald* says the grape shoots are coming out rapidly now. Some vineyards, on gravelly soil, are already making a very pretty appearance. The bunches are numerous wherever the shoots are out.

The *Sonoma Democrat* says: A small, uncatalogued entomological specimen has made its appearance in some of the vineyards in the eastern part of the county. It is said to attack the early varieties of vines near the bud.

Mr. Feigenheimer, of Feigenheimer & Co., New York, is in town looking for good wine. He has bought several hundred thousand gallons, and says that he is ready to talk business to anyone who has first-class wines for sale.

Bourn & Wise, of St. Helena, will soon commence the erection of a distillery which will be one of the largest and finest in the country. The building will be located near their mammoth cellar, and will have every convenience. Mr. Ziergibl states that such varieties of grapes as the Mission and Malvosie, also the Zinfandel raised on low ground near Napa river, will be purchased for distilling, and that no wine will be made from poor grapes. A fair price will be paid for sound grapes of good varieties for use in the manufacturing of wine.

Mrs. R. M. Wheeler, of St. Helena, has sold 220,000 gallons of wine to C. Schilling & Co., of San Francisco, and is shipping it at the rate of eight carloads a day. Mr. Schilling has just completed a large wine cellar in San Francisco, and this is the first consignment placed in it.

Beringer Bros., of St. Helena, have shipped during the past week 800 barrels of brandy to Liverpool, by the British ship *Domallan*. Three hundred barrels will be sent from St. Helena, and 500 barrels from Santa Rosa, it having been manufactured at their Geyersville distillery. This enterprising firm is rapidly building up a good market abroad for their wine and brandy.

T. B. Minturn, of Minturn, was in town the other day. He is very well satisfied with the crop prospect, and says that the only thing that troubles him now is cutworm, which he easily exterminates by sprinkling wood ashes around the base of the vines. In his section the vines are growing nicely.

Geo. West, of Stockton attended the meeting of the Viticultural Commission on Saturday last and reports everything favorable in the San Joaquin valley around the city of Tulare, notwithstanding the visitation of the vine hopper.

W. B. West came down from Stockton

last week. His sole complaint was that the hoppers were too thick to suit him.

L. J. Rose, of Sunny Slope vineyard, San Gabriel, came up to be present at the meeting of the Viticultural Commissioners.

Charles Krug, of Krug's station, visited the city last week.

L. A. Turk, of Santa Rosa, paid the city a flying visit last Saturday, and attended the Viticultural Commissioners' meeting.

O. B. Kimble of Saratoga, whose eyes were burned while spraying his orchard, is still in Oakland, where he has been for some time under treatment. It is feared he will lose his sight.

A scheme is talked of in Fresno and Tulare counties by which a thirty-five foot levee may secure water sufficient to give an irrigating stream of 5,000 cubic feet, which is expected to cover 650,000 acres. These are large figures.

RAISINS.

During the present season in Fresno county alone 7,500 acres have been planted to muscat grapes for raisin making. Prior to the harvesting season last year the county contained 10,000 acres of these vines which gives a grand total of 17,500 acres devoted to the raisin industry which at the end of five years when in full bearing will produce at a moderate estimate 1,700,000 boxes. Last season the total raisin product of the State was 1,110,000 boxes. This year the product is expected to reach 1,250,000 boxes or more, and barring destruction or disease of the vines, Fresno county with its present acreage of raisin grapes will be able to produce fully one-half of all the raisins consumed in the United States, to say nothing of the product of other raisin growing sections of California where the industry is assuming almost as extensive proportions.

In Malaga and Smyrna the Gordo Blanco and Muscat of Alexandria produce from two to twenty pounds per stock. In Fresno county they produce from ten to forty pounds. The average yield there is about one ton of grapes to the acre of 600 vines. Here the lowest yield is two tons and the highest twenty tons. It is a poor vineyard indeed that will not yield three tons to the acre, and vineyards in full bearing may be depended upon to produce upon an average from six to ten tons per acre. It takes just about three tons of grapes to make one ton of raisins. The wages formerly paid in the Orient was fifteen cents per day and board in winter, and thirty cents per day and board in summer. Of late years labor is not so easily procured, and they have been compelled to pay as high as \$1 per day. The United States import duty is two cents a pound, or forty cents per twenty pound box. The foreign raisins command in New York, at first hands, \$1.50@1.70 box. Labor in California vineyards commands from \$1.25 to \$1.50 per day and board, foremen receiving \$2.50 per day. The cost of packing the grapes, drying them in the sun, and packing them, will range from \$20 to \$30 per ton. The Fresno product commands five cents per pound in the sweat box, and from ten to twenty cents per pound for choice, well packed. The boxes are nine by eighteen inches, and four and three-quarter inches deep, inside measurement. It is claimed that sun-dried raisins are superior to those cured by artificial heat. In

an open market the style of packing has much to do with the selling price, and the size of the raisin is, we are sorry to say, a more important factor than the flavor. The varieties exclusively planted in Fresno county are the Muscat and Gordo Blanco, though it is claimed by Viticultural Commissioner Manlove, that the Huasco, grafted on Fehr Szagos stock, bears earlier, is more prolific, and contains more sugar than either the other varieties. They have a thin skin, and the seeds are small. One cannot go wrong in planting either the Alexandria or Gordo Blanco, hence we would advise those who contemplate planting new vineyards in Fresno county to stick to those varieties.—*Fresno Republican*.

The people of the United States eat more raisins than the people of any other country—44,000,000 pounds per year.

Messrs. Page & Morton, says the *Tulare Register*, are evidently of the opinion that there is little danger of the bottom dropping out of the raisin market very soon. The work of planting a vineyard of 85,000 vines has just been completed, covering an area of 150 acres. This, in addition to what was already in, will make a very large vineyard. The ground is put in prime order, the system of irrigation adapted to the needs of the ranch, and the trees and vines planted with great care. This will be one of the handsomest places in the whole valley within three years.

During the month of February, 1889, the United States exported 80,138 pounds of raisins valued at \$3,206 against 26,548 pounds valued at \$1,317 during the corresponding month in 1888. For eight months ending February 28, 1889, the total export of raisins amounted to 427,270 pounds of \$19,084 value, against 626,359 pounds valued at \$35,199 for the corresponding period in 1888.

A dispatch received from New York on Monday last sums up the situation in the raisin market as follows: "The stock of California raisins is about 20,000 boxes and those cannot be used before the new crop comes in."

DRIED GRAPES.

THEIR IMPORTANCE IN THE MANUFACTURE OF FRENCH WINES.

They Represent One-twentieth of the Entire Wine Product of France. A Governmental Official's Report on the Subject.

The report of the officer of the French Department of Agriculture, stationed at Bordeaux, contains some facts regarding the importance of the dried grape to the wine industry of France, that will be read with interest by the grape and wine growers of California. He says:

"The phylloxera by reducing the vintage gave rise to many and varied products from which a future historian may make interesting deductions. A small insect had, in fact, exercised considerable influence on the economical situation and the future political position of this country. At present we only study one of the phenomena which is now the subject of much public consideration, and which the legislative authorities are carefully examining, namely: The right of taxing dry raisins imported for the purpose of wine making. * * * This brand of industry is exclusively French, and its origin was due to the shortness of the crops caused by phylloxera.

"The importance to which the making of wine from dried grapes has grown, is indicated by the fact that the wine growers have become alarmed and are trying to crush out the industry by the imposition of customs, duties sufficiently heavy to make it unprofitable to import the grapes."

The officer further asserts that the manufacture of dried-grape wine was forced upon the French dealers because the vintage of France had fallen off forty-three per cent., and it was impossible to import cheap wines and sell them at a figure within the means of the lower classes. They attempted to supply the deficiency by producing wine from the dregs of the vintage *piquable*, but it was not acceptable to the French people, even when mixed with a portion of good native wines. Then an experiment was made with dried grapes from the Levant. It was found that one hundred kilogrammes of the grapes would make three hectolitres of wine, and by adding from ten to twenty-five per cent. of the dregs of the French vintages a cheap wine was produced that the working classes would drink. This brought about a peculiar state of affairs. The consumption rose from 29,179,000 hectolitres to 45,634,000 hectolitres, while the native product had been largely reduced; and not only did the French wine grower get a smaller price for his wines, but his expenses in fighting phylloxera and mildew were increased. The result was an effort to shut out the competition of the dried grape. For this purpose the Representatives in the Legislature from the wine districts propose that the duties on imported dried grapes be raised from six to ten or even twenty francs per hundred kilogrammes, also that all wines made from dried grapes should be marked on the package to distinguish them from the pure wines.

The manufacturers of dried-grape wines protested against the measure on the ground that it was not only impolitic but unjust. They furnished statistics to show that the most important rivals of French wines were the foreign ones, which formed 26.65 per cent. of the consumption during the last decennial period and that the total suppression of the manufacture of dried-grape wines would be a hardship on those who drink low-priced wines, and would at the same time have no perceptible effect on the price or consumption of pure French wines.

This position is also taken by the Department officer, who declares that the cheap foreign wines and the mischief-makers and that in the interest of the wine trade of France and Spain, protection against these must be had.

"It should also be added," says the official "that French wine-growers assert that the manufacturers of wines from dried grapes defraud the government by importing grapes that have been steeped in alcohol and by mixing with the fruits that alter the quality of the wine. There may be deceits of this kind practiced, but they cannot have the importance attributed to them. While the wine growers affirm that 25,000,000 hectolitres of wine are made by the importers of dried grapes, the government places the amount at 2,000,000 hectolitres, and the former cannot be right."

The report concludes with the opinion that the fabrication of pseudo artificial wines is not large compared to the active production of pure wines; that the industry is destined to disappear when the production of French wines shall have reached its former proportions, that the dried grape wines now form but one-twentieth of the entire product; and finally that while these wines are drunk to a considerable extent in the country districts they do not figure in the exports, which are alleged to embrace only the best qualities of wine.

PRICES CURRENT.

OF CALIFORNIA WINES AND BRANDIES OF THE VARIOUS DISTRICTS.

[The prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

LIVERMORE.

	QUARTS.	PINTS.
Table d'Hôte, Sonv. 1886	\$6.00	\$7.00
Sauterne " 1886	12.00	13.00
Alto Douro " 1884	24.00	25.00
Medoc " 1886 a	12.00	13.00
Medoc " 1886 b	9.00	10.00
Sauterne	6.00	7.00
Haut Sauterne	7.00	8.00
Claret	4.00	5.00
Orleans Riesling	5.00	6.00
Burgundy	4.00	5.00
Sauterne	5.00	6.00
Zinfandel	3.50	4.50

ST. HELENA.

Johannisberg Riesling	5.00	6.00
Frauen Riesling	4.50	5.50
Gutedel	4.50	5.50
Sauvignon Vert	4.50	5.50
Zinfandel	4.50	5.50
Sweet Muscatel	6.00	7.00
Brandy	10.00	11.00
Riesling	5.00	6.00
Golden Chasselas	5.00	6.00
Hock	5.00	6.00
Gutedel	5.00	6.00
Sauvignon Vert	6.00	7.00
Burgundy	5.00	6.00
Zinfandel	5.00	6.00
Claret	5.00	6.00

SONOMA.

Riesling	4.00	4.50
Hock	3.50	4.00
Gutedel	4.50	5.00
Sauterne	4.50	5.00
Zinfandel	3.75	4.25
Zinfandel, Old	4.50	5.00
Burgundy	4.00	4.50
Superior Port	10.00	11.00
Riesling	4.50	5.50
Hock	4.50	5.50
La Vert	4.50	5.50
Chasselas	4.50	5.50
Mature and Zinfandel	3.50	4.50
Traminer, 1882	5.00	6.00
Gutedel, 1882	6.00	7.00
Burgundy, 1884	6.00	7.00
Zinfandel, 1884	5.00	6.00

NAPA CITY.

Hock	3.50	4.50
Gutedel	4.00	5.00
Riesling	4.50	5.50
Cabernet	4.50	5.50
Zinfandel	3.50	4.50
Private Stock Claret	5.00	6.00
Burgundy	4.00	5.00
Port, Old	4.50	5.50
Angelica	4.50	5.50
Sherry	4.50	5.50
Brandy, 1881	15.00	16.00
Brandy, 1887	8.00	9.00
Private Stock Burgundy	9.00	10.00
Riesling	4.00	5.00
Sauterne	4.00	5.00
Hock	3.50	4.50
Zinfandel	3.50	4.50
Cabernet	5.00	6.00
Gutedel	4.00	5.00

OAKVILLE.

Riesling	4.00	5.00
Sauterne	4.00	5.00
Gutedel	3.50	4.00
Chambertin	5.00	6.00
Burgundy	4.00	5.00
Zinfandel	4.00	5.00
La Grande Claret	12.00	12.50
Madeira	5.00	6.00
Malaga	5.00	6.00
Tokay	5.00	6.00
Muscatel	5.00	6.00
Port, 1876	12.00	12.50
Port, 1883	6.00	7.00
Port, 1886	4.00	5.00
Sherry	4.00	5.00

SAN JOSE.

	QUARTS.	PINTS.
Burgundy	\$6.00	\$7.00
Medoc	4.50	5.50
Claret	3.00	4.00
Sauterne	4.50	5.50
Port	6.00	7.00
Brandy, No. 1	12.00	13.00
Brandy, No. 2	18.00	19.00
Brandy, No. 3	15.00	16.00
Strawberry Brandy	15.00	16.00
Blackberry Brandy	7.50	8.50
Cherry Brandy	15.00	16.00
Peach Brandy	10.00	11.00
Pear Brandy	12.50	13.50
Apple Brandy	7.50	8.50
Grape Brandy (Cognac)	10.50	11.50
Reisling	3.50	4.50
Hock	3.00	4.00
Gutedel	5.00	6.00
Sauterne	5.00	6.00
Zinfandel	3.50	4.50
St. Ynez Claret	4.00	5.00
Burgundy	4.00	5.00
Sherry	6.00	7.00
Port	6.00	7.00
Angelica	6.00	7.00
Muscatel	6.50	7.50
Sauterne, 1881	5.00	6.00
Brandy, 1881	11.00	12.00

SANTA ROSA.

Reisling	4.50	5.50
Zinfandel	3.50	4.50
Sherry	6.00	7.00
Brandy	10.00	11.00
Hock	3.25	3.75
Reisling	3.75	4.25
Sauterne	5.00	6.00
Zinfandel	3.50	4.50
Claret (Light Brand)	3.00	3.50
Burgundy	5.00	6.00
Port, Old	5.00	6.00
Sherry	5.00	6.00
Angelica	5.00	6.00
Muscatel	5.00	6.00
Brandy	12.00	13.00

RUTHERFORD.

Reisling	4.00	5.00
Burger	4.00	5.00
Gutedel	4.00	5.00
Sauvignon Vert	4.50	5.50
Burgundy, No. 1	5.00	6.00
Burgundy, No. 2	4.50	5.50
Zinfandel	3.50	4.50
Chasselas	4.50	5.50
Sweet Muscatel	6.50	7.50
Burgundy Larkmead	12.00	13.00
Chambertin	16.00	17.00

STOCKTON.

Sherry	9.00	10.00
Port, Old	12.00	13.00
Port	6.00	7.00
Brandy, 1879	30.00	31.00
Brandy, 1883	15.00	16.00
Brandy, 1885	12.00	13.00
Frontignan	9.00	10.00

SANTA ANITA.

Riesling	5.00	6.00
Gutedel	5.00	6.00
White Wine	4.50	5.50
Zinfandel	6.00	7.00
Claret	6.00	7.00
Port, 1876	15.00	16.00
Port, 1884	10.00	11.00
Sweet Muscatel	5.50	6.50
Sherry	6.00	7.00
Brandy, 1876	18.00	19.00
Brandy, 1881	15.00	16.00

SAN GABRIEL.

Old Angelica	6.50	7.50
Old Muscatel	6.50	7.50
Port, 1876	8.00	9.00
Port, 1882	6.50	7.50
Old Sherry	6.50	7.50
Old Brandy	10.50	11.50

LOS GATOS.

Zinfandel	3.50	4.50
Sauterne	4.00	5.00
Brandy	9.00	10.00
Port	5.00	6.00
Sweet Muscatel	5.00	6.00
Grape Cordial	6.50	7.50

FRESNO.

Zinfandel	3.60	4.60
Teinturier Port	4.80	5.80
Muscatel	3.60	4.60
Tokay	9.60	10.60

Sherry	\$6.00	\$6.00
Riesling	4.00	4.50
Hock	3.50	4.00
Gutedel	4.50	5.00
Sauterne	4.50	5.00
Zinfandel	3.75	4.25
Zinfandel, Old	4.50	5.00
Burgundy	4.00	4.50
Superior Port	10.00	11.00
Sherry	7.50	8.50
Angelica	6.00	7.00
Muscatel	6.00	7.00
Madeira	6.00	7.00
Malaga	6.00	7.00
Brandy	10.00	11.00

DOMESTIC CHAMPAGNE.

	Q's.	P's.
Eclipse, per case	\$14.50	\$17.00
Carte Blanche	11.00	12.00
Gold Seal	11.00	12.00
California Sparkling	11.00	12.00
Gold Seal (dry)	11.00	12.00
" (Extra dry)	12.00	13.00
Private Cuvee (dry)	11.00	12.00
" (Extra dry)	12.00	13.00

IMPORTED CHAMPAGNES.

Moet & Chandon	\$31.00	\$33.00
De Montfort & Cie	20.00	22.00
Pommery Sec	31.00	33.00
Louis Roderer Carte Blanche	31.00	33.00
Graud Vin Sec	31.00	33.00
Perrier Jouet & Co	31.50	33.50
Veuve Clicquot	32.00	34.00
Eugene Cuvee	20.00	21.00
Societe Viticole	16.00	17.00
Delbeck & Co Champagne	30.00	32.00

SPIRITS.

RULING PRICES FOR DOMESTIC AND IMPORTED LIQUORS.

DOMESTIC WHISKIES.

BOURBON	
Old Hermitage, 1884, per gal.	\$3.50
" 1885, "	3.00
" 1886, "	2.75
Old Hermitage, RYE	3.00
W. H. McBrayer, 1884, "	3.25
" 1885, "	2.75
" 1886, "	2.95
Bond & Lillard, 1884, "	3.25
" 1885, "	3.00
T. B. Ripy, 1884, "	3.25
" 1885, "	3.75
G. H. Clark, (A 81) "	5.00
" (B 81) "	3.50
" (C 81) "	3.00

MCLIVAIN AND SONS' BOURBON.

Old Private Stock, XXIV, per gal.	3.50
" XXIV, "	3.00
" XXIV, per case	7.50
Phoenix Old Bourbon, (A 1), per gal.	2.75
" 50 pf	2.50
" O K, 100 "	3.50
Private Stock, 100 "	4.00
Gold Medal Bourbon, 100 pf	2.50
Union Club " 100 pf	2.25
Sun Flower " 100 pf	2.50
Superior Whisky " "	1.75
" BB " "	1.50
Castle " 100 pf	2.75
" (A) 100 pf	3.00
" (AA) 100 pf	3.25
O K Castle " 100 pf	3.50
Old Stock Bourbon, 1867, "	2.75
Blue Grass " 1869, (No. 2) "	2.75
" 1868, (No. 1) "	3.00
Old Dominion O. K. Bourbon " "	2.50
O. K. Extra, No. 2, " "	3.50
" No. 1, " "	4.00
O. K. Rosedale, No. 2, " "	2.50
" No. 1, " "	2.75
XX McIlvaine " "	2.75
Golden Pearl " "	2.25
Old Family Bourbon " "	1.75
Marshall " "	2.25
Old Bourbon " "	1.50
Bourbon Whisky, 80 pf " "	1.25
Nemo " "	1.75
Meriden, " "	2.00
" A " "	2.25
" AA " "	2.50
" AAA " "	2.75
Seal Rock, " "	3.00
" Pony " "	4.00

H AND H W CATHERWOOD'S WHISKIES.

Monogram, (in wood) Bbls, per gal.	5.50
Old Stock " "	3.00
A. A. A. " "	2.75
Cranston Cabinet " "	2.25

Century (in wood) Bbls per gal	\$2.00
Gilt Edge Bourbon, A A	2.50
" O. K.	2.75
Phoenix Bourbon, O. K. in 5s, case	10.50
" A 1, " "	7.50
" A 1, 24 pts	8.00
Union Club " "	7.50
Rock and Rye Whisky in 5s	7.50
O. K. Castle Bourbon	8.00
Extra O. K. Castle Bourbon	12.00
Belle of Bourbon	10.00
Jna. E. Pepper Bourbon	14.00
Meriden " A A A	7.50
" O K	8.00
" Private Stock	12.00
Brunswick Club (old rye)	8.50
Upper Ten (old and choice)	13.50
Gilt Edge Bourbon, O K	7.00

DOMESTIC BRANDIES.

Cal. Grape Brandies, 1884, per gal.	4.00
" 1885, "	3.00
" 1886, "	2.50
" 1887, "	2.25
" 1888, "	2.00

IMPORTED WHISKIES.

Barke's Irish Whiskies, per case	\$11.00
" Scotch " "	11.00
" Old Tom " "	9.50
Lone Highland " "	11.50
Connaght Irish " "	11.50
Wm. Jameson & Co " "	11.00

IMPORTED BRANDIES.

Martell's Brandy, X per case	\$15.00
" XX " "	17.50
" XXX " "	20.00
" VSO " "	28.00
" WSOP " "	50.00
Sazerac Brandy, per gal.	\$4.90 to \$8.50

THE VINE DISEASE.

REPORT OF THE VITICULTURAL COMMISSIONER'S EXPERT.

He Gives Valuable Information Regarding the Vines that Least and Best Withstand the Malady, covering Forty-six Varieties.

The latest report of Expert Dowlen of the Viticultural Commission on the Los Angeles vine disease, which is given below, gives some valuable information regarding the various varieties of vines that are affected by the mysterious disease. It is as follows:

The report for this week contains the further points of interest gathered from replies to question circulars mentioned in last week's report. From the annexed sheets it will be seen that replies have been received from thirty-six localities, referring to forty-six varieties of vines. It is to be regretted that more replies have not been received, for the reason that in cases where only a very few reports have been received concerning a locality or variety, it is not possible to form an accurate estimate as to the health of the locality, or resisting power of the vine, in fact a wrong estimate is extremely likely to be formed. In illustration of this point the Tokay and Black Malvoisie varieties may be taken. At one stage in this investigation, these varieties seemed to be the most healthy of all, but now they are seen to be considerably behind; for this reason the percentages of all varieties have not been worked out, only those varieties which have been reported ten or more times having been taken. The same rule has been followed with the list of localities.

Percentages are only given where the number of cases reported seems to enable a moderately accurate estimate to be formed.

It will be seen that amongst the varieties reported, the Grenache, Blanc

Elba and Carignan have suffered most; Mataro, Trousseau and Zinfandel, taking a middle place. Amongst the localities, San Gabriel, Alhambra and Azusa, are at present most healthy, Tustin, Anaheim and Orange coming out at the end of the list. It is to be hoped, now the vines have made a good start, that vineyardists will keep a sharp lookout for the first signs of disease and forward specimens for examination, so that the first stages of the disease may be brought to light.

ETHELBERT DOWLEN,

April 8, 1889.

Mr. Dowlen's tabulated statement shows that of the different varieties those most affected are as follows: Burger 82 per cent, Carignan, 40; Hamburg, 80; Malvoisie, 75.86; Blanc Elba, 21.42; Mataro, 50; Mission, 94; Muscat, 73.46; Rose of Peru, 70; Sultan, 66.60; Tokay, 72.22; Trousseau, 50; Zinfandel, 62.16.

The percentage of vines affected by districts is as follows: Alhambra, 92.85 per cent; Azusa, 46.15; Burbank, 57.14; Florence, 46.93; Los Angeles, 81.25; Orange, 95.65; San Gabriel, 15.38; Tropic, 66.66; Tustin, 90.90; Verdugo, 70.58; Anaheim 92.85.

More complete reports will doubtless change these figures materially.

The last report from Expert Dowlen is given below in full:

"During the past week a close lookout has been kept amongst the vines for the first signs of disease on the young canes, up to the present only a comparatively small amount of disease has appeared in the vineyards under notice, this satisfactory state of things is probably due to the fact that, just as the vines were starting, they were freely dressed with a new mixture in the form of powder, which, under certain conditions, evidently has the power of stopping the development of fungus spores. Some of the diseased leaves have been submitted to examination, and in each instance they have proved to have been well supplied with fungus spores, many of which have begun to germinate, it being an easy matter not only to distinguish the spores, but also to detect the threads of mycelium, even amongst the thick coating of hairs with which the new leaves are supplied. The spores are undoubtedly the same as those found on the main stems of the vines, there being at the present time a considerable quantity of such spores present on the spurs. Here it may be well to recapitulate what has been done since the beginning of the present investigation. At the commencement it was an open question, as to whether the trouble was due to (a) abnormal climatic conditions, (b) to some actual disease of the tissues of the vine, or (c) to some parasite either animal or vegetable.

The information collected has answered these questions more or less completely; it is evident now that the climatic conditions are not the cause, neither is there any evidence to support the theory of disease, whilst with respect to the parasite theory, there has not been found any trace whatever of animal parasites. There is thus only the vegetable parasite left, and there is but little room to doubt but that a vegetable parasite, in the shape of a microscopic fungus is at the bottom of the present trouble. All through this investigation one particular fungus has been met with, especially on diseased vines; the more the vine is diseased, the greater is the amount of fungus present, whilst on sound and healthy vines there is very little or none.

The fungus growth was first noticed on the upper side or sides of the canes of diseased vines, in the shape of brown patches immediately under the cuticle, these have been watched up to the present time and some of the forms of fructification have been found, some of the forms are now to be found on the newly diseased leaves. It was also found that canes which showed an extra abundance of fungus growth in almost all cases died soon after the falling of the leaves, and these dead canes were found to have their tissues more or less invaded by fungus growth which had evidently grown from the outside, this was also found to be the case with cuttings which had died after being placed in the ground; a similar state of things was found in some spurs from growing vines which had been transferred to the experimental hot-house. Spores taken from diseased canes have been found to germinate readily when kept moistened with plain water, but in contact with the powder mentioned above they will not germinate. This fact possibly explains the failure, up to the present, of attempts to produce the disease on healthy vines in the hot-house, and it also is probably the reason why these vines are so free from disease. About three weeks since a few spots of disease made their appearance on a Mission vine, also on two Grenache vines before and after the appearance of these spots, there were some light attacks of mildew, to stop these, the mildewed vines were dressed more than once with the mixture mentioned above, and now the vines which showed the beginning of an attack were apparently quite healthy, and vines which were known to be affected when transplanted have not shown the least signs of disease, but have made a strong, healthy growth.

The powder used is composed of sulphur, lime, sulphate of copper and the base of Ongerth's fungicide in the following proportions:

Sulphate of Copper.....	10 per cent.
Lime.....	60 "
Sulphur.....	15 "
Base of Ongerth's Powder.....	15 "

These ingredients are ground together to a fine powder, which can be applied best by bellows, care being taken that the powder is well blown into all parts of the vine. Those vineyardists who have already used either of the mixtures mentioned in a former report, No. 20 supplemental report, would find it advantageous to apply another dressing now, so as to destroy the new supply of spores which has been developed during the last few weeks.

April 15, 1889. ETHELBERT DOWLEN.

TEST VOTES ON PROHIBITION.

The New York "Journal of Commerce" Discusses the Question.

The New Hampshire papers that opposed the prohibition amendment indignantly deny that its defeat was effected by bribery and corruption. They challenge those who make that aspersion to bring on their proofs. None have yet appeared. But the accusation answers its obvious purpose for use in Massachusetts and Pennsylvania, where the people are about to vote on substantially the same amendment that was so badly beaten in New Hampshire.

If prohibition voters in those States can be persuaded that money and "saloon influence" were the sole causes of the New Hampshire reverse, they will feel less discouraged than at present about the fate of

their hobby at the approaching elections. They may be brought to hope, by the order of their appeals, to overcome the corrupting agencies to which they fondly attribute their defeat in the Granite State. It is important for them, as for all other voters in Pennsylvania and Massachusetts, to know why a people who have lived under a prohibitory law for thirty years deliberately decided not to graft it on the constitution of their State.

The charges of bribery and corruption in New Hampshire not being proved should be dismissed from the discussion. There will be time enough to believe that money and the "rum power" had something to do with the overwhelming negative vote, when testimony can be adduced to show that any city, town or village of New Hampshire or any given number of voters, were induced to belie their convictions at the polls. Certainly, it is not right to assume the truth of an explanation so far-fetched and harsh when the phenomenon is accounted for naturally and perfectly in another way.

The irreconcilable prohibitionists of New Hampshire have for many years cast an insignificant vote while acting in a body. Last fall their Presidential ticket received only about one-sixtieth of the entire vote of the State. Small as the fraction is, it is worth counting in closely contested local elections, and therefore the shrewd New Hampshire politicians of both parties have been willing to concede the retention of the old prohibitory law on the statute books. They knew all the time that the law was a failure, and, for that matter, so did the Prohibitionists. But it pleased the latter to keep up the illusion of prohibition, and as all the liquor that was wanted could be had, everybody seemed content with the law as it stood. But when the State Constitutional Convention was held, and all kinds of people were wanting their peculiar notions imbedded in the organic law, it was inevitable that the Prohibitionists should demand an amendment representing their views. The wily politicians of the old parties, who thoroughly understand the real sentiments of a great majority of the people, were happy to accommodate the faction that had troubled them so long, and the submission of a prohibition clause was approved because it was morally sure of rejection.

As long as it was only a statute that was so widely disobeyed and practically obsolete, the people made the great mistake, as we think, of acquiescing in that condition of things. Of course their simple duty, as good citizens, was to repeal a law the general contemptuous neglect of which had the bad effect of weakening the wholesome restraints of all law. But allowance must be made for human nature and for supposed political exigencies.

The question about incorporating prohibition in the constitution was indeed a grave one. At last the conscience of the average New Hampshire voter was aroused to a keen sense of neglected duty. He was willing to let his representative in the legislature go on year after year tinkering at prohibition laws and making them less effective with every new provision. But he would not vote to put into the constitution a principle which had failed through thirty years of patient trial. The great majority of votes thrown against the amendment only proves over again what has long been known, that American citizens, as a rule, have for constitutions an innate respect which they do not always feel for mere on-

actments of a legislature. It is greatly to the credit of the men of New Hampshire that, by so large a majority, they refused to stultify themselves by putting into their new constitution a mere theory which one whole generation had already shown to be utterly impracticable as a law. We are only astonished that the adverse vote on the issue was not larger, but it sufficed to demonstrate beyond the shadow of a doubt the genuine and lasting convictions of New Hampshire.

It remains to be seen what the voters of Massachusetts and Pennsylvania will do with the prohibition amendment that has been submitted to their verdict. In those States, as in New Hampshire, statutory prohibition has been tried for many years, and has failed. If the people, in their collective wisdom, decide to follow the New Hampshire example and kill the proposed amendment, we already know what will follow in those two States as in the other one. The present only alternative of prohibition is license made judiciously high so as to wipe out the lowest class of liquor saloons. Experience demonstrates the complete success of a prudent license system rigidly enforced in every State where it has been adopted. If any real friends of temperance have mourned over the fate of prohibition in New Hampshire and dread the result of the impending elections in Pennsylvania and Massachusetts, let him take heart of grace from the certainty that rigorous license legislation in all three would promote the temperance cause twenty times more than the adoption of any prohibition amendment, however stringent in its terms.—*N. Y. Journal of Commerce.*

THE SUGAR INDUSTRY.

From the Beet and Cane Here and Elsewhere.

A sale of the half interest in the Waikapu plantation, owned by Major W. H. Cornwell, has recently been made, the purchaser being Claus Spreckels. The price has not been made public, but it is reported on the street that the figure for the half interest is about \$120,000. The remaining half is held by G. W. Macfarlane & Co., and will probably be purchased by the same party. Major Cornwell will continue to be the manager, as he has been since the death of his father. Waikapu is an incorporated company, 2,500 shares of \$100 each. The crop for the current year is about 1,000 tons. The purchase of this plantation by such a shrewd, far-seeing capitalist as Col. Spreckels, indicates that he has firm faith in Hawaiian sugar property, and that the proposed changes in the American tariff will not ruin our sugar planters, croakers to the contrary notwithstanding.—*Honolulu Gazette.*

Nebraska, it is said, will enter this year upon the manufacture of beet-root sugar on a scale of some magnitude. Those who will engage in the culture are mostly Germans who have been skilled in the raising of the sugar beet in the old country, and a large sum has been subscribed to secure the production of the beet sugar in the market. It is said that the soil is adapted to the cultivation of beets and the climate favorable.

Claus Spreckels says he will erect beet sugar works in any neighborhood where 5,000 acres of land are devoted to the cultivation of the tuber.

THE PHYLLOXERA.

IT IS DRIVING THE AUSTRALIAN
VIGNERONS DESPERATE.

How an Incompetent Government
Board has Permitted the Disease
to Go on Unchecked—A Hot-
Hot Editorial Criticism.

The vine growers of Australia are having a sorry experience with the phylloxera, and the Legislative Board appointed to eliminate the disease from the vineyards of the southern continent. The board and the act under which they were appointed, have proved utterly useless, and as a consequence the newspapers are shaking up the Government at a lively rate. The *Town and Country Journal*, of Sydney, has the following to say regarding the subject:

"The utter apathy which has hitherto been shown by the Government in reference to the eradication of the phylloxera and other insect pests in this country is something marvellous. Had the question been one of constructing roads at the public expense by the unemployed through private property, several scores of thousands of pounds would have been readily disbursed. Had any little quiet purchases to be made out of the public pocket for cheerful syndicates, it would have been forthcoming. If any awkward questions had been asked about these performances, a Royal Commission would have been appointed, which on some future day might bring up an illusory report upon which no action could be taken. But when a glaring case of actual evil done, and prospective danger imminent to a great national industry is shown beyond all doubt, the matters are relegated to a "board"; and the authorities recline in their chairs with the blissful feeling that they have done all that could possibly be expected from them. It may be that the "board" is useless either in its own inherent constitution, or because it has no power to enforce its decisions. The authorities declare that they regret the fact; but they can do no more. And so things are left to go on just in the same old vicious groove.

If an example were required of the truth of these comments, it is to be found in the procedure adopted with regard to the Vine Diseases Act. Now, let it be remembered that this is not merely a local question. It would be bad enough if it were. But, as a matter of fact, the existence of the phylloxera in some of our vineyards is well known to our neighbors; and they have, in consequence, prohibited the importation of all grapes from New South Wales. Consequently, although a few vineyards may be diseased, the whole of the vineyards are made to suffer; and the entire industry is discredited. The lamentable state of things is attributable to the manner in which the subject of vine diseases has been treated by the Government, and chiefly by Sir Henry Parkes as the head of the late administration. The story, if not sweet, is short. The Vine Diseases Act was passed in October, 1886, and came into operation on January 1, 1887. It provided for the appointment of a board to deal with the eradication of phylloxera, and for the appointment of an inspector to ascertain its existence. For some time the Government, exhorted by this immense effort of genius, did nothing. Then, it having been reminded of the necessity for

giving vitality to the Act a board and an inspector were appointed. Neither of them did much; but they were better than nothing. When, however, they attempted to exercise their powers they discovered, to their dismay, that the Act did not give them any. Special attention was called to this in the Legislative Council; and after months and months of delay and nagging, Sir Henry Parkes was induced to pass an amending and enabling Act, under which, he blandly assured the country, the board could fully deal with vine diseases. This was in June last; and the board, having set to work once more under the new provisions, condemned certain vineyards, and ordered their destruction. These proceedings looked vigorous; but a new difficulty promptly arose. The law provided for compensation to the owners of destroyed vines or vineyards; but no means was provided for defraying this expense. The board might determine the amount to be paid, but the Minister in charge of the Act could alter its determination. And there was no reference to any further authority; nor was any fund or vote provided or taken from which compensation could be paid. Naturally enough, therefore, things came again to a standstill, and in that condition they remain at the present moment. Meanwhile, owners of vineyards are quite uncertain of their position. They know that the taint of position has gone forth as regards their property, and they are wholly without remedy.

Take the case of Albury for instance. Mr. Day, the late member for that electorate, interviewed Mr. Moore, the president of the phylloxera board, the other day. Very naturally, he wanted to know what the board was doing, and, just as naturally, Mr. Moore could not tell him. Certain experiments were being tried with specifics which Mr. Moore declared were worthless; but that was all. The Government had blocked the way of the board, which was now perfectly powerless to act. So the matter rests; and it is a cruel shame and disgrace that it should so rest. We have not, and never have had, any belief in the efficacy of "boards" in matters requiring prompt and energetic action. But, if a body of this kind is to be anything but a sham and a delusion, it must be placed in a position to deal effectively with the trust confided to it. Now, there is one matter to which we call the especial attention of all vigneron. The Vine Diseases Act will expire at the end of the present year. Let there be no mistake about this; the limit is fixed by the Act itself. Just about the present time is the most dangerous for the vineyards, for the insects are on the wing. They will increase enormously by next season, and there will then be no Legislature to deal with the pest. Surely this warning is sufficient."

The Australian vigneron is certainly unfortunate in not having a board of equal efficiency to that of California, to aid them in battling with the pest that is devastating their vineyards.

The Mildura, New South Wales *Cultivator* on the same subject says:

"The regular monthly meeting of the Council of the Fruit-growers Union of New South Wales was held on the 2nd inst., when the chairman (Mr. J. Nobbs) stated Sir Henry Parkes had, previous to his retirement from office, left a minute for the incoming Government, to the effect that the appointment of an inspector of imported fruit had been promised. The fol-

lowing interesting report was read by the secretary:—Every month adds some new trouble to the long list our orchardists have to contend against, and gives fresh evidence of the loss they are suffering for the want of combining together to protect their interests. This is very clearly exemplified in the wanton destruction of our vineyards now going on in this district under the administration of the Vine Diseases Act; and unless our vineyard proprietors by concerted action devise means to check the progress of the Phylloxera Vastatrix, it will spread from one end of the colony to the other.

"The legislature in its wisdom passed an Act of Parliament for the destruction of diseased vineyards by uprooting, but in which Act no provision is made for experimenting, however good the result may prove. It is therefore a matter of opinion whether cutting off the vines and breaking their stocks with scrub exterminator, or any other chemical compound, is carrying into effect the spirit and intention of the Vine Diseases Act. I feel certain that there is a large amount of danger attached to the mode of destruction adopted by the Board, and that their anticipations will not be realized. Some credence has been given to an opinion expressed by one who ought to have known better, that vineyards planted in similar soil to what borders the Toongabbie and Prospect creeks will not be attacked by the Phylloxera Vastatrix. Such utterances are misleading, and calculated to put the vineyard proprietors off their guard; whereas the best authorities on the subject state that vineyards planted in virgin sea sand, or in soil which contains eighty per cent. of sand, are the only ones exempt from the invasions of this deadly enemy to viticulture. Better that our vine growers should be on the alert, than lulled into false security by such misstatements. If our vineyard proprietors were compelled to adopt preventive means, and allowed to apply known remedies to their vines, instead of the Government trying doubtful experiments at the expense of the unfortunate vine-growers, better results would be obtained; and if there is any truth in the report that remains of insects have been found in any particular vineyard, it is an evidence that the insecticide applied has done its work. An effort should be made to have the present Vine Diseases Act repealed, and one introduced applicable to all insect pests and diseases injurious to fruit and vegetables, to be administered under the direction of a Representative Board."

RIGHT YOU ARE SUPPOSE.

The San Francisco *Merchant* has passed into the hands of R. M. Wood & Co. The new proprietors announce their intention of paying more attention to the practical American methods of growing grapes and making wine. This is the proper thing to do.

American ingenuity will be able to far improve on old world methods and we think their publications will very greatly advance the *Merchant's* material interests.—*Citrograph*.

The sale of Australian wine has been commenced in the Argentine Republic, although that country at one time was expected to take a good place among wine growing countries. The purity and excellence of the Australian wines as compared with the native product excites frequent comment, and their sales are constantly increasing.

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PAYABLE IN ADVANCE.

THE FRENCH VINTAGE OF '88.

CONSUL ROOSEVELT OF BORDEAUX
FURNISHES SOME STATISTICS.

American Resistant Vines are Saving
the French Vineyards. Alarm
Felt Regarding the Black
Rot in Native Vines.

In the abundant and unexpected yield of 1888, the viticulturists of France, especially those of the southwestern section, have much to encourage them in their patient and incessant fight against the many plagues which have until now seemed invincible. Much of the good result of the last vintage is due to American vines. A great deal is also due to climatic influence. The weather was most favorable to the vines, from budding to maturity. Abundant rains in the early summer, followed by weeks of unusually cool weather that gradually changed into warm days full of generous sunshine, contributed greatly to a perfect development of the grape, and permitted the effecting of the vintage in most excellent condition. In sections less warm than the Midi, the continued rains of the early summer interfered in the development of the grape, prevented maturity, compromised the harvest and retarded the vintage until early frost set in.

The vine growers of France apparently have an interminable army of plagues to vanquish. No sooner is one evil destroyed than another springs up in its place. The mildew that for many years has aided in the work of devastation in this section is at last almost eradicated by the use of sulphate of copper. Alarm is now felt regarding the black rot, which was noticed in 1887 in the Herault, and which has recently appeared in other departments of the Midi; notably in the Lot, Vaucluse and Drome. According to official information, the vintage of 1888 amounts to 30,102,151 hectolitres, or about 797,707,801 gallons, an increase of 5,763,867 hectolitres (151,874,975 gallons), on the yield of 1887, and about 1,690,849 hectolitres less than the average yield of the last ten years, which was 31,793,000 hectolitres, as will be seen by the following table:

	Hectolitres.
1878.....	48,729,000
1879.....	25,770,000
1880.....	29,667,000
1881.....	34,139,000
1882.....	30,886,000
1883.....	36,029,000
1881.....	34,781,000
1885.....	28,536,000
1886.....	25,003,000
1887.....	24,333,284

The increase in the yield of 1888 was not general throughout the wine-producing departments of France, but was confined to thirty-seven, among which are giving the most abundant harvest may be mentioned the departments of Aude, Ariège, Gard, Haute-Garonne, Gers, Gironde, Herault, Landes, Loir-et-Cher, Loire-Supérieure, Basses-Pyrénées, Pyrénées-Orientales and Saône-et-Loire.

In forty departments the yield was inferior to that of 1887. In Aveyron, Ain, Maine-et-Loire, Marne, Meurthe-et-Moselle, Nièvre, Haute Savoie, Tarn, Vendée, Vienne and Yonne, the harvest was particularly bad. The yield in the department of the Gironde for the year 1888 was 3,000,000 hectolitres, or more than double that of 1887, which was only 1,139,367.

The following is a tabulated statement of the yield in this department since 1876:

	Hectolitres.
1876.....	1,961,045
1877.....	3,511,094
1878.....	2,210,114
1879.....	1,567,566
1880.....	1,660,235
1881.....	1,276,000
1882.....	1,114,600
1883.....	1,867,559
1884.....	1,339,183
1885.....	1,076,056
1886.....	1,108,685
1887.....	1,139,367

There are still large importations of foreign wines into France to supply the deficit in the home yield, and during the first eleven months of 1888, 10,135,355 hectolitres were imported from the following countries:

	Hectolitres.
Spain.....	7,008,000
Italy.....	1,082,305
Portugal.....	1,006,000
Algiers.....	1,039,000

The deficit in the production is also increased, as in preceding years, by the manufacture of wine from mares and dried grapes. The result of these fabrications amounts to 4,608,098 hectolitres, of which 2,387,713 were from mares and 2,220,485 from dried grapes.

The vineyards of the Midi were the first to suffer from the invasion of phylloxera, and the viticulturists of that section were the first to employ American vines to combat its ravages, the value of which was most emphatically demonstrated in the last harvest. In many localities entire vineyards have been replanted in these vines, upon which French vines have been grafted. The greater part of these vines were in full bearing in 1888, and not only excited the admiration of all, but an eager desire in proprietors who, up to this time, had rejected American vines as a means of saving their vineyards. The demand for American vines was greater than the supply, and nurseries were very soon exhausted. At present, nurserymen are busy grafting slips, so that next year the supply will equal the demand, and it is not too much to say that in the near future the famous vineyards of the Midi will again produce as generously as in most favored years.

Although the wines of 1888 exhibit good qualities, sugaring has been necessary to improve both the quality and quantity, but in less quantity than was used for the same purpose in 1888 for the 1887 wines.

GEO. W. ROOSEVELT,
Bordeaux, January 10, 1889. Consul.

THE FRASER AGEING PROCESS.

The Purity Wine Co. of this city have appointed Braesey & Co., San Jose, and Adams & McNeil, of Sacramento, as their agents. The company have also established agencies in New York, Chicago, St. Louis and New Orleans, and will establish more as soon as they can make the necessary arrangements to handle the wine in this city.

If you want to keep posted on matters pertaining to the wine and grape industries of California and the world generally, subscribe for the MERCHANT AND VITICULTURIST. It gives all the viticultural news of importance, and is the only paper devoted to viticulture on the Pacific Coast. Sample copies sent free.

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FRIDAY.....APRIL 26, 1889

"MERCHANT AND VITICULTURIST."

Those who have been familiar with the MERCHANT in the past, will probably feel as though they ought to have an introduction to it under its new title of MERCHANT AND VITICULTURIST. The change of name was made in order that the title might be more appropriate to the industries to which the paper is devoted, and in full confidence that it will be acceptable to our patrons.

With this issue a new feature is added to the MERCHANT by which its sphere of usefulness is broadened. While it will continue to pay all due attention to the great and growing interests of the vine, and the infant olive industry, the MERCHANT will, as its title indicates, henceforth a review of the wine and spirit trade of the Pacific Coast. We shall, therefore, publish regularly a complete and correct report of San Francisco prices current of the various foreign native and domestic wines and spirits, and such other information as may be deemed of interest to the readers of this journal.

Heretofore the recognition of the spirit trade has been neglected and in devoting a portion of our space to it we are but meeting the demand of a branch of business the importance of which cannot well be ignored by a journal of this class.

THE GRAPE-GROWERS and Winemakers' Association will hold their monthly meeting in the rooms of the Viticultural Commission this evening. The subjects for discussion will be "Dried Grapes," by David Lubin, and "Summer Pruning and Suckering," by I. de Turk. At this meeting a proposition will be made to form an

organization to control the dried grape industry and generally promote the interest which it is hoped may one day become an important one. The principal duties of the organization will be to learn what markets there are for dried grapes, and to furnish the public with all the information obtainable. If it is found practicable it will also be made a part of the business of the organization to handle the product for the grape-growers.

In view of the self-evident fact that the market for our wines is at present very much restricted, the effort to relieve the pressure by converting a portion of the crop into dried grapes for export is a laudable one, and it is to be hoped that the Association will be able to organize in such a manner as to accomplish valuable results.

WHILE THE grape-growers rejoice at the prospect of a big crop this year, their joy is somewhat marred when they remember the present highly unsatisfactory condition of the wine market, and realize that there is not much possibility for a marked change for the better this season. Still, they should not be discouraged. The wine industry, like many others, must have its periods of depression and stagnation, particularly in its earlier development, but the reaction must come sooner or later, and it will come to the growers and manufacturers of this State if they do justice to themselves and their interests. Just now they are suffering from several causes, principal among which are: The fact that California wines are but just beginning to attract the attention of the general public, and the market thus far created is not equal to the supply, which accounts for the present low prices; and the further regrettable fact that some of the dealers and wine-makers have been so false to their own interests as to send abroad poor wines as samples of California product, instead of making them into brandy, for which a fair price is always obtainable.

It is charged by those in the East, who are well qualified to judge, that California wine-growers hide the light of their vintages under a bushel, instead of holding it up where the whole world might see it. In other words, that they have not advanced far enough in their business to know the efficacy of advertising their products. To this charge the majority of the manufacturers and dealers must plead guilty, for they operate on the old and long exploded theory that advertising does not pay. In support of this argument they point to the prevailing low prices, and these same low prices may truthfully be said to be due to the fact that the existence and merits of California wines have not been made known to the wine-drinking public of the East.

While the California wine-dealers and growers spend a few dollars annually in advertising their wines, the French dealers send to America and profitably expend \$50,000 a year upon one New York wine and spirit paper in advertising their wines, and they seem to make it pay.

When the winemen of California learn to place more dependence on printers' ink and other advertising methods judiciously employed, and less faith in the ability of their wines to force themselves upon the public, the wine industry of California will emerge from the existing stagnant condition, and not till then.

In this connection we call attention to the remarks in another column of T. M. Gilmore, of Bonfor's Wine and Spirit Circular,

and C. W. C. Hutton, ex-Lord High Sheriff of London, and one of the most noted wine-tasters of the English capital.

LEONARD COATES the well-known horticulturist and nurseryman of Napa expects to be in New York in time to sail for England on May 1st. He will be accompanied by his family, and proposes to combine business with recreation. For this purpose he takes with him a large number of samples of the products of this State for exhibition in London. Among these are several varieties of choice wines selected by C. A. Wetmore, and packed in quart bottles as follows: Crabb's Riesling and Gutedel; Krug's Riesling; Chubb's Haut Sauternes from Wetmore's vineyard; Zinfandel (old) furnished by Kohler, of San Francisco; Zinfandel from Beard, of Santa Clara; Burgundy made by Coutois; Cabernet Sauvignon from Schilling; Port contributed by West, of Stockton, and Cabernet by M. M. Estee of "Hedge-side," Napa.

Thus equipped Mr. Coates will make an attack upon the British prejudice against all wines that are not of European production. It will not take Mr. Coates long to discover that this same prejudice forms a formidable barrier to the successful introduction of California wines in the British market, but it is one that the wine-producers and dealers of this State must eventually combine to break down. We know, and the English do not know, that California produces good wine, and until some means is found to enlighten them on this subject, their market and purses will be closed to us.

Mr. Coates has the best wishes of the MERCHANT, not only for success in his laudable effort, but for a pleasant trip for himself and family, and a safe return to home and friends.

IN RESPONSE to the repeated requests of the Viticultural Commission, the department of Agriculture at Washington has decided to send an expert to this coast to investigate the vine disease in Los Angeles county, and make experiments for the purpose of discovering a remedy. The letter from the head of the Department announcing this fact, says:

"Realizing how useless it is to devote further time to this matter, in a laboratory where it is impossible to obtain fresh material, we have made arrangements to send an expert to California to investigate the disease. He is a man in whom we have the greatest confidence, and one we are certain will sift the matter to the bottom. It will, of course, take time to do this, but we will prepare for that. Our man will be provided with the most modern apparatus, and through us he will, at all times, be in direct communication with the most eminent European authorities on vine diseases.

"In conclusion, allow me to say that in this matter we shall need the hearty co-operation of the people, and if this is granted us, we know no reason why the much talked of vine disease will not be conquered."

The Government expert will, it is expected, collaborate with the Viticultural Commission's expert, who will afford him every possible facility for carrying on his operations.

The result of this combined official investigation will be awaited with great interest by the wine-growers of this country.

TAX REPORT of the United States Consul at Marseilles is calculated to cloud the hopes of the grape-growers of this State who are looking to France for a market for dried grapes. He states that the French Government is liable to place a prohibition duty on dried grapes in order to protect the legitimate product of the French vines. However, there is a strong opposition to this policy among the importers and manufacturers of dried grape wines. They present facts, figures and arguments to show that such wines do not affect the price or sale of the pure native product, for the reason that the former wines are not exported, but are consumed by the working classes who cannot afford the higher priced pure wines. They further assert that the importation of dried grapes and the manufacture of wines therefrom is not creating an industry that will become a menace to the interests of the French wine-growers, for the reason that whenever the vineyards of France shall have been restored to their former vigor and productiveness, cheap wines of a better quality than the dried-grape product, can be produced in sufficient quantities to drive the spurious article out of the market.

This is an argument that cannot be ignored, and one that ought to induce the French Government to refrain from interfering with the dried-grape industry.

CALIFORNIA RAISINS.

Halves, Quarters and Eighths, 25, 50 and 75 cents higher respectively than whole box prices.

London Layers, choice per box	\$1 50	2 10
" " fancy	"	2 25
Layers, per box	1 25	2 35
Loose Muscates, common, per box	1 00	1 10
" " choice	1 10	1 15
" " fancy	1 15	1 25
Unstemmed " in sacks, per lb.	3 1/2	5c
Stemmed " " "	4 1/2	5c
Seedless " " "	4 1/2	5c
" " per 20-lb. box	10 00	1 25
" Sultanas, unbleached, in boxes	1 00	1 25
Unbleached Grapes, Stemmed	3 1/2	3 1/2
Unstemmed	4 1/2	2 1/2

SUGAR QUOTATIONS.

The California Sugar Refinery has raised its prices and quotes as follows, terms net cash: Patent Cube, bbls, 8 1/2¢; Crushed, 8 1/4¢; Extra Powdered, 8 1/2¢; Fine Crushed, 8 1/4¢; Dry Granulated, 8 1/4¢; Confectioners' A, 8 1/4¢; Extra C, 7 1/2¢; Golden C, 7¢. Half-bbls, 1/2¢ and boxes 1/2¢. 50-lb bags 1/2¢, more, for all kinds.

The American Sugar Refinery quotes the list, terms net cash: Extra Fine Cube, bbls, 8 1/2¢; Crushed, 8 1/4¢; Fine Crushed, 8 1/4¢; Powdered, 8 1/4¢; Extra Fine do, 9¢; Dry Granulated, 8 1/4¢; XX do, 8 1/4¢; Confectioners' A, 8 1/4¢; White Extra C, 7 1/2¢; Extra C, 8 1/4¢; Golden C, 7¢. Half-bbls, 1/2¢, and boxes 1/2¢. 50-lb bags, additional on all kinds.

A Paris correspondent of Bonfor's says that "At the Paris Exposition, which is to open on May 6, the fifth section, that of viticultural statistics, is to comprise: viticulture, the phylloxera struggle, American vines both as direct producers and stalks to graft on, wine-making, the care to be bestowed on vines and treatment of the diseases they are subject to, distilling, vinegar manufacture, the sparkling wines and of liquors."

Now is the time to subscribe for the MERCHANT AND VITICULTURIST.

CONDITION OF THE VINES.

ALL DISTRICTS DOING WELL EXCEPT THE SOUTH.

The Vine Hopper, the Cutworm, and a Small Beetle doing Some Damage, but not Enough to Cause Apprehension.

At the present writing the reports from all parts of the State save the south, show that the vines are in a splendid condition, growing rapidly, and that the prospects were never better for an immense crop.

Thus far the mildew has only appeared in two or three vineyards, and the prompt application of the sulphur not only cured but prevented the spread of the malady. In several localities a small beetle has put in its appearance to attack the growing buds, but the damage caused by these little pests is of no particular consequence as they only feed upon the tenderest young buds, and the leaves soon outgrow their tastes and appetites.

In Fresno, Alameda and Sonoma counties the cutworms are doing some injury to the vines, but their ravages are easily prevented if the grower knows how. T. R. Mintra, of Mintra, says that the worms can be effectually exterminated by sprinkling common wood ashes around the base of the vine. The cutworms' judgment does not prevent it from trying to cross the ashes, and before it can reach the vine the potash removes Mr. Worm to a place where, it is to be hoped, the people don't try to grow vines. From several districts come reports that the vine hopper is making himself conspicuous particularly in San Joaquin county, where he is present in greater numbers even than last year. But in no section is this annual pest sufficiently numerous to cause any apprehension that the vines will be much damaged by the visitation.

The showers have been plentiful thus far to keep the ground in excellent condition, and it is very probable that there will be one or two more before the dry season sets in.

Just now the only real danger to be feared is a late frost, and that danger will not be passed for about six weeks yet. However, this is a foe that threatens the vines every spring, and as the prevailing weather is everything that could be desired with no indications of a dropping of the temperature, there is no use of borrowing trouble on account of Jack Frost.

FRESH GRAPE JUICE.

A SAN JOSE PAPER GROWS ENTHUSIASTIC OVER THE PRODUCT.

A Novel Suggestion for the Preservation of the Juice of the Grape in an Unfermented Condition. Advantages That Might Accrue.

The *Herald* has been shown a sample of unfermented grape juice by Finlay Garrigus of Santa Clara, which calls for a discussion of a matter which should possess great merit for grape growers. If grape juice may be preserved indefinitely from fermentation, in such a manner as to retain approximately its original flavor, a very important step forward has been

made. It may be assumed, however, that the preservation of grape juice from fermentation has been practiced on a minute scale possibly for many years, but there has been no demand for the article, and the public knows practically nothing about it.

As all know, grape juice is converted into wine by a kind of fermentation which changes the sugar in the juice into alcohol, thus producing an intoxicant. All grape juices will spontaneously undergo this fermentation under ordinary circumstances, and so strong is this tendency that extreme measure have to be resorted to in order to prevent it.

Mr. Garrigus employed the ordinary fruit canning process; that is, he boiled the juice in a porcelain-lined vessel, bottled it while hot, and then sealed the bottles. This is a safe method, the juice in this condition being kept about as easily as claret; but is it the best and cheapest method? It may be argued that boiling the juice impairs or at least modifies the flavor of the juice; but even admitting that to be true, is the modified flavor less delicious than the original? As a rule it probably is, for canned fruits, which are treated by the same process, are not generally so good in flavor as fresh fruits. Then it may be assumed that any modification or impairing of the flavor of fruits or grape juices is a drawback.

J. D. Mason of Los Gatos suggests a very novel plan for preventing fermentation. It is this: The juice is to be placed in the vats of an ice making machine and subjected for a certain length of time to the freezing process. Freezing begins on the outside and advances toward the center by the gradual thickening of the ice crust. Mr. Mason takes the ground that as the freezing process goes on, all the constituents of the juice except water are pushed forward and assembled in the center, so that the part which freezes is nearly clear water. When this has progressed until a sufficient amount of water has been removed to render the fermentation of the residue impossible, the ice block is punctured and the thick juice in the center is drained off and put into barrels. In this condition it may be kept indefinitely and cheaply and shipped easily. When it is desired to use it, it may be reduced with water and drunk fresh, in which state Mr. Mason thinks it will be identical in flavor with the original juice, or it may be used as table syrup without dilution, or as a flavoring syrup in soda-water, or in many other ways that might suggest themselves.

The idea is so novel and presents so many extraordinary features that it appears to be worthy of careful study. Although Mr. Mason does not think that the experiment has ever been made, the idea is not wholly theoretical, as Mr. Mason has seen it operate actually in the case of maple syrup. No unnecessary time should be lost in making experiments. Mr. Mason has promised to write an article for the *Herald* on this subject, and the readers of this paper will wait in high expectation.

The great trouble with the bottling process is the heavy expense attending it. The bottles run five to the gallon and cost six cents each and the corks one cent each, making the cost of glass and corks alone thirty-five cents a gallon, which is several times the cost of the juice. It is doubtful that any other way could be employed for keeping the boiled juice. The freezing process, if that can be employed, would render storage a simple problem and by re-

ducing the bulk would decrease the expense of shipping.

The freezing process has its drawbacks, however. The plant is expensive, and there would have to be a large freezing establishment for a community of grape-growers; whereas the boiling process is extremely simple and can be done by any housewife with small expense.

Comparatively few persons know what a delicious drink fresh grape juice is, and how refreshing and healthful it is. Nothing can compare with it in those respects. The composition varies a great deal with the variety of the vine, the climate, soil and situation. Besides water, which forms a large percentage of the juice, Mouldier finds as constituents sugar, gelatine or pectin, gum, fatty matter, wax, albumen, gluten, and tartaric acid, both free and combined with potash, soda and lime; while generally, or in certain cases, small quantities also are present of racemic, molic and perhaps citric acid, aluminum, oxides of manganese and iron, sulphates of potash and soda, phosphate of lime and magnesia, and probably silica. The entire solid of the juice (the larger portion being sugar) may amount up in very ripe grapes to 40 per cent.; but commonly the proportion is much less than this. The sugar is found to range from 13 to 30 per cent. of the weight of the juice.

The juice is clear, or nearly so. The color of wine comes from the skins of the grape, as does also the tannic acid of wine, which does not exist in the fresh juice. In fermentation about half the sugar is changed into alcohol and the remaining half rises in minute bubbles and passes off in form of carbonic acid gas.

What would be more appropriate than a saloon for the sale of unfermented grape juice, conducted on the plan of an ice-cream saloon? A half pine drink, more than a glass of beer, could be sold for five cents and an enormous profit made, or it could be frozen and served as an ice for ten cents a dish. A ton of grapes will yield 130 gallons of juice. At five cents a half-pint this would yield \$104 a ton for grapes. The cost of crushing the grapes would be small, and to this must be added the cost of preserving the juice when that is done. For two months in the year, however; namely from September 15th to November 15th the juice fresh from the presses may be had daily, and during those months the ice cream and soda-water saloons could keep it on hand. For that matter, with a small cider press they could crush their own grapes. This could be done likewise by families. It is singular that no one has developed sufficient enterprise to make an experiment in this direction. It would multiply the local consumption of grapes enormously, would encourage and stimulate the grape-growing industry and would in a great measure relieve grapegrowers from the unfair exactions of wholesale wine dealers. Many other interesting aspects of the case suggest themselves, and the *Herald* hopes to see something of the kind done this year.—*San Jose Herald*.

THE OLIVE.

What is Being Done in the Coming Industry.

Farmers and orchardists in this county who delight in a diversity of crops can do no better than to plant olive trees. The trees are highly ornamental and their product is a healthy and agreeable condiment,

whether the fruit be pickled or converted into oil. The culture of the olive tree will in time become one of the important industries of the State, and even now is extensively carried on in some localities, the orchard of the Kimball Brothers at National City, the Ellwood Cooper grove at Santa Barbara, and that of G. C. Muir at Pomo, being about the best known. An exchange says that Mr. Muir has now about 1500 gallons put up in from two to ten-gallon kegs. He also has 1000 gallons in the lye vats. The yield from seven acres will be about 3000 gallons of pickled olives, and those who claim to be experts pronounce them to be far superior to the imported product. They are large and possess that rich, nutty flavor which makes the olive so great a favorite with epicures. Some experiments have been made also in extracting oil, and have resulted most satisfactorily. The process of picking olives, as well as of making oil, is tedious, and requires close attention, patience and work, yet Mr. Muir says he is satisfied that, counting all these things in, the olive will pay handsomely.

There are a number of trees growing in Fresno county and it is unquestioned that our climate and soil, especially in the foothills region, is perfectly adapted to their growth. But so far none are growing olives for market, but we hope soon to see the industry engaged in extensively.—*Fresno Exchange*.

Several months ago Norman Rideout of Marysville made arrangements to procure a Spanish olive tree, of the Sevillans Girdal variety, from Spain. It was to be of good size, so that he could obtain slips and graftings for distribution here. The tree arrived recently in pretty fair condition, and has been planted at what is to be known as Wilson, Sutter county. Mr. Rideout will have it cared for and given every chance to grow. The tree, including freight, cost over \$100, delivered in Marysville. The most interesting fact to intending olive-planters in connection with this tree is that the several hundred pounds of earth which came about the roots was of the very reddest clay, similar to that found in all the foothills, and the kind in which all the olive trees in Spain thrive best.

The *Sisson Herald* says that an Italian who was born and reared in the home of the olive, asserts that the fruit will surely do well in Siskiyou county. The condition of soil and climate is very similar to that in the mountains back of Venice, where the olive is produced in perfection. Some enterprising farmers intend to try the experiment and if the information be correct they will be well repaid for their pains.

Secretary Lelong of the State Horticultural Commission is in receipt from Italy of some samples of olives fully two inches in length. They make a very fine pickle, but are not adapted for oil making. Mr. Lelong has sent for some cuttings of this variety and horticulturists will be informed as to the results of their cultivation on this coast.

The new road from Templeton to Creston, San Luis Obispo county, opens 12,000 acres of the best farming land, which is going at thirty dollars an acre, the buyers expecting to net the price in three crops of wheat. Thousands of acres are being put out to fruit and olives, one party planting 300 acres of olives. E. F. Brumard is now planting seventy acres of vines.

PORTUGUESE WINES.

THE ORIGINAL HOME OF PORT AND MADEIRA.

Tribulations of the Producers. How the Trade of England was Lost. Their Prosperity Depends on the French Market.

The French Consul to Portugal sends the following report to his government on the wine interests of Portugal:

After France and Spain, Portugal alone holds a prominent rank in the International commerce of first class wines.

Who ignores the existence of port and Madeira? Port is held in great esteem by all the people of Anglo-saxon origin. Madeira is still more in use in every country in the world, yet very little of it is drunk in an unadulterated state.

Port is more plentiful, for the vines that produce it extend over 35,000 hectares, and over a part of the province of it was Los Montes and a portion of the Berra, and on both sides of the Duoro, (the Portuguese territory) it extended over the slopes of different heights. The grapes are carefully selected, the fermentation is complete and genuine port is treated as are all prime wines should be; it is made alcoholic and high flavored. It is stronger and less delicate wine than claret or Burgundy.

Unlike claret, port wines are made at a certain distance from the harbor of Oporto, from which they are shipped. After the vintage and the fermentation the wine barrels are taken down to Duoro, where the wine stores are established. The long distance of land transportation—150 kilometers—is a great drawback to the industry and makes possible the practice of fraud and adulteration, a fact that does not effect the claret wine makers, as their vineyards extend to the gates of the town, and to Beayer and Medoe, where port is unknown.

There are good, middling and superior vintages, and there are in consequence wine growers more or less conscientious, but they have no special reputation or brand of wine to distinguish them from their unscrupulous competitors.

For long years port wine was the only wine exported from Portugal. In 1871 of a total of 317,376 lit, valued at 8,210,100 milreis, more than two-thirds were port, or Oporto wines. The export trade continued until 1875 without increasing when it attained 321,000 lit, the approximate value of which was \$50,000,000. In 1878 it attained the maximum 401,225 lit, but such an increase was obtained at the expense of quality, for ordinary wines were exported under the guise of ports. The trade in the prime ports had fallen off; the usual expeditions had not been made to the same countries. England, the Portuguese colonies and Brazil were no longer the exclusive outlet for port, for France received the principal part of the product, particularly the port. Until 1873 the English importation closely followed the Portuguese, and reached its maximum that year 220,000 hectol. In 1876 and 1877, they came back to the normal condition, but after the last named year, they suddenly dropped to 50,000 hec. The quality and value depreciated, England preferred red clarets, and as a natural result, when the vintage finally became more abundant, the British consumption did not increase.

This proved a terrible blow to the wine trade of Portugal. That country had annually drawn from England about 35,000,000 francs and the falling off in trade cost Portugal 10,000,000 to 12,000,000 francs yearly. For a country that lives largely on agriculture and viticulture, and whose export trade scarcely exceeded 100,000,000 francs, this proved a serious financial blow. It was necessary to find another outlet, and this was found in France, the exports to which country were increased about tenfold, having grown from 52,000 hectol. in 1877, to 270,000 kilo of port in 1881.

At the same time the Portugal wine trade changed its nature entirely. Up to that date it consisted in high priced wines, port or Madeira. The ordinary wines only formed a third of the exportation and only a sixth part of the value. In 1881 they amounted to nearly half in quantity and a third in value. Nevertheless the industry was not prosperous, for the former trade had been greatly curtailed.

From 1881 to 1884, the transformation became more marked. The export of common wines increased to 400,001 kil, but the total value of the exportation did not exceed 60,000,000 francs. In 1885 there was a sudden change. France imported 885,000 kil, of Portuguese wine, and for the first time the values of ordinary wines were higher than those of good port and Madeira. The wine exports for that year amounted to 84,000,000 francs. The proportion of increase was: port 15 per cent.; Madeira 50 per cent.; and ordinary wines 300 per cent. At the same time there was a marked decrease in wine values. Port in 1881 was worth 267 milreis per 1000 litres and in 1885 it had fallen to 174, while Madeira had dropped from 484 to 356 milreis. Ordinary wines held their values better, the decrease being but 13 milreis on the 1000 litres.

The distribution in exports of the product was as follows: The figures representing hectols of wine:

	1881.	1885.	Increase.
France.....	239,572	923,508	683,936
Brazil	47,171	268,065	220,894
England	150,057	162,622	12,565
Africa.....	16,641	23,303	6,662
Germany	12,185	37,573	25,388
Spain	4,551	3,189	1,362
Sweden.....	4,925	3,672	1,253
United States	3,070	1,007	2,063
Russia	2,179	5,919	3,740
Belgium.....	1,350	9,498	8,148
Holland	7,192	2,393	4,799
Austria	7,041	15,619	8,578
Totals	688,920	1,479,108	790,188

It will be seen from the above that France by reason of the comparative failure of her crops, by reason of the various vine diseases, suddenly became Portugal's best customer, buying seven-twelfths of her imported wines. In 1886 these exports to France aggregated two-thirds of the entire exports of wine.

From these facts, the consul concludes that Portugal stands in a similar position to Spain and Italy, and that her prosperity depends on the French wine market.

TO SUBSCRIBERS.

The new management of the MERCHANT finds on the list of subscribers quite a number who are considerably in arrears. By looking at the date on the wrapper of your paper you will see at what time your subscription expired, and will thus be enabled to ascertain at once how much you are delinquent. It is our desire and intention to make the MERCHANT by far the best paper of its class in the United States, but to do this a great deal of money is required. Every little helps, however, so send in your remittances.

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FRED. POHNDORFF.

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OUR NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER SAN JUAN, APR. 13, 1889.

MARKS.	SHIPPERS.	PACKAGERS AND CONTENTS.	GALLONS.	VALUE.
W C.	Michuara	100 barrels Wine	5,176	\$1,107
F V.	M Cuno	50 barrels Wine	2,348	954
K & F.	Kohler & Frohling	38 barrels Wine	2,989	2,045
V in diamond	"	3 barrels Wine	131	85
A V Co.	C Schilling & Co.	40 barrels Wine	1,601	600
F D R.	"	10 cases Wine	83	61
S L.	"	1 keg Wine	10	8
Mrs A.	"	1 keg Wine	10	12
C.	"	1 octave Wine	28	21
"	"	3 cases Wine	16	16
J P.	Cal Transfer Co.	17 barrels Wine	851	280
E V F & Co.	"	50 barrels Wine	2,199	697
P N M.	Carpy & Co.	20 barrels Wine	981	393
C in diamond	"	100 barrels Wine	4,601	1,630
H H in diamond	Trappoli, Berge & Co.	20 barrels Wine	1,415	105
P R.	Rohler & Van Bergen	1 barrel Wine	3,123	952
H C W.	Napa Valley Wine Co.	1 barrel Wine	51	51
B B.	S E. Gensburger	5 barrels Wine	258	116
C.	Jernund Bros.	25 barrels Wine	1,273	542
"	J Gundlach & Co.	1 barrel Wine	47	28
"	"	10 cases Wine	52	52
E V B.	Lachman & Jacob	15 barrels Wine	2,605	668
Half diamond	"	15 barrels Wine	764	279
A V.	"	15 barrels Wine	764	248
A in diamond	"	15 barrels Wine	771	250
F A.	"	69 barrels Wine	2,986	1,035
H in diamond	"	25 barrels Wine	1,277	685
S in diamond	"	25 barrels Wine	1,276	561
B B.	"	20 barrels Wine	981	361
L R & Co.	Overland Land P Co.	6 barrels Wine	368	200
"	"	2 half-barrels Wine	53	20
"	"	2 kegs Wine	20	20
Total amount of Wine, 13 cases and			39,253	\$14,861

TO CENTRAL AMERICA.

A N, San Jose de Quirimala.	B Dreyfus & Co.	20 kegs Wine	200	\$160
F V O, Ocos.	Urrutia & Urrutia	8 cases Wine	32	32
M A C, Ocos.	Dickman & Co.	1 case Wine	2	5
Total amount of Wine, 8 cases and			202	\$197

TO MEXICO.

A P, San Blas.	Thaunhauser & Co.	1 kegs Wine	61	\$16
E B, San Blas.	"	2 cases Wine	123	82
A O & Co, Manzanilla.	"	10 kegs Wine	160	96
C H, Port Angel.	Lievre Freres & Co.	42 kegs Wine	168	110
R T, San Blas.	W Leota	2 cases Wine	117	48
"	"	4 cases Wine	255	98
G & Co, Port Angel.	L F Lastre	6 cases Wine	27	27
C A, Acapulco.	"	1 case Wine	3	2
M C, San Blas.	J Gundlach & Co.	10 kegs Wine	182	100
L G & Co, Tonala.	"	18 barrels Wine	818	539
"	"	12 cases Wine	48	48
B E & Co, San Blas.	Thoma, Bell & Co.	1 case Wine	82	31
Total amount of Wine 18 cases and			1,932	\$1,216

TO GERMANY.

C H, Hamburg.	Kohler & Frohling.	2 barrels Wine	42	\$31
A M, Leipzig.	Carpy & Co.	2 barrels Wine	100	50
L L, Hamburg.	Wilmann, Dimond & Co.	1 barrel Wine	48	29
W Z, Hamburg.	"	5 cases Wine	2	2
"	"	1 barrel Wine	31	30
Total amount of Wine, 5 cases and			256	\$152

TO VICTORIA—PER STEAMER CITY OF PUEBLA.

F M.	J Gundlach & Co.	2 quarter-casks Wine	69	\$11
L & J.	P G Sabatie & Co.	30 cases Wine	120	120
Total amount of Wine, 30 cases and			69	\$161

TO TAHITI—PER SCHOONER BONANZA.

T B.	P G Sabatie & Co.	1 cask Wine	210	\$80
"	"	2 barrels Wine	104	31
T Y M.	A Crawford	3 barrels Wine	150	45
A C & Co.	"	3 barrels Wine	15	45
Total amount of Wine.			614	\$261

PER STEAMER ARABIC.

L in diamond, Yokohama.	S Mayers	6 cases Wine	66	\$21
M & Co, Shanghai.	S Foster & Co.	1 package Wine	66	37

TO HONOLULU—PER BARK ALAN, O'NEILL.

W S L.	Hedzside Vineyard	2 barrel Wine	100	\$55
G W M & Co.	Kohler & Van Bergen.	50 kegs Wine	250	220
"	"	25 kegs Wine	250	200
"	"	4 boxes Wine	14	12
"	"	12 barrels Wine	591	410
Total amount of Wine, 1 case and			1,205	\$918

PER P. M. S. S. CO'S STEAMER GRANADA, APRIL 23, 1889.

C in diamond.	C Carpy & Co.	150 barrels Wine	6,927	\$2,770
F H C.	"	1 barrel Wine	47	25
S S & Co.	"	1 barrel Wine	521	265
L C Bros.	B Dreyfus & Co.	4 barrels Wine	1	1
J P.	"	5 half barrels Wine	340	310
C R.	Trappoli, Berge & Co.	1 barrel Wine	1,129	400
K & F.	Lenoraund Frs.	1 barrel Wine	50	25
S L & Co.	Kohler & Frohling.	100 barrels Wine	5,610	1,764
"	S Lachman & Co.	25 cases Champagne	8,214	2,461
F A.	"	25 barrels Wine	1,252	434
K P & Co.	Lachman & Jacob.	6 barrels Wine	400	301
"	"	1 half-punchon Wine	400	301
K & F.	Gallegos Wine Co.	67 barrels Wine	3,350	1,172
T B L.	Napa Valley Wine Co.	2 barrels Wine	100	75
G in diamond.	J Gundlach & Co.	14 barrels Wine	701	561
"	"	7 barrels Wine	351	281
C.	"	1 kegs Wine	40	40
F & U.	Cal Transfer Co.	50 barrels Wine	2,190	749
Total amount of Wine.			31,251	\$11,540

TO CENTRAL AMERICA.

M C, Champerico.	Calderon, Roma & Co.	8 cases Wine	82	\$32
A V & Co, Managua.	B Dreyfus & Co.	12 barrels Wine	528	154
A S & Co, Managua.	"	13 kegs Wine	506	200
R D, Managua.	"	12 kegs Wine	120	125
"	"	5 kegs Wine	25	25
V A, Retalhuleu.	"	1 kegs Wine	87	100
J A L, Amapala.	"	30 kegs Wine	300	150
H V, Puntas Arenas.	J Julez & Co.	3 barrel Wine	152	122
A & C, Acapulco.	J T Wright & Co.	5 kegs Wine	25	21
L S & H, Amapala.	"	2 kegs Wine	20	15
C G, Corinto.	"	1 half-barrel Wine	27	20
B G, Acapulco.	"	10 cases Wine	31	31
"	"	4 kegs Wine	55	12
"	"	1 half barrel Wine	26	78
E & G, Guatemala.	A Greenbaum & Co.	26 cases Wine	124	455
P J A, Corinto.	J Gundlach & Co.	13 barrels Wine	614	455
J B, Amapala.	Rose de Sabat & Co.	10 cases Wine	180	46
A S Amapala.	Cercia & Urrutia.	3 kegs Wine	30	25
Total amount of Wine, 49 cases and			2,169	\$1,718

TO VICTORIA—PER STEAMER CITY OF PUEBLA.

H S.	Lilienthal & Co.	2 barrels Wine	103	50
"	"	1 barrel Wine	47	59
M B.	"	1 barrel Wine	47	30
R H.	Lutzman & Wals	2 half-barrels Wine	55	37
"	Cal Transfer Co.	2 kegs Wine	120	82
Total amount of Wine.			372	271

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C.	S Lachman & Co.	500 barrels Wine		
R H.	"	1 barrel Wine	31882	\$18953
M in Diamond	"	1 case Wine		
R D C.	"	250 barrels Wine	45893	18357
G W C.	Gallegos Wine Co.	701 barrels Wine		
"	"	31 punches Wine		
K & F.	"	187 barrels Wine		
"	"	31 barrels Wine	22200	12880
C S.	Kohler & Frohling	150 barrels Wine	23011	9204
C in Diamond	Chas Stein	114 punches Wine	21600	8640
A A.	C Carpy & Co.	100 barrels Wine		
"	"	60 barrels Wine		
F B & S.	"	60 barrels Wine		
G B.	"	60 barrels Wine		
L P.	"	60 barrels Wine		
V S & B.	"	60 barrels Wine		
G in Diamond	Kohler & Van Bergen	50 barrels Wine	16675	6770
F in Diamond	Hegenburt Bros.	30 barrels Wine	16391	6556
A G & I.	"	100 barrels Wine	4865	1946
S W & B Co.	Sanoma Wine & B Co.	20 barrels Wine	500	200
M J B.	"	2 cases Wine		
L E C.	"	1 case Wine	180	72
T E H.	F S Jines	3 barrels Wine	106	42
T E H.	J A Pettigill	3 barrels Wine	162	65
T E H.	Whittier Fuller & Co.	29 cases Wine		
W S.	Sutton & Beebe	2 cases Wine		
Total amount of Wine 31 cases and			206653	\$2641

TO HONOLULU—PER BRIG GEO. H DOUGLAS.

G W W & Co.	Kohler & Van Bergen.	105 kegs Wine	525	460
"	"	63 kegs Wine	630	520
"	"	2 barrels Wine	450	315
G in Diamond.	Donald & Gedge	5 cases Wine		15
"	"	115 kegs Wine	675	687
"	"	19 cases Wine		
Total amount of Wine 15 cases and			2280	1997

MISCELLANEOUS SHIPMENTS.

DESTINATION.	VESSEL.	RIG.	GALLONS.	VALUE.
Mexico.				54
Honolulu.	N Castle.	darkentine		34
Honolulu.	S Castle.	darkentine	16	13
Japan.	Jeanie.	hammer.	96	69
Japan.	Jeanie.	hammer.	243	104
Total.			249	\$265

Total shipments by Panama steamers.	75,057 gallons	\$29,694
Total Miscellaneous shipments.	211,538 "	\$6,515
Grand totals.	226,595	\$116,210

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FROM	SAN FRANCISCO				SACRAMENTO				LOS ANGELES				STOCKTON			
TO	Cases	Bl	Ref	Pounds	Bl	Ref	Pounds	Cases	Bl	Ref	Pounds	Cases	Bl	Ref	Pounds	
Points in N. Y.								1			50					
" Texas.			15	800						32	900			12	930	
Louisville Ky.																
Points in M. Ch.																
Chicago, Ill.	1	5	62	14500	22	57	24000									
Peoria.																
Milwaukee		9	21	6560						3	6290					
Points in Wisconsin									16	37	14480					
Minneapolis and St Paul																
Kansas City			1	236					23	44	17020					
St Louis.		5	1	236						2	13	4146				
Ozarka		11	107	20700						1	206					
Points in Nebraska.			5	21												
" Kansas.																
" Montana.			1	33												
Denver.	130	2	5	8230					1		100					
Pueblo.		3	26	6086												
La Villa.		2	1	107												
Points in Colorado.		1	5	1310												
	131	57	293	88206	22	57	24000	1	12	126	14296	46	12	2	2910	
												46	2	1	3840	

TO NEW YORK

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MISCELLANEOUS SHIPMENTS.

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A CO-OPERATIVE DISTILLERY.

St. Helena Wine-Growers May Decide to Erect One.

The grape-growers of the St. Helena district are discussing the advisability of erecting a co operative distillery for the purpose of converting their low-grade wines into brandy. The *Star* in speaking of the matter, says:

"The majority of our winemen have become thoroughly convinced that something has to be done to try and relieve the present depressed condition of the market. As far as we are able to learn, the sentiment seems to be very strongly in favor of a co-operative distillery. Now, in our estimation, this will eventually have a beneficial effect. It is proposed that a number of our winemen band themselves together and build this distillery, and at the same time agree to each distill a certain percentage of their one wine each year. In this way, all the inferior and unsound wine would find its way to the still and not be thrust upon the market in opposition to the good, sound product. Some months ago a meeting of representative winemen was held in Wine-grower's Hall, and this project was strongly advocated at that time. Something has to be done, and it has to be carried out here at home. As it is now, the middlemen enjoy all the profits of the business, while the poor vineyardist labors from year to year to prevent the mortgage from being foreclosed. Now, this is not altogether the fault of the wine-dealers; the growers themselves must shoulder a great part of the blame. In the first place, very few will admit they have any poor wine, when they know to the contrary, and are always anxious to dispose of it first. As a consequence, this stuff, after being stretched and doctored, is sold as 'pure California wine.' The most uneducated can soon detect the inferior nature of the stuff, and a great injury is thereby done our good wines, as people become prejudiced and imagine all our wine is alike. Now, if all (at least a good percentage) of the wine that is in an unsound condition, was damped into the still and converted into brandy, it would soon work a great and radical change in the market. While there are quite a number of private distilleries, they cannot always be relied upon to do the work, as the parties owning them may have work of their own to do about the time they are needed most. We say, all unite and erect a large and complete distillery at some central and accessible point, under the direction of a thoroughly practical man, and then band yourselves together for mutual protection.

"If the plan of distilling a certain percentage is not satisfactory, a committee of three or five thoroughly reliable and expert winemakers should be appointed to go from cellar to cellar and examine each man's wine, and set aside that which is in an unsound condition. All ought to be pretty thoroughly convinced that this vexed problem is not going to solve itself; that is, the price of wine is not going to come up of its own accord, notwithstanding the fact that the consumption is on the increase and the production on the decrease. Each year it is said that the price cannot get any lower, but it continues to drop just the same. Something has got to be done, and as soon as possible. Let someone take the thing in hand, and call a meeting for the purpose of learning the views of our prominent winemen on this subject."

TO WINE -MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

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Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

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It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

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UNFERMENTED WINE.

An Australian Method of Making the Temperance Beverage.

In view of the great interest manifested in this subject, the nutritious ingredients of unfermented wine, and its cooling qualities, it may not be amiss to detail the process of its manufacture as given in the evidence of Mr. E. Hulme, King River, before the Victorian Vegetable Commission. Mr. Hulme manufactures his unfermented wine on the Wright (London) process. The grapes are picked when they are well ripened, and the juice expressed and bottled as soon as possible afterward. The bottles are filled brimful, and placed up to their necks in vats of hot water within 19 degrees of boiling point. When the must is as hot as the water, the cork is forced into the bottle, expelling a portion of the liquid to make room for itself. This is a particular point; for if the least measure of air is left between the cork and liquid the oxygen contained in the air will set the saccharine matter contained in the wine in motion, and fermentation will ensue. When the cork is forced into the bottle the liquid is in a state of expansion from heat. As it cools it contracts, leaving a vacancy between the cork and the liquid. But the vacancy must not be an atmospheric chamber. The cork must, of course, be thoroughly airtight, excluding the least quantity of air. If fermentation does set in, it may be driven off by re-heating the wine. The bottles are then laid on their sides in a cool place, and the organic foreign substances in the must allowed to settle, so that the liquid may become clear.

The settling may occupy whatever period the manufacturer chooses. Sufficient time should, however, be given for the foreign substances in the wine to settle on the side of the bottle. But, apart from that, it can lie six months or a year without drainage. At the end of the settling period it is decanted into other bottles; the sediment, of course, being left behind. These bottles must be brimful, and are again set into vats of hot water heated up to the same degree as at first, and corked in precisely the same manner. Use sealing wax to exclude the air. The wine is then left to cool in the ordinary way, and must be kept in a cool place.

It is now ready for use, and will keep as long as it is kept free from contact with the atmosphere. It forms a delightful beverage, entirely free from alcohol, and is valuable for invalids and children. Mr. Wright of London, has manufactured this beverage for many years. He colors his liquid with one or two varieties of grapes, one of which grows in Austria, and another in America. He also uses berries for coloring matter. This, however, is simply to render it more tempting to the eye. It adds nothing to its nutritious qualities. Mr. Hulme spoiled the first wine he manufactured by not filling the bottles quite full, and thus imprisoning quantities of air between the corks and the liquid. This caused fermentation. But all his subsequent operations have been successful; and he can now manufacture as good fermented wine as Mr. Wright, from whom he obtained the secret.—*Town and Country Journal*.

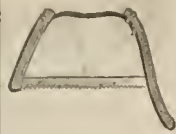
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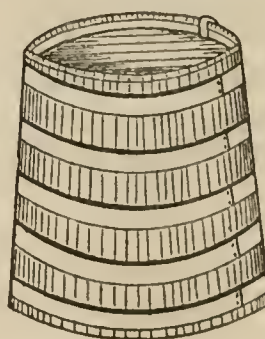
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NOTES OF THE VINE

A Grape that is Causing Discussion in the East.

Mr. Geo. W. Campbell writes as follows to Green's Fruit Grower:

I find you reported in the proceedings of the American Pomological Society as saying in reference to the Woodruff red grape, "Bunch small, quality poor, very pulpy and foxy, but productive and handsome."

I think this does not fairly represent the grape, especially "small" as to bunch: which, as I have seen it, is very large, both in bunch and berry. Quality is a matter, of individual taste to such an extent that I never question any one's opinion on that point. But nine out of ten who have tasted the Woodruff in my presence have expressed delight to its quality, and pronounced it very good. And about nineteen in twenty would call it at least good. I have heard parties express a preference for the Woodruff over the Delaware. So much for quality. For myself while I would not call it very poor, I should not, to my taste, class it as very good, but I do think it as good as Concord or Niagara, and it is earlier in ripening than either. I think also, it will be for general culture one of the most popular and general useful red grapes we have. It is so strong in growth, so productive, so healthy in foliage, and so perfectly hardy, combined with large size, beautiful color and early ripening, it must be popular and valuable, especially for market. And its quality will be found good enough for the great mass of buyers and consumers. I know no other red grape with so many of the requisites for a popular grape for every body to plant, as they do the Concord; and unless something better, and with more good points soon appears, I shall except to see the Woodruff take a place beside the Worden and Concord in the estimation of the grape growing and grape purchasing public.

On Tuesday articles of incorporation for the Saratoga Wine Company were filed in the office of the county clerk. It propose to buy and sell grapes, convert the same into wine, or other products thereof and transact a general wine business. The capital stock is \$50,000, divided into 1000 shares; \$7,550 has been actually subscribed. The Directors are A. Berryman of Los Gatos, A. D. McDonald, Lewis A. Sage, A. Loyet and Peter Johnson of Saratoga.—Los Gatos News.

The big grape-vine on the little ranch just above the school house near A. D. Barnard's place, on the Nordhoff road, is now, by actual measurement, 54 inches in circumference at one foot from the ground. Two years ago it measured but 49 inches at the same place, thus showing a growth of five inches in two years. At a height of six feet from the ground its circumference is 58 inches. Some 7 or 8 feet from the ground the vine forks, the larger measuring 33 inches in circumference. This is believed to be the largest grape-vine in the State, if not in the world. It was set out 31 years ago and never fails in a yield of grapes every season.—Ventura Press.

Some of the Stanislaus farmers are putting out vines and trees and making arrangements to irrigate them by pumping water from wells by horse power.

James Shaw of Glen Ellen is laying out a new vineyard of 15 acres, containing 11,000 vines of the Lenoir variety.

1843.

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Attention is called to the advertisement of the Mutual Life Insurance Co. of New York, which appears in this issue. A scrutiny of the facts therein given ought to convince anyone that no better investment can be made that will insure larger or safer returns on the capital invested than a policy in this company which is one of the oldest in existence. Its assets as given speak for themselves.

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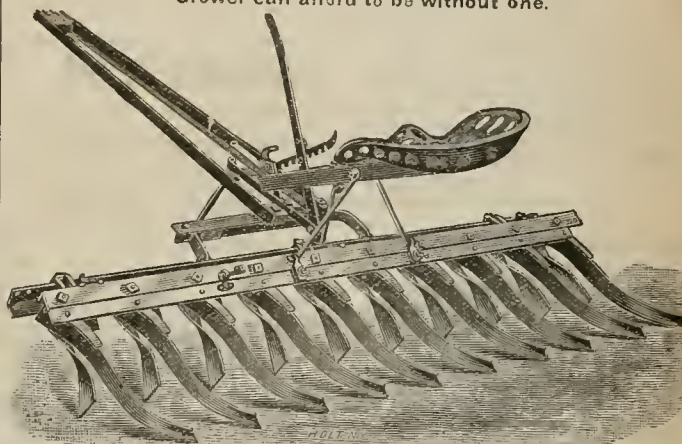
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30¢	" 30	" 390	" 8,700
40¢	" 40	" 520	" 11,600
50¢	" 50	" 650	" 14,500
1.00	" 1.00	" 1,300	" 29,000
1.50	" 1.50	" 1,950	" 43,500
2.00	" 2.00	" 2,600	" 58,000
2.50	" 2.50	" 3,250	" 72,500
3.00	" 3.00	" 3,900	" 87,000
3.50	" 3.50	" 4,550	" 101,500
4.00	" 4.00	" 5,200	" 116,000
4.50	" 4.50	" 5,850	" 130,500
5.00	" 5.00	" 6,500	" 145,000

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7:30 A	For Sacramento and for Redding via Davis.....	7:15 P
8:00 A	For Martinez, Vallejo, Santa Rosa and Calistoga.....	6:15 P
8:30 A	For Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
9:00 A	For Niles, San Jose, Stockton, Galt, Ione, Sacramento, Marysville and Red Bluff.....	5:45 P
10:30 A	For Haywards and Niles.....	2:15 P
12:06 M	For Haywards and Niles.....	3:45 P
1:00 P	Sacramento River Steamers.....	6:40 A
3:00 P	For Haywards, Niles, and San Jose.....	9:45 A
3:00 P	Central Atlantic Express, for Ogden and East.....	7:15 A
4:00 P	For Stockton and Milton; for Vallejo, Santa Rosa and Calistoga.....	10:15 A
4:30 P	For Sacramento and for Knight's Landing via Davis.....	10:45 A
4:30 P	For Niles, San Jose and Livermore.....	8:45 A
5:30 P	For Haywards and Niles.....	7:45 A
7:00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....	7:45 A
8:00 P	Golden Gate Special, for Council Bluffs and East.....	7:45 P
0:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8:45 P

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7:45 A	For Niles, San Jose & Santa Cruz.....	8:05 P
8:15 A	For Newark, Centerville, Santa Cruz, Felton, Boulder Creek, and Santa Cruz.....	6:20 P
2:45 P	For Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	11:50 A
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VOL. XXII, NO. 5.

SAN FRANCISCO, MAY 10, 1889.

PRICE 15 CENTS

A DRIED GRAPE MARKET.

CAN ONE BE FOUND FOR THE CALIFORNIA PRODUCT.

The Grape Growers and Wine Makers' Association appoints a Committee to Investigate the Subject. The Work Begun.

In the absence of the President, I. de Turk presided at the meeting of the Grape Growers and Wine Makers' Association held on March 26th at Viticultural Hall. Notwithstanding the fact that a subject of vital interest to the producer had been announced the attendance was not as large as that of the previous meeting, and there was an evident lack of interest in the proceedings, a fact that called forth a protest from President Wetmore of the Viticultural Commission.

The first work of the Society was to adopt a resolution complimenting Miss Kate Field for the able contest she is making against prohibition in the eastern States and for the good doctrine she is teaching in relation to the drinking of pure wines.

The secretary read a communication from J. Ch. de St. Hubert, in which he said that he had formulated plans for assisting wine makers out of their present difficulties, and asking for the appointment of a committee to whom he might make known his schemes. In response to this request the Chair named H. W. Crabb, H. W. McIntyre and F. Pohndorff as the Committee.

Charles Wetmore called attention to the agitation of the high license question in Oakland, explaining that he had appeared before the Common Council of that city to urge upon them the necessity and justice of excluding California wines in bottles from the proposed license applying to grocery stores. He offered the following resolution which was unanimously adopted:

Resolved, That it is the sincere belief of this association that public morals and the prosperity of all our people, and more particularly of our wine growers, may be advanced by a wise revision of municipal and county legislation, affecting license taxes, upon the sale of fermented and distilled beverages; but that such revision should carefully discriminate between the licenses imposed upon different classes of persons engaged in such business; that in imposing the highest licenses on saloons

and places, where such beverages are sold for consumption on the premises, great care should be taken not to place burdens upon restaurants, hotels, groceries, wholesale and retail houses, where ordinary saloon trade is not permitted; and it is recommended further that all city and county governments should take under careful consideration the still higher policy of further distinguishing between different classes of saloons by imposing a relatively high license tax on those which sell distilled spirits by the glass, and a nominal or relatively low license tax on those which sell only pure fermented beverages unmixed with distilled spirits.

Resolved, That the Secretary be instructed to forward a copy of these resolutions to the City Council of Oakland, which is now considering a high license ordinance.

The discussion of "Dried Grapes" was to have been opened by the reading of a paper on the subject by D. Lubin of Sacramento. Mr. Lubin was not present, but he sent the annexed letter which was read to the meeting:

Your esteemed favor at hand. In reply I beg to state that I have in the past five or six months given my views to the public on the dried-grape question, and were I to speak on the question before your association I could do no more than repeat what I have already said on this subject in many sections of the State, which, when recapitulated, would be about as follows:

To dry wine grapes, or be compelled to do so, would be the beginning of a series of causes that would ultimately react disastrously to the best interests of the State.

First—Because dried wine grapes necessarily find but few channels for commercial outlet, and the greater portion sold will find their way into the hands of wine adulterators, who will in a short time cap the climax of our wine reputation.

Second—If any one else can find it profitable to make wine out of our dried wine grapes, we can better afford to do so with green grapes.

Third—We can never hope to make a profitable reputation as a wine growing and wine producing section by drying our grapes.

Fourth—The chief trouble of the growers and makers lies in the fact that they cannot obtain a profitable price for this product; and this trouble, in the main, is due so much caused by producing an article of inferior commercial value, nor is it by reason of lack of that reputation which brings profitable demand, but by former abuse of commercial law, and this chiefly

in the United States. A remedy for this is to be found in seeking and developing a market elsewhere.

When one considers the advantages we have over European, African and Asiatic countries in the newness of our soil and minimum taxation and the use of machinery, we can without question compete with them in prices. Foreign wines are sold in the United States in preference to ours, not because they are offered at a lower price, but because of the skill of people selling them. Now, if there is a commercial merit in our wines, in spite of the poor preconceived opinion of them by the people in our own country, then it would be in order for brave men to bring their wines to such markets where the prejudice does not exist.

Assuming that they have a commercial value, will not Germany prefer to buy claret from us than from France? If you say no, then you cannot properly interpret the feelings of Germany against France. If Germany will buy our claret, then for the same reason will France buy our white wines. Besides these there are the non-wine-producing countries, such as Great Britain, Russia, Sweden, Norway, Denmark, Holland, etc. In my judgment the pushing of our wines through the medium of dried grapes or even the Platt's Hall exhibition only is a sign of lack of vigor and broadness of mind on the part of the wine growers and makers. They do not show as much energy, wisdom and forethought as an intelligent body of men should who are involved in an industry where so much is at stake.

We must find a market not for dried grapes, but for unadulterated California wines. If we cannot find a market in the United States we should and can find it in Europe. If we cannot find it there then the vine should be uprooted; the quicker the better. That we can find a market in Europe and eventually in the United States may be readily inferred by the reading of the United States Consular reports of last July.

D. LUBIN.

The opinions expressed in Mr. Lubin's communication met with severe condemnation from Charles Wetmore who characterized the epistle as disgraceful, and declared that it ought not to have been read before the Society.

Remarks were then called for on the dried grape question, but no one except

Charles Wetmore seemed to have come to the meeting prepared to discuss the subject. That gentleman finally took the floor and made an earnest appeal to the Association to take immediate and decisive steps to secure a market for California dried grapes. He pointed out the various facts that are so familiar to vignerons of this State, showing the great necessity of releasing the wine industry from the pressure that now prevails, arising partly from over-production, the making of wines from poor grapes, the unskilled manufacture of poor wine from good grapes, etc. Mr. Wetmore declared the belief that in the dried grape markets of France and England, the California grape growers could get good returns for the product of their vines.

The vignerons of this State, he said, must face the fact that there were several millions of gallons of wine in their cellars and that a big vintage was coming on, with nothing but starvation prices to be obtained therefore. Self-preservation demanded a new outlet, and unless this was secured the present bad situation would be made more complicated and serious.

The speaker further asserted that if prompt and proper steps were taken to open the foreign markets 18,000 or 20,000 tons of dried grapes could be disposed of this season at remunerative prices, at least such as would pay better than disposing of fresh grapes to wine makers at \$12 per ton, or making wine to be sold at a few cents per gallon. There had been some talk about a prohibition duty on dried grapes to protect the French wine growers, but so long as France was importing 200,000,000 gallons of wine annually, he thought there was not much danger of such action by the French Government.

In concluding his remarks Mr. Wetmore advocated the appointment of a committee to take the matter up at once. Three or four competent wine makers should be appointed, and they ought to be instructed to communicate without delay with Secretary Blaine to ask his co-operation and request that he obtain information through United States Consuls in Marseilles, Bordeaux and Paris about the quantity of dried grapes used in France, also regarding the best manner of putting them up, the price and the quality preferred.

Chairman de Turk, H. W. Crabb, F. Pohndorff and Capt. de St. Hubert spoke briefly on the subject, and declared that

the only feasible way to dispose of the surplus this year was to dry the grapes extensively and unload them in the foreign markets.

Mr. Wetmore's motion to appoint a Committee on Dried Grapes was carried and the Chair announced that he would require some time to make the selection.

The discussion of "Summer Pruning and Snacking of Grapes" was opened by Chairman de Turk who gave those present the benefit of the knowledge gained by years of experience in grape culture. He said that when he first became interested in viticulture in this State the German method of summer pruning was commonly practiced. This consisted in delaying pruning until the vines had made a good growth and then cutting them back into the woody fibre. The result of this was that the vines bled very badly and thereby lost a great deal of their vitality. That they were not as hardy as vines differently treated was proved by the fact that when the phylloxera appeared they were the first to succumb to their ravages. Mr. de Turk thought it beneficial to train the vines by cutting back the tops of the spreading canes to give the vine a tree shape, but said that the work ought to be done only by experienced and careful persons. He also favored snacking when it was done with judgment and care. C. J. Wetmore and Capt. McIntyre also related their experience in the matter.

THE GRAPE COMMITTEE.

J. W. Wheeler, C. C. Kinsey and R. J. Harrison, composing the committee appointed by the Grape Growers' and Wine Makers' Association to investigate and organize a dried grape trade, have decided to recommend making practical tests of what can be done with dried California grapes in the markets of France. This will be accomplished by sending several tons of dried grapes to the French wine makers in order that the qualities of the California product may be tested. Should the result of this experiment be satisfactory a large portion of the coming crop would be dried and sent abroad.

REMEDY FOR GRAPE ROT.

A Vineland, N. J., correspondent of the *Country Gentleman*, writes: Colonel A. W. Pearson, of this place, has recently given our fruit farmers a valuable lecture on the grape rot. He has been experimenting for two or three years in connection with the Department at Washington, and under the observation of agents from France, where the black rot has lately appeared. The results show that the black-rot fungus is best controlled by spraying the vines early in the season, before vegetation starts, with a strong solution of sulphate of iron, say two pounds of copperas to a gallon of hot water. After the vineyard is plowed in May, top-dress with slacked lime. When the vine is setting its clusters, and before opening its blossoms, spray with Bordeaux mixture, which is made by dissolving six pounds of sulphate of copper, say in six gallons of boiling water; in another vessel slack four pounds of new lime in four gallons of water; mix the two solutions and dilute with water sufficient to make twenty-two gallons of the liquid. Repeat the spraying every three or four weeks, less frequently in dry than in wet weather. Colonel Pearson says he saved 90 per cent. of his grapes by this spraying. It is not necessary to drench the vines, and the spraying is less expensive than bagging.

CONDITION OF THE VINES.

INSECT PESTS DOING GREAT DAMAGE IN SOME DISTRICTS.

The Cutworm Proves Troublesome in Fresno, Napa and Alameda, and the Hopper in Shasta, Placer and Sonoma.

During the past week Secretary Wetmore, of the Viticultural Commission, has been kept busy answering letters from grape growers, asking information regarding the best means for exterminating the thrip and cutworm. In several districts these little pests are making themselves unpleasantly numerous, and increasing so rapidly as to threaten serious damage to the vines.

In Sonoma, Placer and Shasta counties, complaints are made that the hopper is sweeping the young leaves from the vines in an alarming manner.

Some of the vineyards in Santa Clara county are suffering severely from the attacks of the cutworm, and the same condition exists in Napa county, where the pest is thick enough in some places to devour all the leaves.

There are sections in Alameda county where the cutworm is doing great damage and others where it has not appeared. One instance is reported where the worms have practically destroyed a twenty acre vineyard.

A correspondent writing from Fresno county says that much alarm is felt there at the presence of destructive bugs that are working on the vines. The most numerous is a specie with a gold back, which pays its whole attention to the Muscats, and ignores the Malagas. They seem to regard sulphur as an appetiser, voraciously devouring vines that have been sulphured. After the bugs have completed their work, the leaves have the appearance of having been scorched by the sun. Being unable to find anything that will kill the pests, some of the vignerons have resorted to the bug picking plan in the hopes of saving their vines. The correspondent says that the vines attacked by the bugs will have to put out new foliage very soon to protect the fruit, or the coming crop will suffer greatly. The cutworm is also doing some destructive work in that section.

Secretary Wetmore says that the reports received thus far do not indicate that the thrip and cutworm are any more numerous or destructive this year than last, and he finds that, as a general rule, the vineyards visited by the little pests last year, are comparatively free from them this season. This fact he thinks may be accounted for, so far as the hoppers are concerned, by the presence of a small black fly, which puts in an appearance early, and which, it is thought, may feed on the larvae of the thrip.

For the benefit of those who are suffering from the pests this year, it is well to state that one of the best known schemes for the extermination of the thrip is to turn sheep into the vineyards after the vintage, and keep them there till they have eaten all the green and dry leaves. As the larvae are deposited on the leaves they find certain destruction in the stomachs of the sheep. This plan was tried in Fresno county last fall, and vineyards thus treated are found to be practically free from the hoppers, while those in which the leaves were not destroyed in that manner are suffering from the onslaughts of the pests.

Aside from these visitations, the vines are making a fine growth during this warm, pleasant weather.

The danger from frosts is daily decreasing, and after the full moon of this month, which occurs on the 15th inst., it will have been practically passed.

The storm that has visited the State during the past week has been of great value to the vines, as it insures sufficient moisture to carry them through the season and enable them to mature a large crop.

There is only one danger resulting from the rain and that is mildew. Vineyardists, who have sulphured their vines, should remember that all the sulphur has been washed off, and that it is imperatively necessary to re-sulphur. Those who have not treated their vines in this manner, should use the sulphur as soon as dry weather comes again.

A GREAT PROBLEM.

Where Will the Wine Makers Store the Coming Crop.

Many of the vignerons of San Clara county have much of their last year's wine on hand. The prices offered by San Francisco speculators have been so low that there was no temptation to sell. It did not seem possible that prices could go any lower, and by keeping the wine there was a hope that a reasonable profit might be realized some time. This apparently has been the theory on which most of our wine makers have acted—the cellar of J. B. J. Portal being almost the only large one that is practically empty, and he probably took a lower price than he would have done had he not been going on a trip to Europe. But, whatever may be the theory accepted, the fact is that much of the wine made in Santa Clara county is yet in the cellars of the makers.

This being the case, the question, what is to be done with the coming grape crop? becomes of pressing importance. There is at present every indication of a very large crop in this county, and the present cellar room will have to be practically doubled to provide room for it.

How this is to be done is the problem. Most of the vignerons have exhausted their store of cash in building and equipping their present wineries, and it is impossible for them to hold their present stock of wine, and provide for the coming crop of grapes, without a large amount of capital from the outside. Where is the capital to come from? The banks are said to be already turning the screws, and demanding higher rates of interest, evidently determined to get all the profits of honest industry that the sharpers and speculators have left. It is not a pleasant outlook at the best, and vignerons should be preparing to make the best of it without further delay.

Besides those vignerons that are already in possession of facilities for turning their coming crop into wine, there are many who have no such facilities, and must sell their grapes for what they will fetch. For those there is no salvation but co-operation. Last year the Pacific Wine Company and similar corporations came to the assistance of the grape growers, and all the good grapes grown in this county were sold, though at low prices. This year, as the *Herald* is informed, most of the cellars belonging to these corporations are still full of last year's wine, and there is no dis-

position among the managers to sell at the prices at present offered in San Francisco. More cellars must therefore be provided if they are to take care of the same amount of grapes as last year, and that will require a large additional outlay. But the present state of the wine market has discouraged the stockholders in such concerns, and they do not care to risk much more capital in the business without a more thorough system of co-operation with the growers than has yet been adopted. Probably if those having grapes to sell would provide the capital, the additional cellar-room might be furnished in time for this season's crop. That would be a solution of the problem as far as those who have grapes to sell are concerned. Last season's wine could then be held by these large corporations until properly matured, and fair prices would then be realized. The wine could be sent in its matured state to the eastern markets, and a permanent demand for it would be created.

Of course, there are many that may be called outside methods that will be tried. Many persons will dry their grapes; others will convert them into fermented juice, for which, it is said, there is an increasing demand. United and determined efforts will doubtless also be made between this time and the time for the meeting of Congress to impress our representatives at Washington with the necessity of increasing the tariff on foreign wines so as to be practically prohibitory, and thus reserve the whole home market for home products. In a year or two, therefore, we may hope to place grape growing and wine making in their proper places, as the most permanent and most profitable industry of California. But in the meantime something must be done, and done at once, with regard to taking care of the present crop, and the *Herald* suggest that it would be a good plan for those having grapes to sell, to see what the Pacific Wine Company, the P. O. Barus Wine Company, and similar corporations in various parts of the county, could do in the matter. If those who have grapes to sell could furnish the capital to build more cellar room, it may be that arrangements could be made. At any rate, it would do no harm to find out what could be done, but the necessary action must be taken at once, or it will be too late to be effectual.—*San Jose Herald*.

BEATS THE PHYLLOXERA.

A California paper says nothing can beat the phylloxera, which is infesting the vineyards of that State, in rapidity of increase. It claims that a female will lay 1500 eggs in April, which will hatch, mature, and the new brood lay another setting of eggs by the 1st of May, and the third brood will come out the 1st of June. Starting with one female the 1st of April, her descendants will number about 62,000,000 by the 1st of June. This is a pretty big story, but we can beat it about a million with chinich bugs, which we can prove by President Chamberlain, who saw it done on the agricultural farm.—*Des Moines Register*.

The San Francisco MERCHANT, under the new management of R. M. Wood & Co., has added to its name and now appears as the MERCHANT AND VITICULTURIST, a name which conveys a better idea of its aims than the old one.—*Oakland Tribune*.

THE NEW HYBRIDS.

HOW THEY ARE REGARDED BY
FRENCH VIGNERONS.Results Obtained by Crossing with
American Resistant Vines—Hybrids
That Defy the Onslaught of
Phylloxera.[Translated from *La Vigne Française* for the MERCHANT AND VITICULTURIST.]

This is a question on which one cannot hear too much, because it concerns all of our vineyards. It is the question of hybrids making their appearance in viticulture, or better of the evidence coming to confirm or destroy what has been hoped of one species or another.

Every year we are advancing rapidly in knowledge on this subject, but the advance is not sufficiently rapid to suit the great body of viticulturists who believe that one must give them at once the name of plants, a sort of phoenix, which will surpass everything and will produce heavily.

It has been a long time since the resistant vines were found, and it would require a volume to narrate the experiences that have been met, and the results that people have in the mean time obtained. I will seek in these pages to give what there is of value this year in this stage of the question.

The check of the Mission of Vinilla in America is already known, and at the same time the first success of certain hybrids obtained in France. Henceforth it is certain that it is at home that we must conduct our experiments, and we have already ten times more than all that they are able to promise us from America.

We have perceived that two local factors, the sun and the climate, each enter into the fructification and vitality of every vine; that they can only be ascertained by a number of experiments. It is necessary, always, to admit as a basis that people demand these elements of strength in the vine: first, vigor; second, resistance or immunity; third, the facility and ease of grafting. Upon the whole, the makers of species aim to have direct products. But here they are met with a great difficulty. They can be easily produced, but to have immunity or resistance of the roots, the one is obliged, when a French species is crossed, to do it with some species free from phylloxera, such as the *Rupestris*, the *Cinerea* or the *Riparia*.

But all of these vines have very small grapes and are inclined to be acid. They become earlier bearers with the first hybrids, and with the second and third, according to the selections which one makes. Some of these types have aroused great hopes, but how is one to judge of their qualities by two or three bunches of grapes? What sort of wine will they make? What will they produce in the various climates, when they are attacked by the cryptogamic organs?

At this moment among these new hybrids, I only know one variety which will produce renameratively.

One must not confound the absolutely resistant species of which I speak with the hybrids which are brought from America. Certainly they have some strength. However, they lose their resistance in some soils, for they all have a tendency from their ancestors, which are not free from phylloxera.

Some new hybrids, coming from these organs, have made their appearance in viticulture. They are those of Mr. Millardet and M. de Gasset, of M. Coudere and M. Ganzin.

M. Millardet has had many of these hybrids before the public longer than the others. They are very good, but there are better ones.

Some of these which are better can be divided into two distinct sections; the American crossed among themselves, which have been in commerce for five or six years; and these same species crossed with French varieties to make them suitable for refraction soils where these same French varieties are already growing. These last varieties which I have seen in the nurseries of M. Millardet are not in commerce. This distinguished botanist, their creator, is experimenting with them and wishes to get good solid roots and vigorous stems, the roots exempt from phylloxera.

Among the older species, there is the *Cordifolia-Rupestris* which has already six-year-old grafts. It is very robust in marly soils. It is on very wet and thin soils or the very calcareous soils that the crop results are doubtful.

It is always to be remembered that the best known species of M. Millardet and M. de Gasset, are not always preferable in ordinary soils, to the *Riparia* and other varieties.

The hybrids of M. Coudere, so dear and so rare, are the least known among French vigneron. M. Coudere is a viticulturist of d'Anbenas, who has not proceeded scientifically, as has M. Millardet, but practically. He has fertilized different French species, with the pollen of numerous American species, and he has sown the seeds from these fecundations on poor soil and among the phylloxera. Evidently nine-tenths of the seeds ought to die. This is what has happened:

Those which have lived and have resisted the phylloxera, are considered very promising. We have yet to learn what they will do and what they will bear when grafted, for they are among them many new varieties or sorts. The first ones, such as the *Gamay-Coudere*, have shown much ease in grafting, and a vigor truly marvellous. Thus far everything looks favorable and not without reason.

M. Coudere has produced by these fertilizations a vine absolutely free from liability to the phylloxera, the *Rupestris Martin*. The *Rupestris* has a wood sufficiently strong, but it does not graft and at the same time is useless. But when crossed with a French variety it communicates to it its immunity, whilst the French sap facilitates grafting.

There is a great future attached to the many operations of M. Coudere, and when many of his plants are less rare (some having been wasted this year) and we will have much to gain by introducing them among us. Already this year the Society of Agriculture of Toulouse has secured the greater part of this collection and will try them in its twelve experimental vineyards in twelve cantons. I believe that at this time that cuttings can be obtained of M. Coudere at twenty-five francs per hundred cuttings and in Cognac at nineteen francs for twenty cuttings. This last is for grafting or for a direct producer.

Some time ago, M. Coudere sent me some of his principal hybrids. They have shown a surpassing vigor, although planted in marl. Only one died this year. It was

a hybrid produced by the *Chasselas* and the *Rupestris*, and it bore small grapes. Its growth in vigor and rapidly surpassed the *Rupestris* or *Riparia*. It has been the same with many others, and we have, I believe, a reserve suitable for the poorest lands.

M. Ganzin, viticulturist of Vai, has only two known hybrids. His resistant *Rupestris* offers many good qualities, but it has slim stems and is difficult to graft, but what is better, his *Aramon-Rupestris* is not a producer, but grafts very easily. It can be bought at a reasonable price, and is sufficiently well-known among us. It is very vigorous on most soils. There are four years before we will know what its grafts will bear. We already know that it grafts easily.

We have a reserve of this species with which, this year's trials will be made on the unfortunately abandoned hillsides, the white soils and the summits in St. Felix and St. Julia, which were formerly covered with vines, now dead. We cannot multiply them to any extent, and we desire that the experiments will result in the full restoration of the district, at present yielding poorly, but which formerly gave good wine.

Toulouse.

L. DE MALAFOSSE.

J. DE BARTH SHORB.

He has Something to Say Regarding
the Vine Disease.

J. De Barth Shorb has sent the following communication to the Los Angeles Board of Supervisors, regarding the vine disease:

GENTLEMEN:—I have the honor of submitting herewith a report of Mr. Ethelbert Dowlen on the result of our investigation into the grape-vine disease, and of the remedies used to check it. While our work and conclusions may not have reached the stage of mathematical certainty, they are so very close to that stage as to leave no doubt, in my mind, that we have solved the cause of the trouble, and also discovered at least one remedy that will remove it. Further study and experiments may enable us to find other remedies as efficacious as the one referred to in this report. To this end we will direct much of our future work and study, and will report from time to time any new discoveries of value that we may make. In practically applying this powder to my own and the San Gabriel Wine Company's vineyards, I have used the ordinary sulphur bellows, familiar to all. I find that six pounds of the powder, used with care, will cover about one acre of vines planted seven feet apart each way, and that a laborer can powder perfectly about three acres daily, nor should he attempt to do more. A close examination after treatment will disclose the facts that the powder has penetrated and filled up all the small indentations and crevices of the spurs and stalk, likewise the spaces between the dry skins and the bark proper, and apparently into the outside itself. I think when the disease has badly invaded a vineyard, there should be two applications yearly, possible three, to achieve the greatest result. One application should be made before the vines are cut, one soon afterward and the third about the middle of May, and, if after this time, ordinary mildew should set in, this powder may be used in place of the ordinary sulphur. This course should be pursued from year to year, until every spore of the fungus is destroyed. The penetrating quality of the powder is due, primarily, to its extreme

fineness, and to the force of the bellows. With all due respect to the very able scientists in Europe and America who are advising the application, in liquid form, of well known fungicides, when needed, my own experience forces me to entirely disagree with them, and to strongly urge the powder in place of liquid fungicides. I assert that no liquid, however carefully applied, will penetrate where fine dust, under the impulse of a blast of air or ordinary wind, will easily go. Every housekeeper knows, to her sorrow, that while ordinary window window fittings will successfully keep out rain, even in a driving storm, the dust will enter into rooms and cover everything over through apertures. Water faucets slightly out of repair will permit the air to escape when the water from which it derives its force cannot. Besides this, it is much easier and more economical to apply a powder than a liquid to vines, it matters not what means are used; and finally, and more important than all, in the form of powder the fungicides are more lasting in their effects. As your Honorable Board rendered me assistance in this investigation, I have thought it right and proper that the report should go to you at the same time it is forwarded to the State Board of Viticultural Commissioners. I have the honor gentlemen, of subscribing myself, very respectfully yours,

J. DE BARTH SHORB.

The annexed card written by Mr. Shorb, is self-explanatory:

EDITORS HERALD—I am constantly in receipt of letters of inquiry regarding the powder referred to in Professor Dowlen's and my report to the Board of Supervisors of this country. Will you kindly permit me to announce through your columns that the powder is manufactured by the Ongerth Grafting Compound Company, 210 and 212 Davis street, San Francisco. It was from this company that I bought the powder that I am now using on my vineyards and those of the San Gabriel Wine Company in large quantities. Mr. E. Steele, at 113 West First street, Los Angeles, is the agent for this company in this section of the State.

Permit me, also, to add that I have no interest, directly or indirectly, in the manufacture or sale of the powder. Respectfully yours,

J. DE BARTH SHORB,

San Gabriel, Cal., April 25, 1889.

A COMPLIMENT FROM CHICAGO.

The San Francisco MERCHANT makes the following announcement in its last issue: "With this issue the MERCHANT passes under a new management, E. C. Hughes & Co. retiring, and R. M. Wood & Co. assuming control. It is the intention of the proprietors to make a marked transformation of the MERCHANT, particularly in its subject matter, to the end, that it may be, in fact, a journal devoted to the interests of viticulture, olive culture, raisin culture and the commerce of the coast."

This paper has rendered valuable assistance in the development of the wine and fruit growing interests of California, and its new management has our best wishes in their endeavor to further develop its usefulness.—Western Broker.

Subscribe for the MERCHANT AND VITICULTURIST.

IN TOWN AND COUNTRY.

J. De Barth Shorb was at the Occidental this week.

Considerable wine is being shipped from the Stover & Bigbie vineyard, at Sunol.

C. Anguillon, of Sonoma, shipped ten pipes of wine to San Francisco last week.

H. W. McIntyre, of Senator Stanford's vineyard at Vina, was in the city last week.

N. E. Rose, manager of the Edge Hill vineyard, St. Helena, was in town this week.

Napa county vineyardists are now busily engaged in plowing and suckering their vines.

James Shaw is having 15,000 new vines of the Lenoir variety set out in his vineyard, near Glen Ellen.

The Santa Cruz saloon men have decided to refuse to pay the \$20 liquor license, and have employed legal talent to fight the case.

The Arizona Sentinel of April 20th, says that the grape vines have shed their blossoms and are now "loaded full of large clusters of fruit."

If you need a wine cask or tank, call on the Mechanic's Mill. They turn out first-class work at reasonable prices. See advertisement on another page.

John E. Goux, of Santa Barbara, one of the Commissioners from this State to the Paris Exposition, and J. E. Brown of Carpinteria, left for Paris last week.

Waldon & Co., wine makers and distillers of Geyserville and St. Helena, shipped from the bonded warehouse in Petaluma, on the 26th of last month, ten carloads of brandy, consigned to Holland.

Thomas Nast, the famous cartoonist, was the guest of Charles Wetmore at lunch in the Viticultural Café this week. He expressed himself as being very much pleased with California wines.

United States Railroad Commissioner Gunn, of Ohio, sampled some of the wines in the Viticultural Café the other day in company with John P. Irish, and was highly delighted with them.

It is reported that of the districts in southern California afflicted with the vine disease, Santa Ana has suffered most severely. The vines having been grubbed up by the thousands and wheat sown on the land.

It is estimated that more vineyards were set out in Fresno county this year than ever before, some 7,500 acres of new vines having been planted. Evidently Fresno county has no fear of over production.

Josiah Stanford, of Warm Springs, has just received four cases of Australian wines. He will send one bottle of each variety to Cherebee J. Wetmore, manager of the Viticultural Commission Exhibit, to be tested and compared with California wines of the same class.

J. B. St. Louis has completed the planting of his orchard and vineyard, near Sanger. He has put out twenty acres in Navel oranges, thirty acres to Japanese persimmons, fifteen acres in apples, fifteen acres in Muscat grapes and six acres in Adriatic figs.—Fresno Examiner.

Twenty one carloads of wine and brandy were shipped from St. Helena, week before last. Of these, W. H. Gratta is credited with four carloads, S. P. Connor one,

George Schonewald three, R. W. Lemme five, Word & Worrell one, Paul Rieber one, E. Zanzer one, Walder & Co., brandy, five.

The winery of Stainer & Feldmeyer at Geyserville is filled to its utmost capacity with the vintage of last season, some 75,000 gallons of good wine. During the season this winery turns about 500 tons of grapes into wine. The white wines of this place are noted in the markets for their purity and flavor.

Mesera, R. G. Stitt and Wm. Raynor of Fresno put out eighty acres to raise a vineyard opposite the T. J. Goodman vineyard this spring. They have met with remarkable success, and scarcely one vine in a hundred has failed to grow thrifty. It will prove to be one of the finest vineyards in Fresno county.

The report comes from Fresno county that the Egger's vineyard has perfected arrangements to dry at least one-half of the entire grape crop at the vineyard. Vineyardists will keep this experiment before them, for if they can be profitably disposed of, the present difficulties and stagnation in the grape interests will be in a measure overcome.

Vine planting is having a mild boom in San Benito county. Supervisor Palmatag has just increased his vineyard thirty acres and will report the experiment next year. He has given the preference to Cabernet, Franc and Cabernet Sauvignon. R. O'Connor, of the same county has just put out a twenty-five acre vineyard.

Mr. Crank, president of the Sierra Madre Vintage Co. of Lamada Park, Cal., has been paying a visit to Chicago. This is the first Crank we have ever seen in the wine business. If the cranks produced by the glorious climate of California are all like this pleasant gentleman, that State is destined to become equally famous for its cranks and its wines. We shall be glad to see more of them.—Western Broker.

L'Eco D'Italia, of New York, marvels over the fact that the Sao Gabriel Wine Company sold during last month, in one order to A. Francis & Co., of that city, 1000 barrels of red wine, 400 barrels of sweet wine and 100 barrels of brandy. The paper pronounces the sale a remarkable one, and thinks it speaks volumes for the merits of California's products of the vine, and foreshadows the growing importance of the industry.

As far as we are able to learn, the co-operative distillery scheme seems to meet with quite general approval among our wine men. They seem to realize the fact that the present state of affairs cannot be righted or improved without a combined effort on their part. They realize that the poor wines will have to be removed in some way, if they wish to realize on their good wines. While some wish to erect several small distilleries, the majority are in favor of a large one located centrally and near or on the railroad.—St. Helena Star.

The Livermore Herald says: Some remarkable vineyard work is being done on Dr. Handy's hill vineyard, near the Positas Springs, north of this place. The vineyard covers the side and crown of a high, steep hill, and from North avenue, at the Positas bridge, it appears to be fully as steep as the roof of a house. Up and down this hill like flies on a wall, a team is now traveling making furrows which from that point ap-

pear to stand upright in the air. We doubt if steeper up-hill and down-hill work was ever done in this county.

The Herald says that the disease which has affected the vines in Los Angeles county, is confined mainly to the Mission grape. The Berger, Zinfandel and other varieties seem to be impervious to the malady. The remedial experiments, made by Hon. J. De Barth Shorb and other Viticultural Commissioners, have been pronounced successful. Some of our vigorous, who have replaced the Mission vines with other varieties, are gratified with the result. The effects of the mysterious disease will probably be to retire the Mission grape from our vineyards. It has been successfully grown here for one hundred years, and is, perhaps, exhausted by age.

RECENT LEGAL DEFINITIONS

Spirituos Liquors—"Spirituos" means containing, partaking of spirit; having the refined, strong, ardent quantity of alcohol in greater or less degree. Hence, "spirituos liquors" imply such liquors as contain alcohol, and thus have spirit, no matter by what particular name denominated, or in what liquid form or combination they may appear. Hence, also distilled liquor, fermented liquor, vinous liquor are all alike spirituos liquors. Lager beer and wine contain alcohol, and generally in such quantities and degree as to produce intoxication. These liquors are therefore "spirituos." State v. Giersah, 37 Alb. L. J. 201. This was in North Carolina. In West Virginia a different view of the matter is taken, and it is held that the term does not include wine or other fermented liquor, for the words imply that the beverage is composed in part or fully of alcohol extracted by distillation. State v. Oliver, 26 W. Va. 422; S. C., 53 Am. Rep. 79.

Rebut Liquor Dealer—A social club organized under a statute, maintaining a library, giving musical entertainments, furnishing meals for its members, and keeping a small stock of liquors for their exclusive use (affording no profit, but partly paid for by their monthly dues, each member always paying for what he uses as it is taken), is not subject to taxation as a "retail liquor dealer." Tennessee Club v. Dwyer, 11 Lea, 452; S. C., 47 Am. Rep. 298.

Wholesale Liquor Dealer—A manufacturer of liquor, selling in unbroken packages at his place of business to dealers, is not a "wholesale liquor dealer," liable to taxation as other merchants. Taylor v. Vincent, 12 Lea, 282; S. C., 47 Am. Rep. 338; Pearce v. Com., 6 Ky. L. Rep. 113. The mere fact that a liquor dealer, sold by the quart, and in larger quantities, not drunk or intended to be drunk on the premises, is not enough to constitute him a wholesale dealer. State v. Lowerhaught, 11 Lea, 13.

TO SUBSCRIBERS.

The new management of the MERCHANT finds on the list of subscribers quite a number who are considerably in arrears. By looking at the date on the wrapper of your paper you will see at what time your subscription expired, and will thus be enabled to ascertain at once how much you are delinquent. It is our desire and intention to make the MERCHANT by far the best paper of its class in the United States, but to do this a great deal of money is required. Every little helps, however, so send in your remittances.

THE SUGAR INDUSTRY.

From the Beet and Cane Here and Elsewhere.

F. Thurwachler, of Watsonville, planted, cultivated and harvested ten acres of sugar beets and hauled to the factory, a distance of three miles, at an expense of \$543. The total yield of the ten acres was 194 tons value \$972.80; net profit, \$429.80; profit per acre, \$42.98. J. B. Anderson, residing one mile from factory, cultivated ten acres at a net profit of \$69.21 per acre.

Competent parties estimate this year's Havana sugar crop at from 500,000 to 525,000 tons. A plantation which made 780 hog-heads of sugar last year produced only 250 hog-heads of sugar this year, although the cane had been perfectly attended to.

Two weeks ago the back roller in the Waiakae Mill, Hawaii, was broken and had to be sent to Honolulu; this has put the mill back very much, as the line was waiting for sugar.

Another cane field on the Paahan plantation was set on fire the first week in April but was put before much damage was done. It was of the incendiary origin.

The Los Angeles Herald has the following to say of the sugar beet prospect in that county:

The presence in this section of Mr. E. G. Steele, of the American Sugar Refinery, has frequently been noted in these columns, and the object of his visits was made known to the Herald last week. It appears that the offer of Mr. Spreckels, of the California Refinery, to put a sugar beet factory near Los Angeles has spurred the other company into competition, and the American Refinery syndicate is desirous of getting a similar foothold here also. Negotiations have been opened with Mr. R. Gird, of the Chino Ranch, and experts have examined a section of his property and planted a number of beets for experimental purposes. If the results prove satisfactory, the American Company announces the intention of erecting a factory there, and Mr. Gird holds out great inducements for such a venture by offering free water, and also promising to take a good block of the stock. With the American and California refineries competing in this section of the country the farmers will have great inducements to put sugar beets into their lands.

The beet sugar crop of Europe for 1888-89 is estimated, by *Lith's Circula*, an European authority, to be as follows: France, 470,000 tons; Germany, 980,000 tons; Austria-Hungary, 525,000 tons; Russia and Poland, 510,000 tons; Belgium, 140,000 tons; Holland, 45,000 tons; other countries 55,000 tons a total of 2,725,000 tons. This is an increase of nearly 300,000 tons over the yield of 1887-88.

THE VINE DISEASE IN THE EAST.

Prof. B. T. Galloway, the chief Pathologist of the U. S. Department of Agriculture, announces that the grape growers of the vicinity of Charlottesville, Va., are making extensive preparations for fighting the fungus diseases of the vine. Sulfate of copper (bluestone) is being ordered in car-load lots.

All parties who have need of cordage of any kind from sack twine to a ship's hawser, can find it at the Tubbs' Cordage Co. See advertisement elsewhere.

HOGS OLIVE OIL.

How it is foisted upon an Unsuspecting Public.

The extent to which deception in trade is carried would furnish material for many bulky volumes, but it is doubtful if the results would pay for the labor involved. There will always be found people who are willing to be humbugged and pay for having it done, and the men and women who are always looking for something cheap will find somebody providing it.

A great deal has been written both in the trade and daily press about the enterprising American who ships cottonseed oil to Europe, rechristens and brings it back here under the more euphonious title of olive oil. This product has a few redeeming features, for it generally contains enough olive oil to make it partly respectable. It remained, however, for some more "nervy" individuals to make "olive" oil which had never been to Europe and which lacks even that small portion of respectability mentioned. Indeed the manufacturers are frank enough in offering the goods to the jobbing trade to call attention to the fact that the article is cottonseed oil and nothing else, yet their bottles, labels, neck-strips, corks and caps are in every way calculated to mislead the ignorant and unsuspecting consumer into the belief that he is buying genuine olive oil. We doubt the ability of even the average retail grocer to detect the fraud, so carefully does it imitate the style of the French packers. We have in view at the present writing, four brands submitted for our inspection this week. One label reads as follows:

Huile d'Olive
Vierge.
Garantie extra pure.
F. P. DEVERET,
Aix.

This is put up in the so-called quart bottles and it is a perfect imitation of the genuine French package. At the base of the neck is a small label which reads, "Evitez les contrefaçons." This is poor French, but it is intended to mean, "Beware of imitations." This may be a piece of grim humor on the part of the packers—warning the public not to use their oil. The neck proper has a label winding around it bearing a French sentence, which freely translated, says: "To enable me to sue the imitators, each bottle of olive oil will bear my signature, F. P. Deveret." Mr. Deveret should enter suit against himself at once. The cork, as is usual in the genuine olive oil, has the name of the supposed packer burned on it—"F. P. Deveret, Aix." The metal capsule covering the neck also imitates the genuine by having the name of the packer stamped on it. The price \$4 per dozen completes the story.

The next sample has a label which reads:

Huile d'Olive
Vierge.
doublement clarifiée
Trade { Mouogram } Mark.
 { in Shield }
 { L. M. & Co }
 depose.
L. Macaire & Co
Bordeaux

It follows the style of the first bottle described, as to cork, neck label, etc., with the exception of the extra small label, "Beware of imitations." M. Macaire is a trifle more conscientious than M. Deveret. It is of quart size, and the price is \$2.50 per dozen; pints, \$1.45 per dozen.

The third bottle has a label as follows:

Huile d'Olive.
Superfine Clarifie.
Mouogram J. S.
J. Simouliere.
Marseille.

There is a pint bottle on dark green glass, and is a perfect imitation of the French goods put up in that style. It has the label on the neck warning against "imitators," as in No. 1, a cork with the name burned on and green, metallic cap with the words "Huile d'Olive stamped thereon. Quarts, \$1 per dozen; pints, \$2.20 per doz. Specimen No. 4 has on the label:

Huile d'Olive.
S. PRADI.
Marseille.

This is a pint size, and an imitation of the regular Marseilles pint. It has no other label, nothing on the cork, and on the metallic cap only the words "Huile d'Olive." Quarts, \$1.75; pints \$1.10; half pints, 60 cents per dozen.

This is altogether about the most bar-faceted piece of business we have seen in a good while, and should meet with the prompt disapproval of the entire trade. We believe that the average grocer does not want to mislead his customers. It would be a suicidal policy to pursue. Yet there must be some unscrupulous enough to handle such goods or the packers would not invest their capital in the business. If they want to introduce a substitute for olive oil, let them brand the goods as do other packers who put up salad oils and sell them as such. We know who the packer is, but do not consider that it would subvert any trade interest to give the name, as there can be no objection offered to him introducing his product under an honest name. The time for frauds in the grocery business is past. The trade has reached a higher level and is aiming for a still higher plane.

We trust that our contemporaries, in the interest of the entire trade, will take this matter up and make every grocer in the land familiar with this bold attempt to place him in a false light before his customers.—*American Grocer.*

WHO INTERPRETS OUR LAWS.

The last Legislature passed an Act intended as an amendment to the codes defining the term "growing crops" so as to make it include trees and vines. The object was to exempt these classes of property from taxation and thus cause the burdens of the government to rest less heavily upon the producer.

The State Board of Equalization has seen fit to consider the act of the Legislature unconstitutional and to advise County Assessors to disregard the law and assess trees and vines as a part of the realty as heretofore. The effect of this mandate may be to precipitate the issue involving the validity of the law before the Supreme Court. Otherwise the act of the State Board of Equalization seems somewhat previous. It would be wiser, we believe, to consider the laws of the State passed regularly by its Legislature to be valid until some one interested in their defeat raised the question of their invalidity. We do not find it laid down in the constitution that the State Board of Equalization is empowered to issue mandatory instructions to County Assessors nor are they anywhere made the court of last resort to issue judicial opinions upon the assessment laws in advance of litigation arising under them.

A KIND WORD FROM OAKLAND.

The San Francisco MERCHANT has just passed into new proprietorship, having been purchased by R. M. Wood & Co. Mr. Wood is not only a good newspaper man but is thoroughly acquainted with the field which his journal will fill. The MERCHANT has for a long time proved itself a necessity to the merchants of San Francisco and the whole State, and may confidently be expected, under Mr. Wood's charge, to enlarge its sphere of usefulness. It makes its appearance every two weeks, and devotes its attention to the general field of commerce, bestowing particular care upon the wine, olive and raisin interests.—*Oakland Tribune.*

ENCOURAGEMENT FROM NEW YORK.

The San Francisco MERCHANT, the recognized organ of the grape growers and wine merchants, has been purchased by R. M. Wood and Winfield Scott. These young gentlemen have both made a good record for themselves on the daily press of San Francisco, and, judging by the vast improvement in the last number of the MERCHANT, they are putting their energy and brains to good use in their new enterprise.—*Bonfort's Wine and Spirit Review.*

BIG DISTILLERY SYNDICATE.

A distillery syndicate has been formed in the city of Dublin with a capital of 1,000,000 pounds sterling. Messrs. John Jameson & Son, the well-known distillers have refused to join the syndicate.

Attention is called to the announcement of Geo. Windeller, the King St. Cooper. He has made preparations to meet the demands of the California cellar men and dealers, and is now prepared to furnish machine made casks and tanks of all descriptions at the shortest notice.

WINE EXPORTS BY RAIL.

The exports of wine by rail from this State for the month of April was 3,950,080 pounds, divided among the various shipping points as follows:

San Francisco.....	2,902,730
Oakland.....	83,050
Sacramento.....	326,650
San Jose.....	59,710
Stockton.....	32,760
Los Angeles.....	370,960
Colton.....	176,220

IF YOU want to keep posted on matters pertaining to the wine and grape industries of California and the world generally, subscribe for the MERCHANT AND VITICULTURIST. It gives all the viticultural news of importance, and is the only paper devoted to viticulture on the Pacific Coast. Sample copies sent free.

Fresno boasts that she has 10,000 acres of raisin vineyards, and that this amount will increase to 17,500 acres by next year.

WHISKEY PRICES DROP.

Latest advices from the East state that the "Market Basis" of whiskies has been reduced to \$1.02. This is the lowest price reached in many years.

RUSSIAN AND TURKISH TOBACCO CO.

DIRECT IMPORTERS OF

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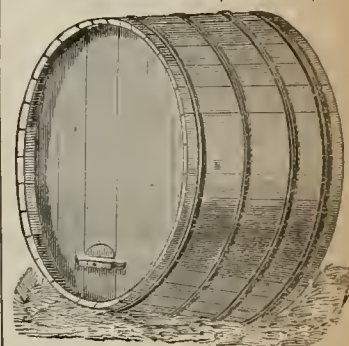
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PORTAL'S WORK.

THE VITICULTURAL COMMISSION
SENDS HIM HIS INSTRUCTIONS.

What He Is Expected to Ascertain Regarding the Dried Grape Market in France. An Important Mission.

In order that the public may fully understand the exact nature of the mission that J. H. J. Portal is expected to perform in France the letter of instructions forwarded to him by the officers of the Viticultural Commission is herewith published in full:

SAN FRANCISCO, April 30, 1889.

J. B. J. Portal, Esq., New York.

DEAR SIR:—It having been represented to this commission that you are now on your way from this country to France on business of a private nature, connected, however, with the development of commerce in California wines, and it being known to our commission that you are familiar with the present condition of viticulture in California, by unanimous vote of the board, during a special session held on the 20th inst., you were especially requested to devote a portion of your time, or so much thereof as you can spare from private business to the investigation of the following subjects:

First. To what extent is there a market in France for dried wine grapes for wine making purposes, and to what extent may the same be increased, or rather to what extent may it be possible for the vineyardists of California to obtain a share of this market for their dried wine grapes.

Second. In what portion, or in what cities of France is there a market for dried wine grapes; what is the relative importance in the trade; what is the present source of supply of dried wine grapes; what distinctions are there made in the various qualities as supplied by the trade, with respect to their relative market values? As for instance, distinctions relating to color, quantity of sugar contained, fine qualities for wine making, etc. To be more particular, would there be any distinction in value in dried grapes produced from Zinfandels, Missions, Rieslings, or Burgers?

Third. What are the names and business addresses of the persons engaged in importing, dealing in and manufacturing, for wine purposes, dried grapes in the most important sections and places in France engaged in that industry?

Fourth. Are the dried grapes required for this French market marked in any special manner, and are they required to be with or without the stems?

Fifth. At what season of the year could dried wine grapes shipped from this State be utilized in France? Or in other words would the element of time in transportation whether by sailing vessel around the Horn, or by steamship via the Isthmus of Panama, or by rail across the continent materially affect the disposition of these products in France?

Sixth. Give us any information regarding the value of California dried wine grapes such as you know would be likely to be dried, in comparison with prices paid for dried grapes of different qualities from other countries.

Seventh. If you can conveniently devote a portion of your time to these questions and report as early as possible in time for the volume of this year, you will render an

important service to this State; and in order to aid you in this respect this commission respectfully commends you to the kind attention of all who may be able to give you information on these subjects.

Yours respectfully,

CHAS. A. WETMORE,

President.

CLARENCE J. WETMORE,

Secretary.

THE HORTICULTURISTS.

President Ellwood Cooper Delivers an
Essay on the Olive.

At the annual meeting of the California State Horticultural Society at National City, President Ellwood Cooper, of Santa Barbara, read the following essay on "Olive Culture."

This subject was very fully discussed at the Chico convention, but so far as the varieties were concerned the conclusions were rather unsatisfactory. The numerous discouraging reports upon the Picholine, has disheartened those who planted this variety, and left thousands of the young trees in the nurseries unsalable. The demand for the Mission cannot be supplied. New varieties are being imported both for oil and for pickles. New planters cannot be too careful about the selection. The Mission is the only variety that has been tested in California, through a number of consecutive years, for the quality and quantity that can be produced from a given number of pounds of ripe fruit. For pickling, the demand is almost wholly for the Spanish Queen, the preference being given on account of its size and beauty. It is my opinion that the pickles made from the Mission olive, once properly put upon the market, will, when their superior quality is known, supplant the Spanish Queen. The Mission being an oil olive, is richer, more delicate in flavor, and as a matter of diet far superior; consequently the growers of the Spanish Queen may find, after many years of waiting, that they had made a mistake.

Oil making will become general throughout the State. The pickler of the Mission will find ready sale for his surplus, and such berries that are not suitable for pickling; while the Spanish Queen cannot be used for oil making. It is not an oil olive. The Mission olive, if carefully handled, will retain in the pickle all the oil. It is rich in life-giving substance. It is a free-stone, leaves the seed readily and has more pulp than a Spanish Queen of twice the size.

There are several different theories on this point. In the essay of Charles Dondero, read at the Chico convention, forty feet was given as the proper distance, and the distance advocated by the Italians, and therefore worthy of the greatest respect, being the experience of generations. We were recommended to plant vines, vegetables, or something else between the rows. A great deal of our land is not suitable for either, therefore is it not more profitable to plant olives, or, in other words, to plant twenty feet each way, and in twelve to fifteen years, when the orchards become crowded, remove every other diagonal row? This would leave an orchard with the tree nearly twenty-eight feet distant and fifty-four to the acre; at twenty-five to fifty years remove every other straight row and we would have an orchard of twenty-seven trees to the acre and distance from each other forty feet. This plan of thinning

out would answer for many other varieties of trees, where planted too thickly. The value of the wood will more than pay for the expense of thinning out.

This essay, listened to with marked attention by all, gave rise to a spirited discussion on olive oil and the way it has been adulterated by unscrupulous dealers with cotton-seed oil. "At New Orleans, four years ago," said Mr. Heath, "nearly all the oil which I examined was largely composed of cotton-seed oil. In my opinion there is absolutely no pure oil in this country except the California product."

Secretary Lelong had tested oil, labeled "pure olive oil," and found it 10 to 30 per cent, olive oil, the rest being cotton seed and other ingredients. He mentioned the case of Dr. Moliere, of San Francisco, who had been in the habit of prescribing sweet oil for patients, two of whom had died from the effects of taking adulterated oil. Continuing, Mr. Lelong said that he had prepared a bill, and presented the same to the State Legislature, but the merchants of San Francisco made such vigorous war upon it, as effecting their interests commercially, that the bill was killed in its swaddling clothes.

E. W. Holmes, of the Riverside Press said they made an olive oil at his home which was so far superior to the imported article that the entire product was sold at home at a high price; consequently had never been advertised to any extent. President Cooper said that out of a number of samples of oil sent to him, his daughter, who is an expert, had been able to pick out his oils immediately, simply by their color.

Mr. Kullom, of Tustin, asked President Cooper what kind of olives he would recommend for setting out in their vacant lands.

The President said that question was already answered in the horticultural reports issued since 1885, and also in the proceedings of the Chico convention. He thought the black adobe soil gave the best results, if it could be properly cultivated, for all fruits.

F. H. Cunningham, of Oceanside, inquired as to whether the Spanish Queen olive had been grown in the State. Secretary Lelong informed him that some had been grown in Pomona; had been grafted and afterwards died.

Mr. Lelong exhibited to the convention five samples of olives; he exclaimed the difference between the so called Picholine, and the real Picholine. The California Picholine makes a sweet pickle but too small for marketing, and is not profitable to growers. The true Picholine is very much larger. He added that there really was no such olive as the Spanish Queen, the correct name being "Regalia."

The effect of irrigation on the olive was then discussed. Mr. Cooper, having no water, had never used any.

Mr. Holmes had irrigated oranges for thirteen years, but his olive growing had not been a success, perhaps from local peculiarities. His trees would blossom heavily, but the fruit did not set.

J. M. Asher asked as to the effect of sea-breezes on the olive, on which opinions seemed to differ. N. W. Motheral, of Hanford, had tried olives on a limited scale, but his trees had never borne satisfactorily. He attributed it to too much water, and extreme heat when the fruit was setting. Mr. Cooper said that the olive loves salt air and an even temperature. Mr. Cunningham said that the trees on the shores of the Mediterranean, bore heavier than those further inland.

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EXPORTS AND IMPORTS.

Of Wine and Spirits from Report of the
Chief of Bureau.

The United States exported 493 proof gallons of brandy in February, 1889, valued at \$933; against 567 proof gallons valued at \$1,170 in February, 1888. For the eight months ending February 28, 1889, the number of proof gallons were 9,239 valued at \$18,161; against 5,131 proof gallons of a value of \$11,299 for the corresponding period ending February 28, 1888.

The imports of the same in February, 1889, amounted to 38,444 proof gallons valued at \$93,260; against 27,316 proof gallons in the same month in 1888, valued at \$75,075. For the eight months ending February 28, 1889, the total number of proof gallons was 273,857, valued \$727,684; against 273,962 proof gallons valued at \$731,302 for the corresponding period ending February 28, 1888. The total imports of all other distilled and spirituous liquors, under which heading are whiskies, rums, gins, alcohol, bitters, etc., for the month of February, 1889, amounted to 85,577 proof gallons valued at \$66,872; against 85,910 gallons valued at \$68,659 for the same month in 1888. For the eight months ending February 28, 1889, the total number of proof gallons were 829,97, valued at \$628,022; against 789,761 gallons valued at \$570,131 for the corresponding period ending February 28, 1888. The total exports during the month of February were as follows:

Alcohol, proof gallons 20,533, value \$3,721; same month in 1888, 15,741 gallons, value \$2,862; for the eight months ending February 28, 1889, 103,558 proof gallons, value \$22,500; corresponding period ending February 28, 1888, 242,386 gallons, value \$54,149.

Pure neutral, or cologne spirits, for month of February, 1889, none exported; same month in 1888, 165 gallons, value \$50. For eight months ending February 28, 1889, 39 gallons, value \$62; same period ending February 28, 1888, was 14,034 gallons, value \$2,693.

Rum, proof gallons for month of February, 1889, 107,360, value \$132,083; same month, 1888, proof gallons 127,362, value \$33,669. For eight months ending February 28, 1889, the number of proof gallons were 361,688, value \$121,316; same period ending February 28, 1888, the number of proof gallons was 697,509, value \$183,215.

Of Bourbon whiskey 46,061 proof gallons were exported during February, 1889, valued at \$31,389; against 17,315 gallons, valued at \$20,770, during the same month last year. For eight months ending February 28, 1889, the number of gallons was 237,408, valued at \$199,931; against 97,257 gallons of a value of \$115,999 for the corresponding period ending February 28, 1888.

Of Rye whiskies 37,992 proof gallons, valued at \$32,530 were exported during February, 1889; against 381 proof gallons, valued at \$625 in same month in 1888. For the eight months ending February 28, 1889 the number of proof gallons were 113,412 valued at \$122,144; against 77,450 proof gallons, valued at \$92,608 for the same period ending February 28, 1888.

Of all other spirits the number of proof gallons exported during February, 1888, was 2,346, value \$3,071; against 7,431 proof gallons, valued at \$1,539. For eight months ending February 28, 1889, the number of gallons was \$156,765, value \$76,472, same period ending February 28, 1888, the

number of proof gallons was 141,658, valued at \$94,476.

Of wines exported during February, 1889, there were in bottles 838 dozen, valued at \$1,139; against 379 dozen bottles, valued at \$2,072 for same month in 1888. Wines shipped by gallon in the same month amounted to 26,127 gallons, valued at \$19,621; against 30,530 gallons valued at \$20,002 for the same month in 1888. The total of both exported during the eight months ending February 28, 1889 was 5,072 dozen bottles, value \$23,033, 263,488 gallons, valued at \$166,185; against 5,421 dozen bottles, valued at \$23,959, and 198,041 gallons valued at \$135,033 for the corresponding period ending February, 1888.

The imports of wines for the month of February, 1889, were as follows: Champagne and other sparkling wines, 18,108 dozen bottles, value \$242,075; same in February, 1888, 12,434 dozen bottles, value \$151,964. For the eight months ending February 28, 1889, there were 203,836 dozen bottles, value \$2,747,200; against 151,964 dozen bottles, value \$2,286,950 for the corresponding period ending February 28, 1888.

Still wines, in casks, for February, 1889, 121,568 gallons valued at \$90,912; against 220,163 gallons, valued at \$148,235 for the same month in 1888. Bottles imported in the same month, 1889, 9,100 dozen, value \$52,188; against 11,512 dozen bottles valued at \$153,012 for the same month in 1888. For the eight months ending February 28, 1889, 1,830,233 gallons, valued at \$1,260,700; against 1,917,151 gallons valued at \$1,326,286 and 152,097 dozen bottles, valued at \$781,331; against 159,012 dozen bottles, valued at \$805,843 for the corresponding period ending February 28, 1888.

THE ITALIAN VINTAGE OF 1888.

The Minister of Agriculture and Industry of Italy has compiled a statement showing the yield of 1888, as compared with that of 1887. The figures given are in hectolitres, as follows:

	1888.	1887.
Piedmont.....	3,139,400	3,175,300
Lombardy.....	960,600	1,142,000
Venetia.....	1,144,000	31,100
Liguria.....	300,400	439,800
Emilia.....	1,501,800	2,068,800
Umbria, etc.....	1,857,200	2,462,500
Tuscany.....	3,472,200	2,928,200
Rome and vicinity.....	2,480,100	2,100,600
Sicily.....	5,710,300	6,500,500
Sardinia.....	1,240,700	777,500
Other Portions.....	8,360,600	9,859,700
Total.....	30,217,600	31,425,000

The production is consequently less by 1,207,400 hectolitres.

A WINE-TRUST CANARD.

An Associated Press dispatch from New York, published in the coast papers about ten days ago, stated that J. B. J. Portal, who was then in that city, had succeeded in arranging for the formation of a mammoth wine-trust for the introduction of California wines in the eastern markets; also that the alleged trust was the result of long-continued efforts to bring California wine growers together. Inquiries at the headquarters of the Viticultural Commission revealed the fact that the officers place no reliance upon the telegram. They think that the startling announcement was due to the imagination of some reporter who had heard Mr. Portal make some unopprobrious statement regarding the possibility of creating a wine trust. Such an enterprise would be a great thing for viticulture in California, but thus far it probably has no existence outside of the dispatch referred to.

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED FOUR TIMES ON FRIDAY MORNING BY

R. M. Wood & Co., - - Proprietors.

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ANAHEIM.....MAX NEBELUNO
CLOVERDALE, Sonoma Co.....J. A. OARRIE
DIXON, Solano Co.....A. R. STORY
DUNCAN'S MILLS, Sonoma Co.....C. F. SLOAN
FRESNO.....H. C. WARNER,
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STOCKTON.....WM. H. ROBINSON
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HONOLULU.....HAWAIIAN NEWS COMPANY

FRIDAY.....MAY 10, 1889

TO THE TRADE.

In this issue we begin the publication in the MERCHANT AND VITICULTURIST of the imports by rail of brandy, whisky, alcohol and cologne spirits. With this statistical addition we are enabled to present to the public a complete record of the San Francisco exports and imports of wines and liquors by rail and sea. This information is of particular value to all importers and dealers, and it can be found only in the columns of this journal.

THE MOVEMENT which resulted in the formation of the Grape Growers and Wine Makers' Association for mutual benefit was an excellent one, and if these two branches of the grape industry will to a certain extent "pool their issues" and co-operate in the matter of widening the market for their products, a great deal of good can be accomplished. However, the association will be of very little advantage to anybody if its members continue to show a lack of interest in it, such as was exhibited at the last meeting. Perseverance and combined efforts in the proper direction will win the contest that the viticulturists of this State now have on hand, but the methods of the past will not.

If you want to know all about the exports and imports of wines and liquors from and to the port of San Francisco by sea and rail, read the MERCHANT AND VITICULTURIST. It is the only paper on the Pacific coast that publishes these statistics.

In Ohio and the great grape growing regions of New York and Pennsylvania a good crop is anticipated.

THE ACTION of the Grape Growers and Wine Makers' Association in taking steps to find a market for dried wine grapes may be properly regarded as an important step in the right direction. Producers ought by this time to be convinced of the fact that the supply of California wines is far in excess of the present demand, and that as the cellar room is largely occupied with last year's crop, the coming vintage, which may be a large one, must be handled at a disadvantage unless some outlet can be found for the surplus, exclusive of the wine press and the wine market.

In France there is a market that consumes enormous quantities of dried grapes for wine making purposes, and there appears to be no valid reason why California should not compete with other grape growing countries for recognition in this trade. The fact that we can profitably produce wine at thirty cents per gallon seems to indicate that we can grow good grapes about as cheaply as the vigorous of other lands. This being the case we ought to be enabled by proper trade arrangements to produce dried wine grapes and sell them at a profit in the French markets.

A little co-operation in this matter may accomplish valuable results where individual efforts would fail. It is to be hoped that the committee appointed to take the business in hand will be energetic and thorough in the discharge of their trust and that success will crown their efforts.

IN THE last issue of the MERCHANT AND VITICULTURIST, C. W. C. Hutton, ex-Lord High Sheriff of London, called attention to the fact that California wines were not pushed on the markets upon their own merits, but were placed in alleged imported bottles and made to masquerade as French wines. The Los Angeles Herald, in commenting on the statements of Mr. Hutton, says:

"French labels, and French corks are imported to render the fraud successful, and the California wines thus put up are drunk in all parts of the country as French wines, and accepted by the consumers as such without suspicion. Whenever our wines are fairly dealt by, and put upon the market on their own merit and with their own labels, then will they grow in demand and popularity and increase in value. The time will come when this great industry will be strong enough to take its own part and to defend itself from the swindle which is now perpetrated upon it so extensively, and which is injuring every wine producer in the State, to an extent that is almost beyond calculation. That our California wines are as good as French wines, is proven by the fact that they are drunk as French wines everywhere without question. That being the case, our vintages should receive the credit which justly belongs to them, and our producers the profits to which they are fairly entitled for a superior article."

THE TRUSTEES of the whisky trust just before adjourning made a cut of one cent per gallon all around. This begins the war on the opposition.

THE CONSUMPTION of port wine seems to be increasing, for during last year 85,309 pipes were exported from Oporto, as against 71,511 pipes in 1887, and 64,715 in 1885.

THE DEMAND for California brandy is slowly increasing and shows that the time will come when the merits of that product will be widely recognized. A few years ago there was no call for our brandy outside of this State; but now we have a growing market in the east, and of late it has been extended across the Atlantic. An order for five carloads for Liverpool was filled last week. This sister industry to wine making is not developing at a lightning speed, but it is bound to "get there" after a while and finally become one of the important wealth-producing factors of the State.

KATE FIELD'S SUCCESSFUL WORK.

Kate Field is leading the prohibition crowd a merry race in the east, and in the language of the turf she has thus far managed to "come under the wire, hands down, before her competitors reached the distance pole." The talented lady is accomplishing an important missionary work in enlightening the people of the eastern States upon the temperance question, and the enlightenment she is giving them is of a class that has long been needed. For many years the prohibition fanatics have labored to spread the doctrine that the States should pass laws to determine what their citizens should and should not drink.

Maine and Kansas tried the experiment and it is Miss Field's pleasant task at present to labor in the vineyard and show the public the intemperance of prohibition, and that the practice of the doctrine results in a flat and humiliating failure.

Wherever Miss Field has delivered her addresses on this subject she has not only attracted a great deal of attention, but won many converts to her belief that the liquor traffic should be regulated by license, and that the introduction of pure native wines would do away with many of the evils of the drinking habit. She has not been left unmolested in her work, however, for the best female speakers in the prohibition ranks have constantly dogged her tracks throughout her campaign, particularly in Massachusetts, where the prohibition battle was fought and lost on the 22d of last month. At every place where she lectured, a prohibition speaker would engage the same hall, and on the following night inveigh against her teachings. This was kept up till the close of the campaign, and notwithstanding the fact that the State swarmed with prohibition speakers and much money was spent to help along the crusade, the prohibition amendment was defeated by the astonishing majority of over 50,000.

Pennsylvania will vote on the same proposition in the near future, and Miss Field has been invited to take a hand in the campaign and deliver her now famous lecture. She has consented to do so, and some very striking results may be expected when the votes shall have been counted.

A HOPEFUL OUTLOOK.

The Western Broker, of Chicago, says: "The California wine and brandy business does not display the activity usual at this season. This may be partially accounted for as being the result of the recent change in the Internal Revenue regulations, which permit fruit brandy in local bonded warehouses, instead of at the distilleries as formerly; thus rendering it unnecessary for

buyers to give their orders early in the spring seeing that they can replenish their stocks within a few hours; and also by the fact that wine growers are now appointing local agents or opening branch offices or stores in most of the business centers, and the large shipments reported en route from San Francisco to eastern points show that these agencies are laying in large stocks in anticipation of the season's trade. The importation of foreign wines for the western market is becoming "small by degrees and beautifully less" since the western merchants have found out that California is able to supply the trade with wines which are purer, cheaper, and more suitable for their trade than the imported article. Eastern buyers are also beginning to recognize the fact, and the future of the domestic wine industry is one of assured prosperity."

THE VINE DISEASE.

J. H. Wheeler to Write a Report on

J. H. Wheeler, ex-Chief Viticultural Officer, has returned from Los Angeles where he has been investigating the vine disease, and will shortly present a report on the subject to the Viticultural Commission. He found that conditions peculiar to portions of Los Angeles county have rendered the vines there especially subject to the fungus and that similar ravages in other portions of the State are not to be expected.

Mr. Wheeler some time ago began an investigation of the reported appearance of the disease in northern counties and a number of samples secured from Napa and Santa Clara counties and sent to Professor Dowlen, special agent of the commission, to investigate this disease in Los Angeles county, were all found to give evidence of disease. Mr. Wheeler went to Los Angeles county to find out, if possible, why the northern vineyards had not suffered from the fungus as the southern vineyards had. In speaking the other day of the condition of affairs in Los Angeles county Mr. Wheeler said: "I found most of the vineyards of Los Angeles county entirely destroyed, those remaining were very badly damaged, but indicated a possible recovery from the trouble. The Santa Ana valley, which formerly had 5,000 acres of vineyards, does not show 500 acres to-day. The ravages are most marked in this section, though I found no vineyards in the county free from the disease. I found that the soils in which vines were first and worst affected were the light sandy soils. There were abundant proofs that irrigation had assisted the disease, though this was not apparent in all cases. Vines in the clayey and heavy soils were the last to yield, though there is but little true clay land in the county."

HOW PROHIBITION WORKS

It is a strange thing that in Kansas, which has the most severe prohibitory liquor law in civilization, yet the United States revenue reports for seven years show an annual increase in the receipts for retail liquor stamps used in that State. In 1888, which was the last year of the old license system, the number of stamps issued was 1894; in 1889, when the prohibitory law had been in force six years, the number of stamps issued was 2997.—Oakland Tribune.

THE VINE DISEASE.

Expert Dowlen Makes Another Report on the Dread Malady.

Following is the latest report of expert Dowlen on the vine disease that is devastating the vineyards in southern California:

In the last report mention was made of various spores which were found in considerable numbers on the surfaces of leaves which had just begun to show signs of disease; some of these spores could be identified easily, but there were others which were not quite so easily recognized. During the past week, however, a closer search on the spurs of sickly vines has revealed the presence of perithecia containing asci, with ascospores. These asci and their contained ascospores agree in all respects with those developed on diseased Muscat leaves which had been floated on water, mentioned in Report No. 13, December 24, 1888, and also with those found on diseased leaves forwarded from Sonoma, Report No. 15, January 7, 1889.

During the week visits have been made to vineyards in this neighborhood, and also at Santa Ana and Anaheim. On the whole the vines seem to have made a fairly good start, though signs of disease were not wanting: of the varieties seen, the Mission and Mataro are most affected, then come Muscats; the Lenoir, Grenache, Carignau, Victoria, Zinfandel, and Isabella varieties being very healthy. The Lenoir, Grenache, and Carignau were in extremely good condition, as were also the Victoria, though these latter did not seem to have made so good a growth as the first three on the list. The Troussaens are also at present in good condition. At Santa Ana a group of seven Tokay vines, all that had survived from an entire vineyard, had made a good growth, but these had received some extra care and nursing.

Amongst the Lenoirs mentioned above were scattered about a few Cabernet vines. These were all decidedly sick, and will probably not last through the summer. In all parts of the neighborhood of Santa Ana and Anaheim which were visited, the vineyards have been practically destroyed, vineyardists having preferred to root up vines which were in poor health, and sow the land with grain, rather than take any risks over a problematical crop of grapes. On the road to Santa Ana, many vineyards between Los Angeles and Downey were noticed, some of which appeared to be in really good condition, but in all it was quite noticeable that wherever there was a patch of light soil there the vines had died out. This is much more plain now than last fall, when a visit was paid to the same district. ETHELBERG DOWLEN.

April 22, 1889.

THE WHISKY market both in Kentucky Bourbon and Eastern Ryes continues dull, notwithstanding which prices have been fully maintained, and nearly all leading brands have advanced, thus showing that both buyers and sellers have confidence in the outlook for a more prosperous future.

THE MERCHANT AND VITICULTURIST is the only paper west of Chicago that publishes the prices current of foreign and domestic wines and liquors. It should be in the hands of every dealer in these commodities.

Subscribe for the MERCHANT AND VITICULTURIST.

GILMORE'S IDEAS.

The Correspondent of "Bonfort's" writes about California.

The wine men of California are beginning to find out that the money in this as in every other business is in brands. Brands and printer's ink when stuck to always pay handsomely.

San Francisco is more like Chicago than any other place. It has more saloons, restaurants and cigar stands to the square than any other city in the United States.

The great improvement of late years in the quality of California wines is due largely to three things: First, experience; second, introduction of European vines; and third, the removal of vineyards from the valleys to the hillsides.

But two or three of the wine makers of California are members of the National Protective Association. They give us an excuse for not joining that they desire nothing in common with the spirit or whiskey distillers, and are indifferent as to how soon prohibition wipes them out. The foundation of this bitterness lies in some opposition shown by spirit men to the bill allowing sweet wine makers grape brandy, tax free, to fortify with.

Notwithstanding the fact that the crop of '88 wines was much smaller than was generally anticipated, prices are very low, and those makers who do not distribute declare that only a loss is in sight. This would seem to be a misfortune and doubtless it is, but should it lead to a more general consumption of California wines by the people of this country it may prove in the long run to be a blessing. It certainly requires more than a general introduction to induce the people of this country to consume not ten but a hundred million gallons of California wines. Cheap prices may assist the introduction. — Bonfort's Wine and Spirit Circular.

SOME SENSIBLE TALK.

A Review of the Situation of the Wine Industry.

Napa and Sonoma vineyardists say that wine making is not nearly so profitable as it formerly was. They receive but eleven cents per gallon now for such wine as formerly commanded from twenty to forty cents. In wine making, as in all other arts, careful, conscientious work pays. Good wine always commands a good price. There are, comparatively speaking, but few good wine makers in the State, and they are often hampered in their work by incompetent directors. Wine making is a study from soil to cellar.

Many wineries lack proper appliances, and many wine makers are expected to produce good wine from poor soil; or at least from soil that, however suitable it may be for squash, certainly lacks the elements necessary to give the desired flavor to wine. Flavors can scarcely be classed in California. There are no large sections of land containing but one kind of soil. As a rule, the strata are broken and scattered, as a result of volcanic action in ages past. There is scarcely any thousand acres in a body that does not contain various kinds of soil. And, as before stated, many wine makers are compelled to retire their own judgment in favor of their employers'. Often no care is used in the selection of

grapes and it is a well-known fact that numerous varieties are often pressed into the same vat. Our vineyardists have hardly got beyond the experimental age. It is comparatively a new industry. Many of the vineyards of France have been under cultivation for from 800 to 1000 years.

There are very few vineyards in California thirty years old, and they contain as a rule vines planted by the missionary fathers, and consist almost exclusively of the old Mission grape, the least valuable for wine making purposes. There are more vineyards ten years old, and the majority are of yet more recent planting. On account of the great variety of soils, our vineyardists have not yet decided upon the best variety of grape for each locality.

One vineyard in Fresno county contains over 400 varieties of grapes, and few wine vineyards in the State contain less than fifty. It takes years to demonstrate the peculiarities of wine from each variety. The worth of some have been made evident, and in several instances poor varieties of vines have been uprooted, to make room for those that have proven preferable. Within a few years the flavor of the best qualities will become known and established, and will be put upon the market pure, unmarred by the flavor of dead leaves, poor varieties of grapes and sticks, stocks and redwood. California wines will then take their proper place in the markets of the world and the estimation of the people. — Fresno Republican.

BONFORT'S CORRESPONDENT.

He Writes about Famous St. Helena Wine Growers and Their Wineries.

San:—I had a delightful drive this afternoon out from this place to surrounding vineyards and wineries, taking in the establishments of Beringer Bros., Bourn & Wise, and Mr. Chas. Krug. I also called at the attractive residence of Mr. Ewer, of Ewer & Atkinson, of Rutherford. Mr. Krug has a large winery, with excellent cellars well stocked with the wines of several vintages. He is one of the oldest winemen of California, and understands thoroughly the art of making good wines, and of keeping them in the best condition. Messrs. Bourn & Wise are building enormous cellars on their place, which when finished will have a capacity of 3,000,000 gallons. The building is of stone, 490 by 80 feet, and will be three stories in height when completed. The roof will be of slate and the floors of cement. They will use it mainly for their own wines, but will offer storage to the public.

Beringer Bros.' cellars are about one mile from the station at St. Helena. They have a large building of stone, but most of the wines are stored in tunnels running under the mountain. These tunnels are blasted out of the solid rock, and are perfectly dry. The temperature ranges from 58° to 60° the year round, and the atmosphere is pure and bracing. Here we find wines of every variety the taste could desire, from the sweet Angelica to the very dry Riesling or the astringent claret. The Messrs. Beringer are practical wine makers from the classic Rhine, and know a poor wine from a good one. The poor wines go to the distillery and are converted into brandy. This is essential, as Beringer Bros. only cater, through their agents, Messrs. Walden & Co., to first-class trade, and they cannot afford to send out any but good, sound wines. The wines in these cellars are

from grapes grown on the estate, and are largely from fine foreign varieties. The stocks run back to the vintage of 1882.

Near the winery is the magnificent residence of Mr. F. Beringer. It is a beautiful building of gray stone, and three stories in height. The style of architecture is from the ancient German, and the plans were made by Mr. Beringer himself. On three sides run broad stone piazzas, covered to protect from the sun, and adorned with vines and flowers of many colors. The large, square hall, with its easy chairs and broad tables, its polished trimmings and ceiling of hard wood; the handsome drawing-room, the library, smoking room and beautiful dining-hall, with a bay window leading into the conservatory, occupy the first floor. The second floor is devoted to bed-rooms, billiard-parlor, etc. The third floor I did not visit. The entire house is furnished with exquisite taste, and as one gazes about him upon the evidences of refinement and the arrangements for solid comfort, the substantial and beautifully upholstered furniture on which the soft rays of light fall from stained glass windows; or if he looks without upon the grounds, more beautiful than the most productive imagination could conceive, where the flowers and the fruit of every clime, almost on earth, grow in profusion, he can but feel that, with all of its drawbacks, life can be made very beautiful and this old world can be turned into a paradise if money and taste are supplied to provide the requisites.

I find the vineyardists up this way very much disheartened over the attacks of the phylloxera, and over the continued low price of wines. Both of these matters have assumed a serious aspect, and the growers declare that they must adopt radical remedies for both, or they will be ruined. What moves will be taken remains to be seen. — T. M. Gilmore, in Bonfort's.

CALIFORNIA RAISINS.

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Seedless " "	... 85@ 1 10
" " choice, " "	... 1 10@ 1 15
" " fancy, " "	... @ 1 25
Unstemmed " in sacks, per lb.	... 3@ 4c
Stemmed " " "	... 4@ 5c
" " per 20-lb. box	... 10@ 1 25
" Sultanais, unbleached, in boxes	... 1 00@ 1 25
Dried Grapes, Stemmed, " "	... @ ...
" Unstemmed, " "	... @ ...

SUGAR QUOTATIONS.

The California Sugar Refinery has lowered its prices and quotes as follows, terms net cash: Patent Cube, bbls, 8½¢; lb; Crushed, 8½¢; Extra Powdered, 8½¢; Fine Crushed, 8½¢; Dry Granulated, 8¢; Confectioners' A, 7½¢; Extra C, 6½¢; Golden C, 6¼¢. Half-bbls, ½¢ and boxes ½¢; lb 50lb bags ½¢, more, for all kinds.

The American Sugar Refinery quotes the list, terms net cash: Extra Fine Cube, bbls, 8½¢; Crushed, 8½¢; Fine Crushed, 8½¢; Powdered, 8½¢; Extra Fino do, 8½¢; Dry Granulated, 8½¢; XX do, 8½¢; Confectioners' A 8¢; White Extra C, 7¢; Extra C, 6½¢; Golden C, 6½¢. Half-bbls, ½¢; and boxes ½¢; lb 50lb bags ½¢, additional on all kinds.

Subscribe for the MERCHANT AND VITICULTURIST.

VINEYARD IRRIGATION.

How it is being Employed in Colusa County.

In the vicinity of Colusa a system of irrigation is being pursued which seems to us well worthy of description. We select as the best example of a farm and orchard treated in this way, that of J. B. De Jarnatt, Mr. De Jarnatt's farm is situated one mile north of the town of Colusa, and comprises 240 acres of rich alluvial soil. Of this, 12 acres are in orchard, about equally divided between peaches, pears, prunes and apricots; 22 acres are in raisin grapes (Muscatel), about 80 acres are in alfalfa, and the balance is farmed to broomcorn and Egyptian corn. Five years ago this tract was nothing but a wheat field. The original purchase included 270 acres, but two small tracts of 15 acres each have been sold to Mr. Nathan Cutler and his son, Mr. Will Cutler, who have planted them out principally to peaches. Immediately after Mr. De Jarnatt's purchase, he procured the services of a civil engineer, had levels run, levees and floodgates constructed, and this inaugurated the first systematic plan of winter irrigation for land in Colusa county. He has demonstrated its great value. No finer orchard and vineyard can be shown in the State.

Mr. De Jarnatt's farm is divided into sections varying in size from twelve to forty acres each section being surrounded by a check or levee of sufficient height to allow water to accumulate over the land to a depth of from 24 to 30 inches. These levees are provided with floodgates at convenient points for receiving and discharging water. The main flume or headgate is eight feet wide with strong double gates at front and rear, which when raised discharge water from the river into a ditch ten feet wide leading through the alfalfa fields to the orchard which latter is generally flooded first; then, closing down the orchard gate, the water fills the ditch and spreads over the alfalfa fields, and when they are submerged to the height of the check levees, the headgates are closed down and the earth is allowed to drink up the entire quantity. As soon as this is done, the headgates are opened again, and the fields are flooded a second time, from whence the water is drawn off to the vineyard till that is supplied, and the irrigation is completed for the season.

Mr. De Jarnatt is the pioneer of Colusa county in this system of irrigation. Since he started, however, hundreds of acres have gone into fruit and grapes, and have been treated by a similar process of winter flooding. Bridgeford & Mulligan have a fruit and stock ranch of 50 acres not far from Mr. De Jarnatt. They have twenty acres planted to fruit—raisin grapes, peaches, Bartlett pears, prunes and apricots—while the balance is devoted to the growth of alfalfa and root crops. Hon. L. F. Moulton also has 80 acres in vineyard and orchard across the river from Colusa, within a mile or so of the city, which is a grand improvement for the county.

HIGH LICENSE FOR OAKLAND.

The city council of Oakland has passed the ordinance raising the liquor license to \$100 a year. Councilman Wakfield made an amendment to the ordinance to omit pure California wines in bulk from its provisions, but the amendment was lost. This is a direct blow to Alameda county vignerons.

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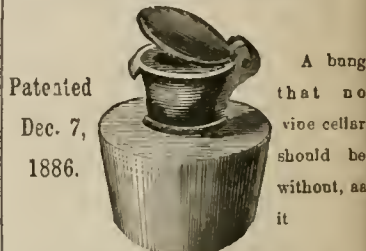
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— APPLY AT —

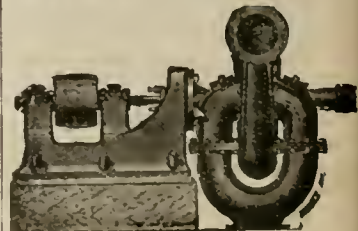
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Pump, for orchards. The only one ever recom-
mended by the State Horticultural Society

IN OREGON.

The State Horticultural Society Discusses Grape Culture and Pests.

President Cardwell announced that Mr. A. R. Shipley would deliver an address, giving his experience with grapes, as he is one of the most experienced vineyardists in this valley. He had planted many varieties of grapes and from his experience he concluded that only the Concord, Delaware and White Muscatine were varieties that paid well for planting. If you plant for market plant paying varieties. If for home use try a variety. The Hartford prolific is very black, but not as good as others for eating. The Isabella is an early grape, but not the finest. The Isabella comes late and often does not mature, but last year was favorable and they ripened well. They keep all the winter and are valuable for that. The Iona is a good keeper but not equal to the Isabella. The Catawba does not do well here. Our people like the juicy taste of native grapes, as Concord and Isabella. It is best to raise them close to the ground so that the warmth the earth exudes during the night may aid to ripen them.

Grapes do not need sunshine here in western Oregon. Reference was made by Mr. Shanno and Mr. Dosch to the way vineyards are managed in the old country.

The Muscat, of Alexandria, does well; he has an acre and a quarter of them and sold \$660 worth of fruit at four cents a pound. The Chasleau Rose makes bunches two to two and one-half pounds. (Mr. Shipley said his bunches often weigh four pounds.) The Rose of Peru was as good as the Muscat of Alexandria.

He sold twenty pounds of both to be sent to England, and they arrived there in good order after being six weeks on the way. The Black Hamburg was a good grape, equal to the others, and orders always come from these three varieties.

Mr. Varnig, of the Dalles, said we need different varieties east of the mountains and have little use for the native varieties. The Concords never do well there. He valued above all the Violet Rose, which is earliest of all and sells high before any other grapes come. Grapes ripen nicely lying on the sandy soil of Eastern Oregon. Mr. Shanno can sell sweetwaters better than any other. Dr. Casto asked some one to explain how grapes should be cultivated. Mr. Shipley said grapes should be well cultivated, plow deep and cultivate well.

Mr. Dosch said the soil and climate of Germany greatly resembles Oregon. There they early in spring spade deeply, put manure close to the vines and leave it three weeks. The vines are staked meantime, then spread the manure. After bloom is over they cultivate well by hand. They prune very early.

Dr. Plummer said that a vine grower in California said in his hearing that he could raise and take care of an acre of grapes as cheaply as an acre of corn, or even less.

Judge Wait believed in summer pruning, and Mr. Henry Miller took the same position.

In the afternoon the society discussed at length the codlin moth, and covered the ground the *Oregonian* has repeatedly stated in connection with reports made of meetings of the Dalles Pomological Society and the Horticultural Society.

The Dalles gentlemen gave their success in spraying their apple orchards and saving their fruit last year. They sprayed as many as four times.—*Oregonian*.

Kohler & Frohling,

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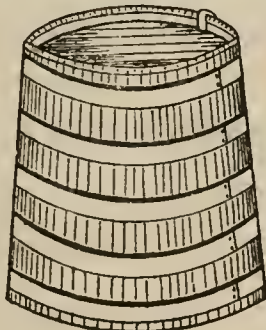
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Three Dollars a Year,

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THE NEW YORK MARKET.

J. B. J. Portal says it Promises Great Things for California.

In a private letter from New York, written just prior to his departure to Europe, J. B. J. Portal has the following to say regarding the situation in the great metropolis, all of which will be of interest to the vigorous and fruit growers of this State.

"New York consumes a large quantity of wines of all sorts; wine being much more commonly used in public places than in California. But the quality of the so-called California wines now in New York is very poor. A good lot may be found here and there, but in general the trash that is sold as California wine is a libel upon the State. A radical change is needed in this matter. The best class of our wines must somehow be got into this market, and I am certain that the merchants here would be willing to pay a fair price for a really good article. I am told that all the good wine there is now in Santa Clara county would be bought at twenty-two and a half cents a gallon on board the cars at any of the depots of the Southern Pacific, if the proper arrangements could be made.

And, taken all together, the prospect for better prices is encouraging. California will probably produce a larger crop than usual this year, but the market here and at New Orleans is increasing daily. The wines sold under California labels are only to be seen in ordinary restaurants; the good wines are sold in the best hotels under various French names. A connoisseur, of course, easily detects the fraud, and, indeed, it is not denied.

Dried grapes can be sold here in any quantity at three and a half cents a pound. There is a very poor lot of California prunes here, and the dried fruits of sorts is not what it ought to be. The presence of this inferior fruit in New York is a great injury to our State. It is of no use to send trash here. The choicest products of our orchards and vineyards should appear in this market, or none at all. There is a vast field here for the sale of California fruits of all kinds, dried and preserved, but they must be of good quality.

Now is the time to subscribe for the MERCHANT AND VITICULTURIST.

TIME TO BEGIN THE FIGHT.

The St. Helena papers are trying to rouse the wine growers to a recognition of the necessity for taking steps to secure pure wine legislation, at the hands of Congress. The *Star*, in speaking of the subject, very truly says:

"What our wine men are greatly in need of is pure wine legislation of some kind; something to protect them from the inroads made upon their business by importers of spurious wines from foreign countries. A large number of our people are not able to judge good wine, but purchase it on account of the label it bears; although it really may be a vile decoction, if it has a high-sounding French name on the label, no questions are asked, but a fancy price is paid for it without any complaint. Hon. M. M. Estee, who is a great friend of our wine men, and who intends going to Washington soon, has, we are informed, signified his willingness to take on and present any memorial or petitions our wine men see fit to draw up and endorse. Here is an opportunity for our people to lay their grievances before Congress without having to be at any expense. All are sufficiently acquainted with Mr. Estee to know that he will exert his influence in the strongest manner possible."

There are many things that can be said in a memorial to Congress regarding the need for adequate protection to the young wine industry of this State, and the sooner the wine growers of California discover this fact and bestir themselves to beat the idea into the congressional head, the sooner will relief in this direction be secured.

One thing should not be forgotten, and that is that too many facts, figures and arguments on this subject cannot be placed before our national law makers. The cry goes up from every wine growing district in the State that we must enlarge our market, or else see the wine industry go to the demolition bow-wow. That is too true, and one of the surest ways to accomplish that end is to obtain legislation that will protect the wine interest of California against the fraudulent practices that are now destroying it.

The wine growers should unite on this issue and make a hard fight for self-preservation.

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A. L. TUBBS, President,
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FOUNDED IN 1850.

INCORPORATED APRIL, 1889

CHAS. W. KELLOGG, Secretary.

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The above cut represents our Double-Acting Star Spray Pump arranged for one or two Sprays or Hose, (we also fit this pump with one hose). This Pump is especially adapted for spraying liquids or poisons of any kind upon trees, shrubbery, orange trees, vines, etc., affected by bugs, worms, insects, etc. The valves are constructed entirely of Brass, and even to the packing it is made of asbestos, which resists acids or hot mixtures of all kinds, and

is capable of doing infinite more service than any other pump in the market, as it is of greater capacity, and being double-acting in principle, throws a continuous and powerful stream.

SEND FOR OUR SPECIAL SPRAY PUMP CATALOGUE.

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Wines treated under the Fraser Electro Magnetic Process, developing New Wines in thirty days, equal to three year's maturing under the old system.

R. J. HARRISON, President.

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OUR NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER COLIMA, MAY 3, 1889.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
J M B.	O Schilling & Co.	1 barrel Wine	47	\$85
G A S.	"	2 barrels Wine	67	60
"	"	1 octave Wine	28	45
C in diamond.	C Carpy & Co.	140 barrels Wine	11,684	2,700
S L & Co.	S Lachman & Co.	200 barrels Wine	17,048	3,011
J P.	Frappoli, Berge & Co.	35 barrels Wine	1,683	467
A O & Co.	A Greenbaum & Co.	50 barrels Wine	4,352	735
F A.	Lachman & Jacob.	25 barrels Wine	1,254	436
A V.	"	15 barrels Wine	771	252
G O & Co.	Williams, Dimond & Co.	32 casks Wine	2,750	1,600
Total amount of Wine.			25,727	\$9,818

TO CENTRAL AMERICA.

P A P. Acapulco.	Calera, Roma & Co.	30 cases Wine	50	\$120
M C. Champerico.	Urrutia & Urrutia.	5 kegs Wine	50	55
A G. Champerico.	"	2 barrels Wine	68	68
C de A. Guatemala.	Parrott & Co.	60 cases Wine	80	210
J R. Guatemala.	Eug de Sabia & Co.	10 kegs Wine	76	76
Puntas Arenas.	"	10 cases Wine	38	38
N D. La Libertad.	"	0 cases Wine	30	15
J W. Puntas Arenas.	"	1 barrel Wine	30	15
A D. Acapulco.	Dickman & Co.	10 cases Wine	80	80
T A. La Libertad.	Kohler & Frohling.	1 barrel Wine	52	37
"	"	1 keg Wine	10	8
R S G. Champerico.	D Feigenbaum.	1 barrel Wine	27	29
A C D. Acapulco.	B Dreyfus & Co.	4 half-barrels Wine	1	25
"	"	2 kegs Wine	30	15
J C. Puntas Arenas.	F Meeks.	22 cases Wine	100	100
A C J. Champerico.	E L G Steele.	2 kegs Wine	30	23
B R. La Libertad.	J T Wright & Co.	1 half-barrel Wine	35	20
B P. La Libertad.	"	5 kegs Wine	50	42
Total amount of Wine, 138 cases and			714	\$1,209

TO MEXICO—PER STEAMER NEWBERN.

H S. Mazatlan.	Baker & Hamilton.	2 barrels Wine	90	\$87
S S. Mazatlan.	I Gutte.	4 casks Wine	240	146
M B S. Mazatlan.	W Loiza.	2 casks Wine	125	75
J M. Mazatlan.	"	2 casks Wine	8	47
A L. Quetzarus.	"	2 casks Wine	52	26
F H. Mazatlan.	A K Stevens.	2 barrels Wine	80	68
M J O. Maatlan.	Wells Fargo & Co.	1 keg Wine	7	10
Total amount of Wine.			681	\$419

TO HONOLULU—PER STEAMER UMAVILLA

Address	J Pinet.	2 half-casks Wine	67	\$38
J W S.	Kohler & Van Bergen.	145 kegs Wine	525	160
"	"	62 kegs Wine	620	620
"	"	8 barrels Wine	400	300
"	"	5 cases Wine	15	15
W C.	C Schilling & Co.	4 cask Wine	258	180
A S & Co.	"	2 casks Wine	128	100
"	"	1 barrels Wine	56	28
"	"	12 cases Wine	67	43
H & Co.	Kohler & Frohling.	1 cask Wine	67	150
"	"	1 quarter-cask Wine	32	50
"	"	15 kegs Wine	150	150
"	"	10 kegs Wine	61	40
H & Co.	J Gundlach & Co.	1 cask Wine	134	134
V S.	S Lachman & Co.	5 barrels Wine	238	170
I J.	Arpad Haraszthy & Co.	65 kegs Wine	300	235
"	"	32 kegs Wine	320	230
"	"	15 cases Wine	50	50
& Co.	Lachman & Jacob.	5 cases Wine	311	237
Ion P W.	Gallegos Wine Co.	4 cases Wine	20	20
W C.	W G Camelinas.	1 half-barrel Wine	30	12
Wall & Son.	Williams Dimond & Co.	9 cases Wine	40	55
Total amount of Wine 41 cases and.			3,746	\$3,017

MISCELLANEOUS SHIPMENTS.

DESTINATION.	VESSPL.	RIG.	GALLONS.	VALUE.
Victoria	Mexico	Steamer	60	\$40
Victoria	Mexico	Steamer	46	46
Victoria	H W Almy.	Stark	1,047	314
Victoria	Alameda.	Steamer	58	29
Victoria	Alameda.	Steamer	119	53
Victoria	Walla Walla.	Steamer	140	63
Total.			1,444	\$565
Total shipments by Panama steamers.			26,441 gallons	\$10,547
Total Miscellaneous shipments.			5,851 "	4,000
Grand totals			32,292	\$14,547

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA

APRIL 1, to MAY 1, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
Colima	New York.....	C Carpy & Co.....	15 barrels Brandy.....	485	\$1,00
Walla Walla	Victoria.....	Bach, Mege & Co.....	1 case Brandy.....	8	8
Colima	Puntas Arenas.....	Eug de Sabia & Co.....	1 case Whiskey.....	14	14
Colima	La Libertad, C A.....	Kohler & Frohling.....	2 cases Whiskey.....	17	17
Newbern	Esenada, Mexico.....	Mabton & Dauglado.....	1 barrel Whiskey.....	34	40
W. de Janeiro.	Shanghai.....	Millette & Co.....	10 cases Whiskey.....	36	110
Castilla	Honolulu.....	Spurrance Stanley Co.....	3 half-barrel Whiskey.....	84	168
"	"	"	13 cases Whiskey.....	112	112
"	"	Lilienthal & Co.....	30 cases Whiskey.....	210	210
Total amount of Brandy, 1 case and.....				495	\$1,008
Total amount of Whiskey, 46 cases and.....				148	67

IMPORTS OF WINES AND LIQUORS BY SEA.

FROM ANTWERP.

SHIPPER.	PACKAGES AND CONTENTS.	CONSIGNERS.
Larigau & Co.	10 casks Wine	Larigau & Co.
A P Salatie & Co.	300 cases Vermouth	F Thomas
J P Best & Co.	200 cases Vermouth	Mucky & Co.
"	1 cases Wine	"
J Hennessy & Co.	25 cases Liqueurs	Order.
S de Forge & Co.	75 cases Brandy	10 casks Brandy
J Robin & Co.	10 casks Brandy	J de Fremery & Co.
E Cluana & Co.	20 casks Brandy	A Vignier
Ad Vaegel	8 cases Wine	"
"	5 cases Brandy	"
"	25 cases Wine	"
J P Best & Co.	60 cases Kummel	Larigau & Co.
Ad Vaegel	50 cases Champagne	A Vignier
Steinmann & Ludwig	100 baskets Champagne	Hellman Bros & Co.
S A Le Vin & Co.	5 octaves Genera	Pascal Dubedat & Co.
Rhuau & Co.	120 pipes Genera	J de Fremery & Co.
Meyer & Co.	20 casks Genera	Order.
J Sanliner	100 cases Genera	Order.
A Van Hohen & Co.	200 cases Genera	J de Fremery & Co.
Martell & Co.	15 casks Brandy	Wm Wolff & Co.
"	100 cases Brandy	"
Direct Pelikowsch	20 casks Brandy	J de Fremery & Co.
Bartin & Gustin	120 cases Wine	"
"	5 hds Claret	"
J P Best & Co.	4 casks Wine	A Vignier
"	50 cases Liqueurs	J de Fremery & Co.
Ang Andre	4 casks Wine	"
"	100 cases Kummel	Ruth & B-nidner

FROM LONDON.

T S Kinney & Co.	50 cases Champagne	Pascal Dubedat & Co.
"	20 cases Absynthe	"
"	42 hds Wine	"
"	25 cases Brandy	"
"	50 cases Wine	"
"	400 cases Vermouth	"
"	35 cases Sherry	"
Adamsen Glifdan & Co.	15 cases Liqueurs	J E Mile
G Dubedat & Co.	15 packages wine	Pascal Dubedat & Co.
"	150 cases Wine	"
"	2 packages Brandy	"
W E Ball	35 baskets Champagne	G W Jackson & Co.
Thompson Willbert & Co.	15 octaves Rum	C W Craig
T Trapp & Son.	328 cases Wine	C Meinecke & Co.
"	50 cases Brandy	E Thomas & Co.
T Merritt & Co.	25 cases Whiskey	C Vignier
J Watson & Co.	100 cases Whiskey	C W Craig
Hackett Anseper & Co.	20 octaves Brandy	Order.
Jackson Clayton & Co.	200 cases Genera	Order.
Raguel & Co.	25 cases Brandy	E Thomas & Co.
"	5 octaves Brandy	C Meinecke & Co.
P Healy & Son.	100 cases Spirits	"
P Donery & Co.	75 octaves Wine	C W Craig & Co.
Silva & Orsen.	32 octaves Wine	A Greenbaum & Co.
T S Kinney & Co.	260 cases Vermouth	Pascal Dubedat & Co.
O A Witt.	205 barrels Whiskey	H W
H Heatly & Son	25 cases Wine	Dickson De Wolf & Co.
T Trapp & Son.	140 cases Wine	A Vignier
W & A Gilbey & Co.	100 cases Wine	Lilienthal & Co.
G A Witt	142 barrels Whiskey	F W

FROM LIVERPOOL.

J Moss & Co.	150 cases Brandy	P Pondensen
"	25 cases Liqueurs	Hellman Bros
"	150 cases Brandy	Wm Wolff & Co.
"	50 cases Wine	E Thomas & Co.
"	50 cases Wine	Pascal Dubedat & Co.
"	5 cases Liqueurs	P Pondensen
E & J Burke.	325 cases Whiskey	Sherwood & Sherwood
Williams Humber & Co.	10 octaves Wine	Wm Hoelscher & Co.

FROM HAMBURG.

T Borchardt.	50 cases Kummel	J de Fremery
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IMPORTS BY SEA Via NEW ORLEANS FOR APRIL.

FROM	CONTENTS	CONSIGNEES
Havre	100 cases Champagne	Maconduy & Co.
"	500 cases Champagne	Wm Wolff & Co.
"	100 cases Champagne	A Vignier
"	50 cases Champagne	Ruth & Bendixen
"	8 cases Champagne	W B Chapman
"	5 octaves Brandy	W Walter & Co.
Liverpool	12 casks Wine	J de Fremery & Co.
Hamburg	1 case Liqueurs	C Bruing

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from April 15, 1889, to date.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
Lilienthal	300				114,930
C W Craig	317				125,280
"	141				
Jones, Mundy & Co.	300				119,000
"		60	20,000		
L Tanssig & Co.	98	5			40,600
"	70				25,561
Sabe Bros & Plageman	60				4,000
O Mayfield.	10				700
Petersen W	2				350
John Glennon	1				400
H A Cheal.	1				
Total's					1,300 65 20,000 125,000 411,900

New Striped Rose. The Greatest Novelty IN HARDY ROSES EVER OFFERED.

It originated with us in 1882; is entirely hardy, having endured our fiercest winters without protection. Write us **THIS ROSE FREE** Flowers large and fragrant and learn how you can have one. A plant of this Rose, with its long, narrow, pink, distinctly striped, and dished with white and carmine; free bloomers; not an old flower in a new name, but a genuine novelty. Price \$1.00, prepaid, and each purchaser can have a copy of **VICK'S FLORAL GUIDE** for 1889, the flower of America, now ready, revised and enlarged; new shape; new type; elegant cover; a frontispiece, and 2 colored plates. Contains an illustration and description of every popular plant, flower and vegetable, and prices of our various offers. We do not advertise "two dollar worth for 50 cents," but we do give money's worth, both in quality and quantity. See our Novelties in Flowers and Vegetables. Price of GUIDE, 15 cents, each copy contains a certificate good for that amount in the purchase of any of our plants.

JAS. VICK SEEDSMAN, Rochester, N. Y.

PRICES CURRENT.

OF CALIFORNIA WINES AND BRANDIES OF THE VARIOUS DISTRICTS.

[The prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

LIVERMORE.

	QUARTS.	PINTS.
Table d'Hole, Souv. 1886.....	\$6.00	\$7.00
Sauterne " 1886.....	12.00	13.00
Alto Douro " 1884.....	24.00	25.00
Medoc " 1886 a.....	12.00	13.00
Medoc " 1886 b.....	9.00	10.00
Sauterne.....	6.00	7.00
Haut Sauterne.....	7.00	8.00
Claret.....	4.00	5.00
Orleans Riesling.....	5.00	6.00
Burgundy.....	4.00	5.00
Sauterne.....	5.00	6.00
Zinfandel.....	3.50	4.50

ST. HELENA.

Johannisberg Riesling.....	5.00	6.00
Franken Riesling.....	4.50	5.50
Gutedel.....	4.50	5.50
Sauvignon Vert.....	4.50	5.50
Zinfandel.....	4.50	5.50
Sweet Muscatel.....	6.00	7.00
Brandy.....	10.00	11.00
Riesling.....	5.00	6.00
Golden Chasselas.....	5.00	6.00
Hock.....	5.00	6.00
Gutedel.....	5.00	6.00
Sauvignon Vert.....	6.00	7.00
Burgundy.....	5.00	6.00
Zinfandel.....	3.00	4.00
Claret.....	5.00	6.00

SONOMA.

Riesling.....	4.00	4.50
Hock.....	3.50	4.00
Gutedel.....	4.50	5.00
Sauterne.....	4.50	5.00
Zinfandel.....	3.75	4.25
Zinfandel, Old.....	4.50	5.00
Burgundy.....	4.00	4.50
Superior Port.....	10.00	11.00
Riesling.....	4.50	5.50
Hock.....	4.50	5.50
La Vert.....	4.50	5.50
Chasselas.....	4.50	5.50
Mataro and Zinfandel.....	3.50	4.50
Traminer, 1882.....	5.00	6.00
Gutedel, 1882.....	6.00	7.00
Burgundy, 1884.....	6.00	7.00
Zinfandel, 1884.....	6.00	6.00

NAPA CITY.

Hock.....	3.50	4.50
Gutedel.....	4.00	5.00
Riesling.....	4.50	5.50
Cabernet.....	4.50	5.50
Zinfandel.....	3.50	4.50
Private Stock Claret.....	5.00	6.00
Burgundy.....	4.00	5.00
Port, Old.....	4.50	5.50
Angelica.....	4.50	5.50
Sherry.....	4.50	5.50
Brandy, 1881.....	16.00	17.00
Brandy, 1887.....	8.00	9.00
Private Stock Burgundy.....	9.00	10.00
Riesling.....	4.00	5.00
Sauterne.....	4.00	5.00
Hock.....	3.50	4.50
Zinfandel.....	3.50	4.50
Cabernet.....	5.00	6.00
Gutedel.....	4.00	5.00

OAKVILLE.

Riesling.....	4.00	5.00
Sauterne.....	4.00	5.00
Gutedel.....	3.50	4.00
Chambertin.....	5.00	6.00
Burgundy.....	4.00	5.00
Zinfandel.....	4.00	5.00
La Granda Claret.....	12.00	12.50
Madeira.....	5.00	6.00
Malaga.....	6.00	7.00
Tokay.....	5.00	6.00
Muscatel.....	5.00	6.00
Port, 1878.....	12.00	12.50
Port, 1883.....	0.00	7.00
Port, 1886.....	4.00	5.00
Sherry.....	4.00	5.00

SAN JOSE.

	QUARTS.	PINTS.
Burgundy.....	\$6.00	\$7.00
Medoc.....	4.50	5.50
Claret.....	3.00	4.00
Sauterne.....	4.50	5.50
Port.....	6.00	7.00
Brandy, No. 1.....	12.00	13.00
Brandy, No. 2.....	18.00	19.00
Brandy, No. 3.....	15.00	16.00
Strawberry Brandy.....	15.00	16.00
Blackberry Brandy.....	7.50	8.50
Cherry Brandy.....	16.00	17.00
Peach Brandy.....	10.00	11.00
Pear Brandy.....	12.50	13.50
Apple Brandy.....	7.50	8.50
Grape Brandy (Cognac).....	10.50	11.50
Reisling.....	3.50	4.50
Hock.....	3.00	4.00
Gutedel.....	5.00	6.00
Sauterne.....	5.00	6.00
Zinfandel.....	3.50	4.50
St. Ynez Claret.....	4.00	5.00
Burgundy.....	4.00	5.00
Sherry.....	6.00	7.00
Port.....	6.00	7.00
Angelica.....	6.00	7.00
Muscatel.....	6.50	7.50
Sauterne, 1881.....	5.00	6.00
Brandy, 1881.....	11.00	12.00

SANTA ROSA.

Reisling.....	4.50	5.50
Zinfandel.....	3.50	4.50
Sherry.....	6.00	7.00
Brandy.....	10.00	11.00
Hock.....	3.25	3.75
Reisling.....	3.75	4.25
Sauterne.....	5.00	6.00
Zinfandel.....	3.50	4.50
Claret, (Light Brand).....	3.00	3.50
Burgundy.....	5.00	6.00
Port, Old.....	5.00	6.00
Sherry.....	5.00	6.00
Angelica.....	6.00	7.00
Muscatel.....	6.00	7.00
Brandy.....	12.00	13.00

RUTHERFORD.

Reisling.....	4.00	5.00
Burger.....	4.00	5.00
Gutedel.....	4.00	5.00
Sauvignon Vert.....	4.50	5.50
Zinfandel, No. 1.....	5.00	6.00
Burgundy, No. 2.....	4.50	5.50
Zinfandel.....	3.50	4.50
Chasselas.....	4.50	5.50
Sweet Muscatel.....	6.50	7.50
Burgundy Larkmead.....	12.00	13.00
Chambertin.....	16.00	17.00

STOCKTON.

Sherry.....	9.00	10.00
Port, Old.....	12.00	13.00
Port.....	6.00	7.00
Brandy, 1879.....	30.00	31.00
Brandy, 1883.....	15.00	16.00
Brandy, 1885.....	12.00	13.00
Frontigan.....	9.00	10.00

SANTA ANITA.

Riesling.....	5.00	6.00
Gutedel.....	5.00	6.00
White Wine.....	4.50	5.50
Zinfandel.....	6.00	7.00
Claret.....	6.00	7.00
Port, 1876.....	15.00	16.00
Port, 1881.....	10.00	11.00
Sweet Muscatel.....	5.50	6.50
Sherry.....	5.00	6.00

Brandy, 1876.....	18.00	19.00
Brandy, 1881.....	15.00	16.00

SAN GABRIEL.

Old Angelica.....	6.50	7.50
Old Muscatel.....	6.50	7.50
Port, 1876.....	8.00	9.00
Port, 1882.....	6.50	7.50
Old Sherry.....	6.50	7.50
Old Brandy.....	10.50	11.50

LOS GATOS.

Zinfandel.....	3.50	4.50
Sauterne.....	4.00	5.00
Brandy.....	9.00	10.00
Port.....	5.00	6.00
Sweet Muscatel.....	5.00	6.00
Grape Cordial.....	6.50	7.50

FRESNO.

Zinfandel.....	3.60	4.60
Teinturier Port.....	4.80	5.80
Muscatel.....	3.60	4.60
Tokay.....	9.60	10.60

Sherry.....	\$6.00	\$5.00
Riesling.....	4.00	4.50
Hock.....	3.50	4.00
Gutedel.....	4.50	5.00
Sauterne.....	4.50	5.00
Zinfandel.....	3.75	4.25
Zinfandel, Old.....	4.50	5.00
Burgundy.....	4.00	4.50
Superior Port.....	10.00	11.00
Sherry.....	7.50	8.50
Angelica.....	6.00	7.00
Muscatel.....	6.00	7.00
Madeira.....	6.00	7.00
Malaga.....	6.00	7.00
Brandy.....	10.00	11.00

DOMESTIC CHAMPAGNE.

	Qts.	Pts.
Eclisse, per case.....	\$14.50	\$17.00
Carte Blanche, ".....	11.00	12.00
Gold Seal, ".....	11.00	12.00
California Sparkling ".....	11.00	12.00
Gold Seal (dry) ".....	11.00	12.00
" (Extra dry) ".....	12.00	13.00
Private Cavee (dry) ".....	11.00	12.00
" (Extra dry) ".....	12.00	13.00

IMPORTED WINES.

Crusa & Fils Freres clar from \$ 8.00	\$25.00
" " Sauternes.....	10.00 15.00
Haut Roope Leagle Oporto Port.....	13.00
" " " " ".....	16.00
" " " " ".....	19.00
Barton Guestier, Bordeaux Claret	
per case.....	\$ 7.50 to 28.50
Barton Guestier, Bordeaux	
White, per case.....	10.50 to 30.00
Sandeman Buck & Co. Sher-	
ries per case.....	13.00 to 20.00
Sandeman Buck & Co. Ports	
per case.....	13.00 to 18.50
Leacock & Co., Madeira per gal.....	4.00
Our Favorite, O. K. per gal.....	3.00
Our Choice, AAA ".....	2.50
Paul Jones.....	2.50
Old Pioneer.....	3.00
Eureka, AAA.....	2.50
Gold Drop.....	2.00
Tennessee White Rye.....	2.50
Nagle's Brandy, No. 1, per case.....	24.00
" No. 2, ".....	18.00
" No. 3, ".....	11.00

Discount to trade.

ROYAL HUNGARIAN WINES.

	RED WINES.
	per case of dozen quarts.
Szegzardi Voros.....	9.50
Visontai.....	12.00
Villanyi.....	14.00
Sasbegyi.....	15.50
Menes-Gyoroki.....	18.00
Carbenet Szemelt.....	24.00

WHITE WINE.

Visontai feher.....	9.50
Penczi.....	12.00
Chateau Szalay.....	14.00
Muskotaly.....	18.00

DESSERT WINES.

Tokaji Szoniorodni.....	18.00
Szamorodni I.....	20.00

ASSZU OR ESSENZ WINES.

Tokay Asszu.....	28.00
" "Hammersberg Jeno".....	31.00

IMPORTED CHAMPAGNES.

Moet & Chandon.....	\$31.00	\$33.00
De Montfort & Cie.....	20.00	22.00
Pommery Sec.....	31.00	33.00
Louis Roederer Carte Blanche	31.00	33.00
Grand Vin Sec.....	31.00	33.00
Perrier Jonet & Co.....	31.50	33.50
Veuve Clicquot.....	32.00	34.00
Eugene Clicquot.....	20.00	21.00
Societe Viticole.....	16.00	17.00
Delbeck & Co Champagne.....	30.00	32.00

CHAMPAGNES.

Krug & Co, Krug Sec, pr es	\$32.00	\$34.00
Joseph Perrie Fils & Co, Sil-		
levy Mousseux per case	16.00	17.00
Grand Mousseux ".....	15.00	16.00
Adrier Fils & Co., ".....	16.00	17.00

SPIRITS.

RULING PRICES FOR DOMESTIC AND IMPORTED LIQUORS.

DOMESTIC WHISKIES.

	BOURBON
Old Hermitage, 1884, per gal.....	\$3.50
" " 1885, ".....	3.00
" " 1886, ".....	2.75
Old Hermitage, AYE ".....	3.00
W. H. McBrayer, 1881, ".....	3.25
" " 1885, ".....	2.75
" " 1886, ".....	2.95
Bond & Lillard, 1884, ".....	3.25
" " 1885, ".....	3.00
T. B. Ripy, 1884, ".....	3.25
" " 1885, ".....	3.75
G. H. Clarks, (A 81) ".....	5.00
" (B 81) ".....	5.50
" (C 81) ".....	3.00
Palm of Kentucky AAA, ".....	4.00
" " " AA, ".....	3.00
" " " superior, ".....	2.00
Davy Crockett AA ".....	2.00
" " AAA ".....	2.25
" " O. K. ".....	2.50

MCLIVAIN AND SONS' BOURBON.

Old Private Stock, xxlv, per gal.....	3.50
" " xxlv, ".....	3.00
" " xxlv, per case.....	7.50
Phoenix Old Bourbon, (A 1), per gal.....	2.75
" " 90 pf ".....	2.50
" " O K, 100 ".....	3.50
Private Stock, 100 ".....	4.00
Gold Medal Bourbon, 100 pf ".....	2.50
Union Club " 100 pf ".....	2.25
Sun Flower " 100 pf ".....	2.50
Superior Whisky ".....	1.75
" " BB ".....	1.50
Castle " 100 pf ".....	2.75
" (A) 100 pf ".....	3.00
" (AA) 100 pf ".....	3.25
O K Castle " 100 pf ".....	3.50
Old Stock Bourbon, 1867, ".....	2.75
Blue Grass (No. 2) ".....	2.75
" (No. 1) ".....	3.00
Old Dominion O. K. Bourbon ".....	2.50
O. K. Extra, No. 2, ".....	3.50
" " No. 1, ".....	4.00
O. K. Rosedale, No. 2, ".....	2.50
" " No. 1, ".....	2.75
XX McIlvaine ".....	2.75
Golden Pearl ".....	2.25
Old Family Bourbon ".....	1.75
Marshall ".....	2.25
Old Bourbon ".....	1.50
Bourbon Whisky, 80 pf ".....	1.25
Nemo ".....	1.75
Meriden, ".....	2.00
" " A ".....	2.25
" " AA ".....	2.50
" " AAA ".....	2.75
Seal Rock, ".....	3.00
" " Pony ".....	4.00

H AND H W CATHERWOOD'S WHISKIES.

Monogram, (in wood) Bbls, per gal.....	5.50
Old Stock ".....	3.00
A. A. A. ".....	2.75
Cranston Cabinet ".....	2.25
Century (in wood) Bbls per gal.....	\$2.00
Gilt Edge Bourbon, A ".....	2.50
" " O. K. ".....	2.75
Phoenix Bourbon, O. K. in 5s, case.....	10.50
" " A 1, ".....	7.50
" " A 1, 24 pts ".....	8.00
Union Club ".....	7.50
Rock and Rye Whisky in 5s ".....	7.50
O. K. Castle Bourbon ".....	8.00
Extra O. K. Castle Bourbon ".....	12.00

IMPORTED BRANDIES.

Martell's Brandy, X	per case	\$15.00
" " XX	"	17.50
" " XXX	"	20.00
" " VSO	"	28.00
" " WSOP	"	50.00

Saz rac Brandy, per gal. \$1.90 to \$8.50

MISCELLANEOUS, IMPORTED.

Burke's Bass Ale, pints, per doz.	\$2.00
" Porter, " "	2.00
Schlitz Beer, quarts, " "	13.00
" " pts, " "	14.00
J. Shanks & Co's (D'blin) Bannier Brand, Guinness Stout & Bass Ale, per double dozen	3.75
Bass Ale (in wood) Hogsheads	50.00
" " 1/2 "	28.00
" " Kilderkins	21.00
" " Firkins	12.00
A. Houtman's Gin, large bottles	20.00
" " med. "	16.50
" " small "	8.50
Ross Royal Belfast Ginger Ale, per barrel	14.50
Meisbold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case	10.00
Burke's Jamaica Rum, per case	12.00
A. Houtman & Co's Schiedam per case	19.00
The Lappis Genuine Aromaticus per case	11.50
Gilka Kummel per case	11.50
Vermouth Francesco Cuzani pr case	6.25
" N. P. & Co.	6.50
Gin, A. V. H. (genuine) "	20.00
" Black Bird, per gallon	3.10
Abstinthe, Berger & Co., per case	15.50
Benedictine " "	20.00

TO WINE -MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.

For sale in tins of 2 1/2 lbs. each, by

CHARLES MEINECKE & Co.,
SOLE AGENTS.

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E.C. HUGHES PRINTER
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1889.

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Richard A. McCurdy, President.

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AND HAS ALSO OVER

\$126,000,000 CASH ASSETS

Or more than eighty per cent of the whole amount of premiums received

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WATER TANKS! WINE TANKS!

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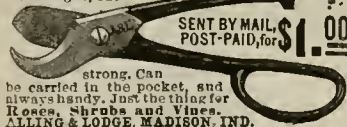
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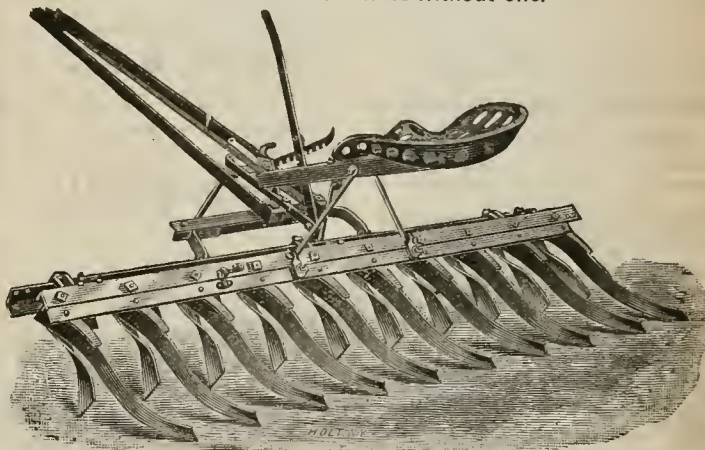
WITH ILLUSTRATIONS.

Read Before the State Horticultural Society, February 29, 1884, by

FRED. POHNDORFF.

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The only implement of tillage ever to be permitted in an orchard or vineyard, is the "ACME PULVERIZING HARROW," Clod Crusher and Leveler, and this does its work so well, being so well contrived for it, that it is equal or better than a plow and harrow combined. Send for descriptive circular. Buggies, Wagons, Bonaanza, Hoilingsworth Rakes, Etc., Etc.

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The Blueberry is a valuable fruit, and is a reliable fruit to grow in our northern States where the more tender varieties of fruits winter-kill. It is perfectly hardy, having stood 40 degrees below zero without showing any injury to the most tender buds. It ripens in this latitude about the 1st of July, and is borne in clusters like currants; shape, round; reddish purple at first, but becomes a bluish black when fully ripened. The flavor is equal to the raspberry, a very mild, rich sub-acid, pronounced by most people delicious. It may be served with sugar and cream or cooked sauce, and is splendid for winter use. The plant seems to flourish in all soils, and is a prolific bearer. It grows very stocky and makes a nice hedge. The blinning dark green leaves and the blue fruit making a pleasing contrast. The demand for the fruit is great, and usually brings 15 cents per quart. They commence bearing the first year after setting out, and yields a full crop the second and third year after setting out. They are propagated from suckers and root cuttings. The plant is about the height and size of the currant bush, and very stocky, holding the fruit well up from the ground. Plants should be set in the fall and spring, in rows two or three feet apart, and five or six feet between the rows, making a perfect hedge, and no grass or weeds should be allowed to grow between rows.

PRICE LIST:

1 Dozen Plants by mail, 60 cents. 100 Plants by Express, \$2.50
3 Dozen Plants by mail, \$1.00 1,000 Plants by ex. or freight \$15.00

How to SEND MONEY.—I would prefer to have money sent by American Express order, all sums of \$5 00 and under, cost only 5 cents, and if order is lost, money will be promptly refunded to sender. If not convenient to obtain express order, money can be sent by registered letter or post office money order or postal note, drawn on Portland, Mich. Postage stamps will not be accepted only from our customers that cannot obtain an express order—only those of one cent denomination wanted.

Plants are carefully packed in damp moss and delivered to express or freight office, for which I make no extra charge. Address

DELOS STAPLES, Portland, Louia Co., Mich.

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Highest rates paid consistent with prudent banking.
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Per Day, amounts to	A Year.	10 Years.	50 Years.
0.02¢	\$ 10	130	2,900
0.05¢	" 20	" 260	" 5,800
0.11¢	" 40	" 520	" 11,600
0.27¢	" 100	" 1,300	" 29,000
0.56¢	" 200	" 2,600	" 58,000
1.10¢	" 400	" 5,200	" 116,000
1.37¢	" 500	" 6,500	" 145,000

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ESTABLISHED 1863.

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R. H. McDONALD, President,
San Francisco, Cal., Jan. 1, 1889.

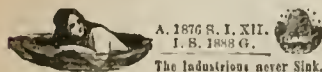
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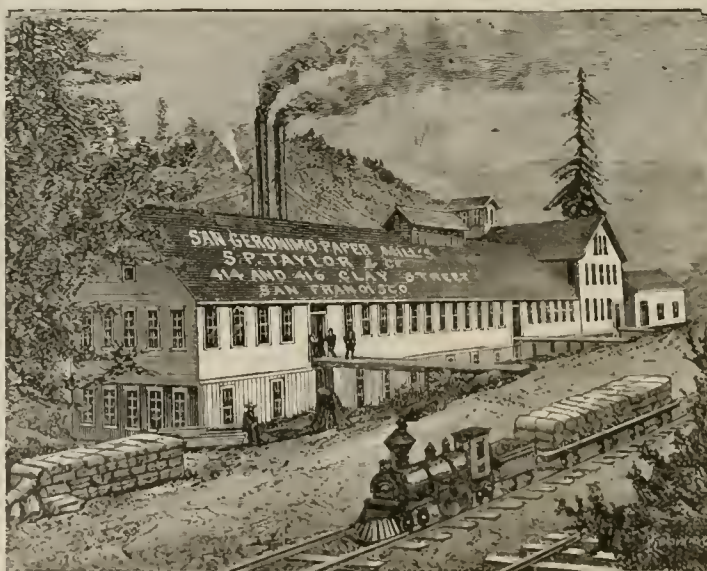
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(PACIFIC SYSTEM)

Trains leave and are due to arrive at SAN FRANCISCO.

LEAVE	FROM FEBRUARY 9, 1889	ARRIVE
7:30 A	For Haywards, Niles, and San Jose.	12:45 P
7:30 A	For Sacramento and for Building via Davis.	7:15 P
8:00 A	For Martinez, Vallejo, Santa Rosa and Calistoga.	6:15 P
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.	11:17 A
9:00 A	For Niles, San Jose, Stockton, Salt Lake, Sacramento, Marysville and Bend.	5:45 P
10:30 A	For Haywards and Niles.	2:15 P
12:40 M	For Haywards and Niles.	7:47 P
1:00 P	Sacramento River Steamer.	10:00 A
3:00 P	For Haywards, Niles, and San Jose.	9:45 A
3:40 P	Central Atlantic Express, for Ogden and East.	7:15 A
4:00 P	For Stockton and Elgin.	10:15 A
4:30 P	For Sacramento, Marysville, Redding, Portland, Puget Sound and East.	7:45 A
4:30 P	For Knights Landing via Davis.	8:45 A
5:30 P	For Niles, San Jose and Livermore.	7:35 A
7:00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.	7:45 A
8:00 P	Golden Gate Special, for Council Bluffs and East.	7:45 P
9:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.	8:45 P

SOUTH PACIFIC COAST RAILWAY DIVISION.

7:45 A	For Niles, San Jose & Santa Cruz.	8:05 P
8:15 A	For Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.	6:20 P
2:45 P	For Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.	11:50 A
4:45 P	For Centerville, San Jose, Almaden, and Los Gatos.	9:50 A

A for Morning. P for Afternoon.
*Sundays excepted. †Saturdays only. ‡Sundays only.
**Mondays excepted. ††Saturdays excepted.
‡‡Fridays only.

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GALIC.	WEDNESDAY, JULY 17th
BELGIC.	SATURDAY, AUGUST 3rd

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW.

THE ONLY VITICULTURAL PAPER IN THE STATE.

Devoted to Viticulture, Olive Culture, and other Productions, Manufactures and Commerce of the Pacific Coast.

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SAN FRANCISCO, MAY 24, 1889.

PRICE 15 CENTS

DRIED GRAPES IN FRANCE.

THEIR IMPORTATION FOR WINE MAKING BITTERLY OPPOSED.

The French Vignerons Assailing the Government with Monster Petitions, Asking for Protection from Dried Grape Wines.

The agitation now going on in France, on the dried grape question, is one of vital importance to every California grape grower, and particularly to those gentlemen who had counted on drying their grapes this year and selling them in France, instead of sending them to the wineries.

In every grape growing district in France, a protest is being made against permitting the importation of any dried grapes which are subsequently to be employed in wine making. The protest, of course, comes from the bona fide viticulturalists, and in this class are to be included the few French merchants who are not fabricators and manipulators by instinct as well as the grape growers and land owners generally. Whenever a rural viticultural society convenes, there is generally a liberal denunciation of the dried grape importers, and a demand that importations of that sort shall cease. Every viticultural journal published in that country, teems with reports concerning the agitation and the determination of the rural producers to stop all fabrication.

Up to this time, nothing has been heard from the importers and handlers of dried grapes, but it is fair to presume that they are not inactive. The business of making wine from dried grapes, has attained too large proportions, to be relinquished without a contest. Refuse from the raisin vineyards of Spain, currants and trash of all sorts, have been the principal sources from which the "dried grapes," thus far employed, have been obtained, and while California has as yet sent but a small quantity of its first-class dried grapes, the indications are that the local vineyardists will be able to crowd out much of the stuff now imported by French cellar-men and manipulators generally.

It will thus be seen that the contest between the French vineyardists on one hand, and the French fabricators on the other, is one which we must needs watch carefully.

The mission of Mr. J. B. J. Portal to France, looking to the acquirement of information on this very subject, comes at a most opportune time, and the various phases of the discussion will doubtless be closely watched by our representative. What the final result will be is difficult to say. It must be remembered that millions of litres of foreign wine are imported into France every year, and after various modes of treatment, this wine is sold as the French product. This fraud is but a beginning of the others that are practiced and it is well understood that what a Bordeaux cellarman does not know about doctoring and fabrication and "mixing and fixing," is not known by any one on earth. The army of fraud is entirely too numerous for the pure wine people to make much headway in such a struggle, and even the French "pure wine" people are not the saintly assemblage they would have us believe. On occasion they are as ready as any one to manipulate wine improperly.

Many instances of the hostility of the French vignerons, to the dried grape business, have been noted within the past month. At the annual meeting of the French Viticultural Society, held at Paris, President M. Paul Leroy-Beaulieu, opened the principal discussion by saying that during the past year the society had worked vigorously against the two great enemies of French viticulture, foreign wines which were imported under laws disastrous to French producers, and dried grapes. He said that these dried grapes, through impatriotic and rascally dealers, had deprived domestic producers of a most important market. He insisted that the society at once take action to induce the ministry to assist in repressing all frauds, notably in the collection of heavier duties on all foreign wines, and the stoppage of the abuse in making wine of dried grapes. He reported that the society and its officers would take vigorous measures to have all import duties raised to such an extent as to be prohibitory on foreign wines and on dried grapes intended for wine making. His remarks were received with great applause.

At the Congress at Nîmes, the same subject was handled in much the same way. The general sentiment of the grape growers assembled, was that the wine fabricators had forced them to defend themselves against the competition of cheap wine made by the use of dried grapes, figs, dates and carib beans, to which molasses and glucose are added. The factories are located in the seaports and in the large interior cities.

The expressions of these two bodies of vignerons may be taken as representative of the feeling throughout the wine growing sections of France, and this being the case, the movement will attain most formidable proportions.

CALIFORNIA WINES.

A CORRESPONDENT TELLS HOW THEY ARE CRITICISED.

Plenty of Praise for Our White Wines Port and Sherry, but None for the Clarets—Objections That Are Offered.

EDITOR MERCHANT AND VITICULTURIST:—Millions of gallons of California wine are sold here every year, and yet I find that it is all but impossible to get a bottle or a glass of what I can be sure is native wine. It is true that Messrs. Kohler, Haraszthy, Gundlach, Greenebaum, Lachman & Jacobi, Schilling and others have their agencies here, but they are so few that they may be said to be lost in the swim. French labels stare an intending purchaser in the face at every turn. A reference to native wines sometimes meets with a pitying glance, sometimes with a smile, sometimes with a query as to what the grape growers are doing in California. It is, of course, needless to suppose that the great public at large knows or cares anything about California wines, but their dense ignorance finds its parallel in quarters where something else might reasonably be expected.

Yet millions of gallons of our wine are sold right here every year. How it is done we all know, and it is not my purpose to inveigh against the eastern dealer and his fraudulent label. I will leave him out of consideration altogether, as the California houses that are selling goods under their own labels can do more effective work in popularizing native wines than all the denunciation of fraud that I might indulge in.

On reaching this city some time ago, I had several bottles of what might be called representative samples of California wines. I had three pint bottles of Zinfandel, all of well-known California brands, some Riesling, Gutedel, sherry, port and a little of George West's brandy. Arrived with these samples, I called on several gentlemen on whose judgment I rely. These gentlemen, I might say, are not professional tasters, but they can be said to represent very well the wine drinking element of the East.

Without exception they commended the white wines I had, bestowing special praise

on some of Gundlach's 1882 Riesling. They were equally warm in praising the brandy and port, and were less enthusiastic over the sherry, but when it came to the Zinfandel they shook their heads dubiously, and said they "didn't know as they liked it very well."

Finding this portion of my samples "damned with faint praise," I endeavored to ascertain the cause. The gentlemen all said that the Zinfandel was not good enough to make any headway against eastern prejudice. One volunteered the information that he had never tasted any California claret which he would call good; another said that California clarets were sickening, while a third said that they would make excellent brandy.

"Your vineyardists," said a fourth, "either do not know how to make claret, or else they have not got the grapes. I am inclined to think that the second cause is more potent than the first, for I have tasted some really excellent Riesling and other white wines coming from California. Candidly I should advise your people to be careful about sending all sorts of clarets here. For the Riesling there is always a market, and also for such port and brandy, and even for the sherry you have. But be careful with those clarets. If you haven't the proper varieties of grapes to start on, you had better confine yourselves to making brandy, or else re-graft or replant your vineyards. The trouble with your clarets seems to be that you started making them with the old Mission grape, and then with Zinfandel, which I call a second-class grape. You are not out of the Zinfandel stage yet, and you may as well understand that you will have to get the finest French varieties first as last. You started in making Rhine wine with the best varieties, and you started making claret with the poorest, consequently your clarets have little to commend them. I hope that you will take these suggestions in the spirit that I make them."

This is a subject which to me seems to be worthy of careful consideration. S.

New York, May 7, 1889.

Manager C. J. Wetmore is now prepared to make tests for discovering the amount of alcohol and acid in wine, and all parties who desire to have their wines tested, should send or bring samples. He has all necessary appliances for doing the work properly and the tests are free.

OUR WINES ARE ALL RIGHT.

A. G. CHAUCHE PROVES THAT THEY WILL STAND SEA SHIPMENT.

Zinfandel Shipped to France and Back Found to be Improved in Quality. An Important Question Settled.

In a recent interview with a representative of the MERCHANT AND VITICULTURIST, C. W. C. Hutton, ex-Lord High Sheriff of London and one of the most noted wine tasters of the world's metropolis, while according high praise to California wines raised the question as to whether they would bear sea transportation. He also ventured the prediction that if our pure wines could be successfully shipped by sailing vessels it would be merely a question of time and proper enterprise when they would find an unlimited market in England and Europe.

This problem of wine transportation around Cape Horn and across the Atlantic is one that has long troubled the wine growers of California, and one which was not definitely settled until within the past two weeks. It is true that the experiment of shipping small quantities of wine to France and England had been tried, but they were generally fortified, and the result was not considered conclusive and satisfactory.

It was left to the enterprise and public spirit of A. G. Chauche, proprietor of the Mont-Rouge vineyard, whose depot is at 615 and 617 Front street, this city, to finally settle the momentous question. Being a native of France and familiar with the qualities of the wines of that country as well as those of California, he was convinced that the products of our vines when properly manufactured would not only stand sea shipment, but he benefited thereby. Accordingly he prepared four sixty-six-gallon casks of Zinfandel wine from his own vineyard, two of which were fortified with California brandy. The remaining casks were left in their natural state, and on June 7th, 1887, the wine was shipped on the Brussels to Havre, France, whence it was sent by steamer to Antwerp. After remaining there for some time the casks were re-shipped on the Sierra Coloma for this port, where they arrived on April 22d, the actual sea voyage having consumed eleven months. The casks had been 1 ft intact during their long voyage and before opening them to see what effect the sea shipment had had on the wines, he invited C. Curry, A. Vignier, H. A. Pellet, J. Putnam, P. Pondanus and manager C. J. Wetmore of the Viticultural Exposition, to witness the investigation of the result.

It was found that about two and one-half gallons of wine had evaporated from each cask during its journey. The wine in the casks which had not been clarified when shipped, was then tested in comparison with some of the same vintage that had been clarified and kept in Mr. Chauche's cellar in this city.

All the gentlemen agreed that the wine that had taken the voyage was in perfect order and far better than that of the same quality and vintage that had remained in Mr. Chauche's wine cellar. The most important discovery, however, was the fact that the fortified wine was not as good as the pure article that had traveled on its own strength and merits.

During its voyage of nearly a year the wine had passed through varied climates and temperatures having crossed the equator four times and rounded Cape Horn twice.

Mr. Chauche's experiment, which was declared perfectly successful, is of great value to the wine industry of this State, as it establishes the fact that proper fermented, pure California wines can be safely and beneficially shipped by sea to any part of the world, and that further than that it stands transportation better than French wines in the same condition and treated in a similar manner which would spoil before completing a sea voyage covering so lengthy a period.

Mr. Chauche, to whose enterprise this important knowledge is due, is a pioneer vigneron of California having come to the State in 1851, at which time he engaged in the wine business. He has no superior on this coast as a judge of wine and is one of our most successful grape growers. His vineyard and winery in the Livermore valley constitute a splendid property of which he is justly proud. It contains sixty-three and one-third acres of rich gravelly land of which sixty-one acres are planted in vines, forming eighteen blocks, ten being in Zinfandel, and the remainder of the choicest foreign varieties. The wine cellar is a substantial structure of brick, 50x100 feet in size, and is two stories high. Three French presses of the modern pattern are used for pressing the grapes. Throughout, the winery is equipped in the most elaborate manner, and the fame of its wines is rapidly extending to the east.

The service Mr. Chauche has rendered the wine growers of this State entitles him to a general vote of thanks.

THE SECRETARY OF AGRICULTURE.

How He Became Interested in the California Vine Disease.

The credit of securing the co-operation of the Federal Government investigating the fatal vine disease in Los Angeles county is due entirely to David Hewes, of Tustin City. While in Washington, he called on Secretary of Agriculture Rusk, told him of the devastation that had been wrought in the vineyards of Southern California during the past four years, and asked him to send a Government expert to investigate the malady, and if possible provide a remedy for it. Later he repeated the request by letter, and in answer received the following answer:

WASHINGTON, D. C.

Mr. David Hewes,

DEAR SIR:—In reply to your letter of March 18th, I have to say that I have directed the Chief of the Section of Vegetable Pathology in this Department, to make immediate arrangements to send a competent man to California to investigate the disease to which you refer. Owing to the very obscure nature of this malady which so far has baffled the skill of a number of experts, it will be somewhat difficult to find a man competent to take charge of this work. I have no doubt, however, that such a person will be found, and that he will be in the field prepared to begin the investigation within a few weeks.

Respectfully,

J. M. Rusk,
Secretary.

PHYLLOXERA.

THE NEW REMEDY THAT IS BEING EMPLOYED IN FRANCE.

Vaseline Mixed with Bi-Sulphide Declared to be Certain Destruction to the Pest.—American Resistant Vines Discussed.

The French viticulturists are again taking up the carbon bi-sulphide remedy for phylloxera. At a recent conference at Newville-on-the-Rhine, M. Cambon, the vice-president of the Lyons Viticultural Society, delivered the following address, which has been translated expressly for the MERCHANT AND VITICULTURIST:

VASELINE AND SULPHIDE AND THE AMERICAN VINES.

It is sometimes said that no one is a prophet in his own country. This saying does not trouble me since I live many kilometres from here.

I have often noticed that when one speaks of a subject new to cultivators, he is not always taken at his word. I have also noticed that many new discoveries made in the last fifteen years, were not believed in or countenanced at first by many who afterward were convinced. Among these discoveries may be mentioned the phylloxera, the bi-sulphide of carbon remedy, chemical manures, the American resistant vines, the mildew and the sulphate of copper remedy, and others. I recall that one day when I was in Beaujolais—I think it was in 1880—we had a meeting of viticulturists which was addressed by M. Pulliat, my friend Dr. Crolas and myself. We spoke exclusively of the phylloxera, which had then ravaged the central portion of France, and the remedies for it. The assembly was perhaps larger than the one I am now addressing. Great attention was shown us, and we believed that we had convinced our hearers of the necessity of combatting the disease. At the close of the meeting, and as the assembly was dispersing, I heard one of the auditors who was in the midst of a group of men, say in a patois which he did not think I understood, "Phylloxera! What is it? Is it in the vines, or have these gentlemen got it on the brain?"

We are far from this epoch and we all know the reality. If, at this time and epoch, you have heard and acted on the advice of those who have seen these things and who repeat what they have seen, I am not certain that I care to address you farther. You have all had experiences, some great, some small, and you may know more than I on this subject.

I will not undertake to demonstrate that the phylloxera exists among us. It is among us, alas. I need not say that bi-sulphide of carbon is a good remedy against this insect, when it is desired to save the infested vineyards. I need not say, either, that the American vines, or most of them, are resistant and can be grafted, and that there are other resistant vines which give abundant crops. All of this, gentlemen, you know and consequently, my subject is far from new to you.

Every year several hundred phylloxera remedies are hatched out, all of which it is unnecessary to say are "infallible." The great part of these ambitious remedies never find a field of action other than in the fertile brains of the inventors. Those that are tried, are remarkable only for their flat failure. Bi-sulphide of carbon, alone

survives in the midst of all these "universal panaceas." You all know the mode of applying the bi-sulphide and the manner in which it acts. You are all aware that it is more efficacious in light than in compact soils, that its diffusion is made too rapid by heat, and that its action is compromised when it is employed in wet ground.

BI-SULPHIDE AND VASELINE.

Lately, people have been seeking some means to overcome these inconveniences and hindrances, by mixing the bi-sulphide with some substance—notably vaseline—which will render its action slower and more lasting. At this point I quote from the pamphlet of M. Deville, director of the Agricultural School at Ecally:

"Vaseline is obtained by the distillation of crude petroleum. It is a liquid of an oily consistency, is white or amber in color, with a greenish reflection. It dissolves bi-sulphide of carbon, phenol, phosphorus, iodine, oils, essences, and in a word, most of the popular insecticides. It does not mix with water or alcohol."

"Vaseline possesses the remarkable property of penetrating all soils, even the most argillaceous, by capillary action. It is upon this property that Dr. Meunier has based the following experiment: Having placed a known volume of vaseline in a very smooth and dry earthen vessel, he showed that in less than an hour, the liquid worked its way over the edge of the vessel and ran over the other side."

"Vaseline even has the power of penetrating plants, and of exuding through the leaves."

I have said before that vaseline dissolves bi-sulphide of carbon, making a substance of a yellowish color, essentially liquid, of an oily consistency and consequently easily divisible.

Though the bi-sulphide can be so dissolved, it liberates itself from the mixture progressively and vaporizes, on account of its great volatility. But the emission of the vapor is slow, and consequently is prolonged through many days. Of course the strength of these vapors is much less than were the bi-sulphide used alone, but, on the contrary, the toxic effect is of much greater duration and makes it certain that none of the insects escape slow poisoning.

In order to prove that this vaporization is progressive and continuous, Dr. Meunier placed fifteen grammes of the bi-sulphide alone in a porcelain saucer. This liquid at a temperature of three degrees centigrade, vaporized in twenty-nine minutes. In the second saucer the experimenter placed fifteen grammes of the bi-sulphide mixed with vaseline. All the surrounding conditions were the same, yet in this case the diffusion of the bi-sulphide was not complete until the expiration of eight days.

This slow diffusion makes Dr. Meunier's insecticide, when well applied, an agent of great toxic effect.

After an application of bi-sulphide and vaseline to an infested vineyard, all efforts to find a living insect were unsuccessful.

Bi-sulphide alone, cannot be applied at any time, which is in itself a great inconvenience. Dr. Meunier's insecticide, on the contrary, can be applied before, during and after the vegetation; that is to say at any time.

For this treatment of the vines, a stake and an instrument to drop the mixture—a doser—are required.

The stake is a piece of iron with which one can make a hole in the ground.

The "doser" consists of a little cylindric

cal mug, the capacity of which can be increased or lessened by means of a movable double joint, similar to that used by hunters to regulate the quantity of powder placed in their cartridges.

The man who operates the stake, makes a hole near the vine, and of a previously determined depth—usually about twenty centimetres.

The second operator, who carries the insecticide, empties the given quantity in the hole made by the first operator. The second operator then closes up the hole by a movement of his heel.

The quantity used to each hectare is about 200 kilogrammes, costing 45 francs per 100 kilogrammes, but even this expense should not discourage its use.

I refer you here to the letter or circular of Dr. Crolas, addressed to all the presidents of departments of the Rhone; it is as follows:

To the Presidents:

Many members of the society of the Rhone have asked me for information on the subject of the employment of a mixture of vaseline and bi-sulphide of carbon, and I take this opportunity of addressing all the presidents, thinking that what is said will be useful to all.

The mixture of vaseline and bi-sulphide, recommended by Dr. Meunier, has given excellent results—far better than when the pure bi-sulphide is used—because; first the mixture penetrates all soils more easily; and second because the vaseline holds the bi-sulphide, thus making the vaporization of longer duration and consequently exposing the phylloxera to a longer period of action.

Do not hesitate to replace the pure bi-sulphide by the mixture recommended by Dr. Meunier, because the mixture can be applied with the same instruments, and the cost is not greater than when the pure bi-sulphide is used.

From 200 to 220 kilogrammes to the hectare are used.

Accept, gentlemen, my assurances of high regard.

Dr. CROLAS,
Member of the Superior Commission on Phylloxera.

Here, gentlemen, is the new product which can be used by all viticulturists who can save their French vines; for it is with a vineyard as with a sick man, it must not be abandoned until it is impossible to save it.

THE AMERICAN VINES.

But if you wish to replant your destroyed vineyards, it is well for you to turn your attention to the American vines, except, only in case you have a very calcareous soil or a compact marl. It makes little difference on these soils.

In 1887, the French government, wishing to gain more information concerning the American vines, sent M. Viala, a young professor in the Agricultural School at Montpellier, to America with a mission to find a wild vine growing naturally on clayey, calcareous soils. M. Viala traveled all over the United States, from north to south and from east to west and he found two varieties there capable of prospering in such soils. These varieties are the Cinerea and Vitis Berlandieri. Unfortunately these two varieties present such difficulties in being adapted to our use, that it is not possible to gain much hope that they can be made available for us. Let us therefore turn to varieties less capricious.

GRAFTING STOCKS AND DIRECT PRODUCERS.

As there are questions on which philosophers are divided, so also are there those which divide viticulturists. One of these questions is whether the grafted vines or the direct producers are better?

It is best before you come to a fixed

opinion on this point, that you seek out some disinterested data and information. It is certain that at this time the venders of American vines are on the increase—they are all solicitous for the welfare of the poor viticulturists—and it is equally certain, I say, that all dealers will extol their goods to the disadvantage of those they do not have. All the people in commerce, praise their wares in preference to those of their rivals. Endeavor therefore, to come to some conclusion, independent of their petty trade struggles.

The direct producing vines are the most easy to grow, they give excellent crops, but generally of inferior quality.

Vines grafted with French varieties preserve the qualities of our old grapes—a precious advantage when the varieties are good, but of little value when the grapes are medium.

If, then, you wish to produce ordinary wine, if you drink your own wine and are not particular about the quality, plant the direct producers. If, on the contrary, you are producing wine for the market, by all means graft French varieties on American stocks.

Think of the great number of vineyards now replanted with their production increased by the strong American vines; think of the rivalry of Provence, Langue-doc, Italy, Spain, the Mediterranean countries, California and Australia; think of the increase in the quantity by the use of sugar and dried grapes; and it can be realized that we are about to enter into a period of great abundance, and the common wines must fall out of the competition.

The elements which have occasioned a considerable fall in the price of wine, are the planting of large areas in central France, in Algeria, in Italy, Spain and in all of the Mediterranean countries; the importation of dried grapes, the manufacture of ordinary wine and the addition of sugar to all the must. In the future the effect of these elements will be much more pronounced, because no effort is being made to stay the production.

Take for instance, the interest manifested in Australia in viticulture. Hear what is said of one of our future rivals, in a report addressed to the Society of Agriculture of France:

"Australia has thirty times the superficial area of France. Its soil is not all good, thus limiting the development of its industries, yet the leading colonists, by a sort of instinct, have turned to agriculture and notably stock raising. For many years the agricultural problems have been well studied and the Government has given these studies to the care of committees which report on the future possibilities of the continent."

"These committees have reported that Australia cannot produce cereals in competition with America and India, that other pursuits such as stock raising, have a limit, and, alone, do not suffice to assure prosperity to the people; and also these committees affirm that much of the soil of the continent, being sand on a clay subsoil, is eminently adapted to the cultivation of the vine."

"Two obstacles have been met in the development of the Australian viticultural industry—the dryness of the country and the inexperience of the vigneron in cultivating the vine and in making wine."

But these are not too great obstacles for the Australian statesmen, who propose to solve the problems set for them."

"Dryness of the land is overcome by irrigation and here is how they go about irrigation. They have granted Messrs. Chaffey & Bro., a domaine of 125,000 hectares, under condition that in twelve years they will expend eight millions (400,000 pounds sterling) in improvements and principally in irrigation works. Furthermore, they have increased the agricultural experiment farms, and have established a great experimental tract of 2,500 hectares and have made other provisions for model farms."

"Here is the remedy for the inexperience of the vigneron. They are bringing viticulturists from Spain and Italy under three years' contract, and at the end of these three years, each person will be given ten acres of good land."

"Furthermore, the vignerons are encouraged to sell their grapes to the great wineries, rather than make wine themselves. In these great wineries the advantages are that the small proprietor cannot compete, as he usually makes bad wine."

"What will be the result of this rivalry of Australian wines with the French? It will be disastrous in the near future."

The continent of Australia has all climates and all sorts of soil. It will produce ordinary wine as well as the finer varieties, and as a third of the continent is suited to the cultivation of the vine, it is easy to see that in some years Australia will boast of vineyards which will have ten times the area of those of France, Spain and Italy combined."

"The rivalry of Australia is of much importance to our vignerons, because the wine improves on the voyage hither and is easy of transportation."

You see, gentlemen, that there is little encouragement for us in this future, and that the necessity for protecting our commodities against those of foreigners, is not chimerical. But do not be discouraged, however, because the French consumption is considerable, the tastes of the public are with us and there are many persons with whom taste is everything.

At the present time we import hundreds of litres of wine, principally Spanish wines. The Italian wines are imported but little since a beneficial duty of thirty francs per hectolitre has obliged our good neighbors to keep their wines to themselves. It is more than probable that in a few years all importations from that quarter will entirely cease.

Therefore, do not stop planting, gentlemen, as for a long time all your wines can be consumed in France. But what must you plant? The varieties that you will choose, depends above all, on the soil that you cultivate, the climate and the exposure of your vineyards.

I will mention the principal American varieties and enumerate the soils to which they are suited, the quality of the wine produced, the voigr of the vines and the facility with which they are reproduced and grafted.

GRAFTING STOCKS.

The Viall likes a granitic and fresh soil, and fresh alluvial soil; calcareous soils are not suitable for it. This vine is relatively resistant, is vigorous and has other good qualities.

The Riparia demands a deep and rich soil free from humidity; it is very resistant, vigorous and is in other ways desirable.

The Solonis succeeds anywhere, except in dry soils. The roots are resistant, the vine is vigorous and easily grown.

The Yorek does well in nearly all soils (calcareous soils excepted). The growth is slow when the vine is young, but the vine is resistant and otherwise desirable.

The Oporto loves dry and granitic soils. It is vigorous, more resistant than the Vialla and is easily propagated.

The Rapestria is adapted to all soils, even to those that are moderately calcareous, but it is a little difficult to propagate and graft.

THE DIRECT PRODUCERS.

The Othello.—The vine is very fertile, the grapes ripening well and a little earlier than our ordinary grapes, according to the exposure. It is liable to mildew and produces in the third year. If planted in medium soil, or in stony or shallow earth, it soon dies. A deep soil of good quality is indispensable for it. Do not prune long, the cuttings easily take root.

The wine from this variety generally has a light, foxy taste, to which, however, there are exceptions. Thus, at St-Genis-Laval, at the vineyard of Dr. Ferrand, the Othello wine is of good color and of good taste. It is better wine than we took to the Congress of Vienna. It is excellent.

V. CAMBON.

Vice-President of the Society of Viticulture of the Rhone.

VITICULTURE IN AUSTRALIA.

A Review of the Situation Beyond the Pacific.

The Adelaide Commercial Journal has the following to say regarding the viticultural outlook in that section of Australia. The year thus far has opened auspiciously, and gives fair indications of a prosperous continuance. The heavy and general rains which set in as a new year's gift on New Year's Day has given us a splendid fruit season, and seldom has so fine a show of fruit been seen here, and at such moderate prices. The vintage around Adelaide and the generality of districts promises to be good, but in our largest wine growing localities, Tanunda and the neighborhood, late frosts have inflicted considerable damage to the grape. The interest taken in this important industry, the more careful treatment in the making, and the demand that has sprung up for our colonial wine not only in the neighboring colonies, but in England, give the most ample guarantee any vigneron could ask that extension of his vineyard and care in maintaining the standard of his wine will ensure to him a steady and world-wide market, free from the fluctuations of price the wheat grower has to submit to. And this is an object our agriculturists should ever keep in view, and by steady yearly planting of a few vine-cuttings soon acquire a vineyard about their homes. And primarily providing for their families with healthful fruit in the hot summer weather, the example would spread, vine planting become general, and wine makers would soon travel round the vine growing districts to collect and purchase the fruit and the must as in the wine growing districts of Europe. Some fifty years hence the export of wine from Australia will reach figures we can at the present time hardly calculate—the soil and the climate are not to be excelled for the growth of the grape, the market is practically unlimited, while the drastic measures now in force for the eradication of disease in the vine throughout the colonies will ensure a steady progress of this most important industry.

COULURE.

AN INTERESTING THEORY REGARDING THE ORIGIN OF THE DISEASE.

The Labors of Australian Vignerons to Fathom the Mystery of the Destructive Malady, and to What They Have Led

The following letter from a prominent vignerons of Australia to Secretary Wetmore of the Viticultural Commission, treating the subject of coulure and its cause and effect, will be read with interest by the viticulturists of California and the Pacific Coast generally:

LAMBRICO, QUEANBEYAN, }
NEW SOUTH WALES,
April 11, 1889. }

Clarence J. Wetmore, Esq., Secretary
Viticultural Commission of California,

DEAR SIR:—A couple of mails ago I wrote to you; a part of my letter was devoted to the subject of coulure affecting grape vines, and to placing before you some information I had met with in Burbridge's "Propagation and Improvement of Cultivated Plants," in which it is pointed out that, at any rate under the protection of greenhouses, constitutional defects (a coulure especially) may be counteracted by grafting on suitable stocks. Almost immediately after my letter was posted, I received a copy of the Fifth Progress Report of the Victorian Commission on vegetable products, a copy of which I am forwarding to you by this mail. I would wish, on account of the additional information I have obtained from this report regarding coulure, to supplement my former letter to you with additional remarks.

The additional information I allude to is contained in the evidence given to the commission by Mr. E. W. Knight, Senior, of Lauderhurst, and is contained in the report herewith forwarded on pages 98-119.

The most important information regarding coulure is given on page 109. I will give it in Mr. Knight's own words:

"The object I had in devoting so much study to the vine was to endeavor to throw some light on the very important subject that affects all growers, or that is the non-setting of grapes in certain seasons; and by this close attention I have completely proved, at least to my own satisfaction, the reason why the vines sometimes lose their fruit at this stage. I have a large number of vines in a large conservatory that I have at the nursery, which is 132x22 feet wide. Having room for a few good vines under glass, I trained some from layers on the outside, and I said to my sons 'I do not think this is going to be a good setting year for the vine, but these vines are sure to act well under glass;' my then impression being that the atmosphere, through changes of weather, had some remarkable effect on the setting of the vine, on this or on the other side of the coast, but I found the vines under my glass, where the roots were outside, set exactly the same as the vines outside—that is, not very well this season, or the observation I made during the two days I watched the one bunch of grapes, very clearly showed me that the damage takes place long before the blossom expands, or is due to excessive moisture or the coldness of the earth; and another reason for that is that I know of several Muscatel vines on steep rises on warm soils where the grape always makes a perfect

crop. Therefore, I am certain that to grow it on low-lying ground would be injudicious, unless the subsoil was naturally or artificially drained, or that the Muscatel requires warmth in the land."

The evidence given by Mr. Knight certainly shows that he has strong grounds for arriving at his conclusion, although a deduction made from experiments only extending over a single season can hardly be regarded as conclusive, but as he "knows of several Muscatel vines on steep rises or on warm soils where the grape always makes a perfect crop" his deduction is rendered satisfactory. Your commission, however, will be in a position to verify this point by making inquiries amongst your raisin growers, and learning from them if the Muscatel suffers more from coulure in irrigated vineyards unprovided with natural or artificial drainage, than when it is grown in warm soils on steep rises, or in irrigated land that is well drained.

The conclusion arrived at by Mr. Knight has only regard to the cause of the coulure that so often affects the Muscatel grape and does not deal with a remedy, except that thorough drainage is obviously indicated as one, and as possibly the best. As, however, grafting is very commonly resorted to for the purpose of enabling a plant to thrive in a soil in which it would not thrive on its own roots, and as some sorts of grapes possess roots that are less sensitive than the raisin Muscatel to the cold caused by imperfect drainage, the use of such sorts as grafting stocks is plainly pointed to as a remedy, when perfect drainage cannot be carried out or secured. In England, the Black Hambro and the Common Chasselas have been found to fulfill this function under glass as a stock, or I think it is worth while to give them a trial under your conditions also, but I should certainly be inclined to give a trial to any variety that has shown itself to be a certain "setter" in the soil of my raisin vineyard.

Mr. Knight does not think that defective drainage is the only cause of coulure, for he says further on "but there are many other enemies that also affect the grape, so small and delicate is the blossom. A heavy gale will disturb the pollen grain, and there are six or seven other things. But the one I have named is, I am quite sure, the primary one," but as he says in another place (page 104) that "the microscope distinctly revealed to me that impregnation or self-fertilization takes place in most of the vines in the bloom-bud and long before the flower expands." Such causes as the occurrence of a gale of wind are likely to have comparatively little effect.

You will doubtless recollect that in my former letter I suggested that coulure might possibly be caused by a want of vigor in the organs of reproduction and possibly in the male organs. It was therefore with interest that I read the following in (p. 118) the supplementary evidence given by Mr. Knight: "In some of the colder districts the Verdeilho sets badly, whilst in many warmer vineyards it sets well. The cause of that grape setting so badly in cold districts I found out many years ago. The males or stamens were affected by the climate and grew too short to impregnate the female and hence sterility." But as the time of impregnation is generally before the flower expands, I fear the remedy I suggested, that male seedling plants, trained high, be planted amongst the sorts subject to coulure, is likely to have little value.

There is still one piece of information

that I ought to put before you in connection with this subject. Mr. Burbridge, in the appendix of his book, (page 601) says: "The late Mr. Pearson, of Chilwell, (who was the originator of several high-class table grapes, W. F.) after having experimented with grape vines grafted on different stocks, came to the conclusion that the stock, if completely heated off and not allowed to make any leaf growth of its own, lost all influence on the scion in about four years." In view of this, it would be advisable to allow a sucker to grow the stock; this sucker might be kept in subjection by frequent pinching back.

I might, perhaps, state that I have a few plants of a variety (the Bowood Muscat) that is a seedling of the Muscat of Alexandria. My plants are quite young and have only been in bearing for a couple of years; last year I was absent when the grapes were ripe, and failed to note the character of the bunches; but this year these vines have borne magnificent well-filled clusters of berries, identical, as far as I can see, with those of its parent and certainly inferior in no respect. Old vines, of Muscat of Alexandria, growing within a few yards in the same soil (a deep, sandy loam) have carried very thin branches. I think the Bowood Muscat is decidedly worthy of trial for raisin making. As the old Muscat of Alexandria appears to have been productive of seedlings and frequently to reproduce its type from seed, it might be worth the while of some of your raisin growers to try to raise a seedling from it specially adapted to your conditions.

I am sorry to see from the newspapers that there is an agitation going on in your State for the abolition of the Viticultural Commission. The subject is none of my business, but the opinion of a dispassionate and yet sympathetic outsider is sometimes of value. It appears to me that as long as there is a healthy rivalry between the University and your commission, work that your State may well be proud of is likely to continue to be done. The two bodies appear to me to supplement each other in a most admirable manner. The University workers being the best and most advanced in scientific knowledge to bear on the wine industry, while it is through your commission that the experience of the practical workers is made available. It is a grand thing for scientists to be kept in touch with the needs, difficulties and experiences of the "practical" workers, or the wine industry in your State appears to have been singularly fortunate in having an organization which has done this so well. I should regard the extinction of your commission as nothing short of a calamity to your State and a distinct loss to the world at large.

I trust you will keep me informed of the progress you make in the interesting and important inquiry regarding coulure. I have full faith that, as the matter has been taken in hand in your State by people who are capable of thinking or experimenting for themselves, a safe remedy for this trouble is as good as a found. With kind regards, I am, dear sir,

Faithfully and respectfully yours,
WILLIAM FARRER.

The attention of wine and liquor dealers generally is called to the advertisement of Henry Wase, 720 Minna street, the well-known manufacturer of bungs, taps, plugs, etc. All his work is done by machinery, and made of only first-class material at the most reasonable rates. Country orders will receive prompt and careful attention.

A MARKET FOR DRIED GRAPES.

THE COMMITTEE TO MAKE A FAVORABLE REPORT TO-NIGHT.

Replies Received to Questions Regarding the Dried Grape Market in the East. How They Obtained Information.

The committee appointed by the Grape Growers' and Wine Makers' Association, at its last regular meeting, to make inquiry concerning the status of the dried grape market in the United States and Europe, have completed the initiatory portion of their labors and will report to the commission this evening. Through the medium of the Johnson-Locke Mercantile Company's correspondents, they have been enabled to institute systematic inquiry in every commercial center in the United States, and they think that the results so far obtained, justify them in making quite a favorable report in which the following is the salient features:

They find that considerable shipments were made of dried grapes to eastern points during 1888, at prices ranging from three to four cents per pound f. o. b., which went into consumption among bakeries, restaurants and hotels in lieu of the cheap Valencia raisins.

They are confident that these shipments can be increased largely with good profit to the producer, and they ask further time for the consideration of the question in the United States, so that they can receive the replies of all the eastern correspondents on the subject.

France, they have found to be a large consumer, and Bordeaux the objective point of our shipments. In regard to such shipments, however, the question resolves itself into the consideration of two facts.

1st. Our grapes to meet a ready sale in the French market, must be superior in quality to those from other countries.

2d. Quality being the same, we must lay our product down at a less figure than our competitors.

In their opinion, the only way to determine this question is to ship about fifty tons to some reliable house, to be disposed of as a trial, at whatever price they will bring.

The report will be published *verbatim* in the next issue of the MERCHANT AND VITICULTURIST. Below will be found a copy of the circular sent out by the Johnson-Locke Mercantile Company, showing the points upon which information was solicited.

SAN FRANCISCO, May 3, 1889.

DEAR SIR:—The experiment last year of the grape growers of California in drying a portion of their wine grapes and shipping them to eastern markets in sacks there to be sold in competition with cheap raisins, was generally satisfactory. The prices obtained ranged from three to four and one-fourth cents per pound, b. o. b., while loose Muscatel raisins have been selling at the rate of five to six cents per pound. Dried grapes are growing rapidly in favor with bakers, restaurant and hotel people for cooking purposes, etc., and seem to be as satisfactory for this purpose as the loose Muscatels. We believe that once these dried grapes get into general use, they will answer the purpose admirably. Again, wine and brandy manufacturers have found that the California dried wine grape answers their purposes in every respect.

The Grape Grower's Association of this State, in conjunction with the Viticultural Commission, is now looking into the question fully with the idea of encouraging the growers to enter more extensively into the drying business the coming season, should the facts warrant their doing so. We have appointed a Committee to gather all available statistics to present to the growers that they may act intelligently in preparation of their products as to quantity and the manner of curing and packing. Will you, therefore, kindly assist us in our work by answering the following questions as well as you can:

First. What quantity of California dried grapes were sold in your market during 1888, and the prices obtained?

Second. What quantity of dried California grapes, in your judgment, could be taken by your market from our 1889 crop, without overstocking it. That is to say, what quantity would go into ready consumption?

Third. What, in your opinion, would be the best price obtainable for California dried grapes of good quality laid down in yours?

Fourth. What style of packing would be most acceptable to your buyers—boxes, sacks or barrels? If boxes, what size? If sacks, what size? If barrels, what size?

We would suggest that, on account of freight being less on sacks, it would seem to us that raisins shipped in this style would be more profitable than in either barrels or boxes.

We would thank you to be as careful as possible in your investigation, as upon our report will largely depend the policy of the growers the coming season; and, while we want to give them every encouragement we can, at the same time we do not want to mislead anyone. As our report must be made before the first of June, we would like a reply as soon as you can. In your reply you can simply refer to our questions as 1, 2, 3 and 4, and give answers thereto.

This will save considerable writing, and by reference to our press copy book, we can see at once what your different replies refer to.

Thanking you in advance for your usual good attention to this business, we are

Yours very truly,

THE JOHNSON LOCKE MERCANTILE CO.

Per C. C. KINSEY.

N. B.—Kindly give us exact figures where you can, and where you cannot approximate as closely as possible.

Owing to the short period of time since the above circular was sent out, but few answers have been received, all of which have in the main been very favorable. Following are some sample answers:

CINCINNATI O., May 9, 1889.

Johnson Locke Mercantile Co.

GENTLEMEN:—Yours of 3d at hand and noted:

First. Five or six cars.

Second. About same quantity; not likely to increase as the trade is carrying some over.

Third. Depends on size of our home fruit crop, possibly $3\frac{1}{2}$ to 4 cts. per pound.

Fourth. In white cotton sacks of 75 lbs. each.

HOUSTON, TEXAS, May 10, 1889.

Johnson Locke Mercantile Co.

GENTLEMEN:—Your letter of the 3d inst is at hand, contents noted:

First. Fifty sacks.

Second. One to two carloads.

Third. Cannot say exactly, but suppose

$3\frac{1}{2}$ to $4\frac{1}{2}$ cents per lb., and perhaps more.

Fourth. 25 and 50 lb. boxes. Some may want sacks. Referring to question one, would say that Messrs. W. D. Chusted & Co. had a trial order of 50 sacks last year. They sold readily, with many inquiries for more, etc.

MEMPHIS, TENN., May 10, 1889.

Johnson-Locke Mercantile Co.

DEAR SIRS:—First. There were only 25 sacks sold here last year.

Second. We do not think this market can take any large quantity.

Third. If packed in 20 lb. boxes, could get about \$1.00 per box. If in, say, 60 lb. sacks, could get $3\frac{1}{2}$ possibly $4\frac{1}{2}$ cents per pound.

THE WINE MARKET.

How I. De Turk Accounts for the Present Depression.

A Democrat reporter applied to I. De Turk recently for information concerning the present condition of the wine market and the viticultural prospects generally of this part of the State. Mr. De Turk is a gentleman who makes his business a study and is not in the habit of publishing statements which he does not regard as being authentic. In relation to the wine market he said: "At present the outlook is anything but encouraging to the manufacturers. There is no market for our good wines and those having cellars full of aged wines of first quality, are unable to move their stock."

"How do you account for this ill-favored condition of the wine market?" interrogated the reporter.

"It is simply explained. Some of the merchants thought to make a profitable speculation by buying up large quantities of cheap, raw wines and placing them in competitive sale with the superior product. The result might have been foreseen. Those who were carrying only the better qualities of wine were unable to compete with their rivals in trade who had adopted this doubtful policy, and as a natural sequence turned their attention to handling wines of a similar grade. The market is therefore overstocked with an inferior product; the trade has been doped to a large extent, and the reputation of California wine has sustained an injury in the foreign market. The fault, of course, lies with the merchants who first forced the sale of the new and unaged wines, but the evils resulting have been argued indirectly by some of the manufacturers who might, without embarrassment, have withheld their fresh vintage from the market. We are consequently obliged to wait until the market has been freed from the presence of this cheap stuff."

"Do you regard the indications as being favorable for a profitable vineyard harvest this season?"

"The vine generally in this part of the State are in good condition, and nowhere are the prospects for a full crop brighter than in Sonoma county. The vineyards are attaining to a good age and are in a healthful state. Many new vines are coming into bearing and I think the yield this year will be very satisfactory. There is one thing, however, which the vineyardists must not disregard. This disease which has created such havoc in the southern part of the State, it is not at all certain will be confined to that section. It is more than likely that it will spread to the grape yards in the north, and the utmost precaution must be exercised by the farmers. The

future of their vineyards will be seriously threatened if the disease once gains a foothold in the county. Even now, symptoms have been detected in Napa valley. The malignity of this affection cannot be comprehended by those who have not seen the evil results of its presence in the south. I believe that I am not alone in my opinion when I predict for the vineyards of Los Angeles county total extermination. I fear they are doomed. The grape growers should acquaint themselves with the nature of the disease and be on the alert to detect its first symptoms. I regard it as being of the nature of a deadly fungus, although some hold the theory that it is due to certain climatic conditions. The former analysis, however, is the least likely to mislead those who wish to guard against its contagion. It first attacks the leaves during the latter months of summer and withers them with a deadly blight. The disease then works through the stems until at last every fibre of the vine is robbed of its vitality, and the root becomes as lifeless as though it had lain exposed to the elements on top of the ground for a whole season. The only thing which the vine grower can do for protection is to give constant attention and close inspection to his vineyard. Upon the first appearance of any suspicious signs, he should cut pieces from the diseased stem or stalk and send them to the Viticultural Commission for analysis. If it should prove to be the disease which has affected his vines, he will be furnished with instructions as to the manner of treating the abomination. If taken in time, remedies can be applied with success, but neglect will be the certain harbinger of death to the vineyards.—Sonoma Democrat.

THE OLIVE.

What is Being Done in the Coming Industry.

At Santa Ynez, Santa Barbara county, olive culture has become quite an industry. Louis Janin, the pioneer of this industry in that section, informs the MERCHANT AND VITICULTURIST that there are now over 30,000 trees already planted, some of which are bearing, and more are being constantly added to the number. Mr. Janin has some fifteen acres started, and intends to go down soon and give this place his personal supervision. Besides planting more olives, he will make extensive additions to his wine and raisin vineyard and orchard.

Mr. L. Seidenberg, Assistant General Manager of the California Associated Press, with his wife visited here some time ago, looking after the interests of his ranch he recently purchased of A. Richardson. Mr. Seidenberg is an enthusiast on the subject of olives and will plant the greater part of his property, some sixty acres, in that fruit. The land is part of Mr. Richardson's upper ranch and highly adapted to the cultivation of olives. Several other residents of San Francisco have been here lately with the object in view of buying land for olives, and will shortly invest in property on which they will plant olive trees.—Los Gatos Mail.

At the Brewster ranch, situated two miles from Hollister, the owners have obtained 6,000 cuttings from Hon. T. Flint and planted them in boxes three feet wide, six feet long and eight inches deep. Over the whole an awning has been erected to protect the cuttings from the rays of the sun, and they are all doing extremely well. They will be taken up and planted next spring, and will be sufficient to plant out

seventy-five acres in olive trees. These trees will come into good bearing in six years, and, it is expected, will yield a profit of from \$200 to \$500 an acre. The olives are of the Mission variety are suitable both for oil and for pickling.

The residents of the Pajaro valley and contiguous foot-hills, are fast becoming rivals of the olive growers in the southern portion of the State, and are setting out many acres of that most fertile country in olive plantations. Over 11,000 trees are now growing in that vicinity, some bearing and others that will produce fruit next year.

Thomas Back four years ago planted over 2,000 olive trees on his foot-hill ranch, a few miles from Watsonville. So rapid and thrifty has been the growth of these trees that some give evidence of bearing this year. Dr. Lillienrath has about 4,000 fine healthy olive trees that will soon be in bearing condition, on his ranch near the four-mile house.

W. V. Goffey, another resident in that favored locality, has about 500 trees over a year old, all of which are healthy and thrifty. He has also some 4,000 yearlings, "kneaded in" at his home in Watsonville which are now being set out on the farm, which will yield him quite a revenue in a few years.

Some two years ago Judge Logan, purchased forty acres of soil mixed with a sandstone formation, situated on Mt. Pajaro about 1,400 feet above the sea level, and on it planted some 4,000 olive trees. The position of the plot seems to be as favorably as could be selected, as the trees are in a remarkable fine condition, and gives promise of an early crop.

Talman Chittenden of the same locality has about 500 fine young trees a little over two years of age. Though contiguous to Mr. Logan's ranch his trees are in a rather different quality of soil, but seem to be doing as well as the most exacting grower could wish. The difference in the character of soils in Santa Barbara, Los Angeles, San Diego and Pajaro, in all of which places the olive thrives wonderfully, show that it can accommodate itself to a great diversity of soils, bearing equally well in either. It promises to be a staple article of production in California from Siskiyou to San Diego counties before many years elapse.

According to the reports of W. F. Switzer Chief of the Bureau of Statistics, the United States imported 63,703 gallons of olive oil, valued at \$51,251 during the month of February, 1889, against 64,579 gallons, valued at \$61,503, for February, 1888. During the eight months ending February 28, 1889, the imports were 561,237 gallons, valued at \$426,984, against 402,795 gallons, valued at \$378,608 for the corresponding period in 1888. The exports of the same during February, 1889, amounted to 60 gallons, valued at \$60, against 20 gallons, valued at \$24 in February, 1888. The total export for the eight months ending February 28, 1889, were 483 gallons, valued at \$515, against 1,183 gallons, valued at \$1,167 during the corresponding period in 1888. We predict that before many years elapse this infant industry will have grown to such proportions that the sale of imports and exports will be heaviest on the export side of the balance sheet.

Subscribe for the MERCHANT AND VITICULTURIST.

IN TOWN AND COUNTRY.

The manager will have his office in the main body of the hall.

H. A. Pellet, one of St. Helena's most enterprising vigneron, was in the city last week.

Paul De Vaux, of Irvington, shipped eight carloads of wine during the month of April.

Charles Detov of Mountain View made a shipment of 500 gallons of wine to Japan this month.

I. de Turk, of Santa Rosa, shipped seventy-five packages of brandy to the East on the 10th.

A large shipment of wine was made to this city from Demartini's vineyard, near Clayton last week.

The Gallegos winery, at Irvington, ships two carloads of wine daily to San Francisco; so says the *Express*.

The entire Citizens' high-license ticket was defeated at San Leandro by majorities ranging from twenty-one to sixty-one.

M. Goldschmidt representing the Sunset Wine company, of Los Angeles, was transacting some business in this city this week.

O. B. Turrill the newly appointed Secretary of the Viticultural Commission, will assume the duties of his office on Monday next.

F. A. Paamore has just returned from Fresno, where he has been on a business trip connected with his new raisin packing establishment that is being erected there.

Messrs. Davis & Son of Yulupa valley, Sonoma county stored thirty-six packages of grape brandy last week in the United States bonded warehouse at Santa Rosa.

Heathcole, Dexter & Co., of St. Helena, have sent a lot of their wines to the Viticultural Commission to be placed on exhibition. The varieties are Riesling and claret.

C. H. Wente picked last season from his twenty-seven acres of vineyard on Vineyard avenue, in the Livermore valley 110 tons of grapes. Prospects are good this season for even a greater yield.

The Cordelia Wine Co., of Cordelia, have added a fine engine and complete distilling apparatus to their winery. These additions will allow them to handle about 3,500 tons of grapes this year.

F. M. Gilmore, the popular representative of *Bonfort's Wine and Spirit Circular*, who recently visited the State, is now making a tour of Tennessee, Georgia and South Carolina in the interest of his paper.

The saloon men of Petaluma have combined to oppose the high license measure adopted by the Board of Trustees at their meeting on the 11th inst. T. J. Geary, of Santa Rosa, has been retained as counsel.

Mrs. Schnabel, the widow of the late Ernest Schnabel, has sold her half interest in the Frederickburg Brewery, located on the Alameda, San Jose, to E. A. Denicke, the other partner in the business, for \$200,000.

An office is being erected in Viticultural Hall for the President and Chief Executive Officer, and for meetings of the board. The former office of the Secretary and Chief Executive Officer will be used by the Secretary alone.

The old pioneer firm of Maudeyse & Co., of Los Angeles, have dissolved and a new firm composed of M. and A. H. Goldschmidt have succeeded it under the name of the Sunset Wine Co., with its office at 541 New Main street, Los Angeles.

The Los Gatos Co-operative Wine Co., of Los Gatos, has purchased a tract of land adjoining their plant, not having sufficient room for the increase of business in its present quarters. The company can now handle about 2,000 tons of grapes.

Two carloads of white and claret wines were lately shipped East by Capt. J. H. Drummond of Donnellan vineyards, Glen Ellen. The shipment was made over the Southern Pacific road to San Francisco, thence by steamer to New York, via Panama.

J. H. Wheeler has moved to Napa valley for the present and taken charge of the large property of his late brother, Rolle Wheeler, who was recently killed by the kick of a horse. H. P. Winegar will remain on his Melrose estate for the present.

Mrs. K. F. Warfield, of Glen Ellen, last week sold the entire contents of her wine cellar consisting of white and claret wines to San Francisco buyers. The price received is said to be the highest that has been paid this season for Sonoma valley vintages.

All the '86 and '87 wine of the Collins vineyard, in Santa Clara county will be shipped around the Horn to New York, where Mr. Scott, the proprietor, will store it for future sale. He expects to ship 150,000 gallons by the T. H. Allen, the next vessel that goes out.

L. P. Rixford has a large grape vine on his place in Sonoma county, which was grown from a seed taken from an imported raisin. Mr. Rixford has a great variety of trees and plants growing on his farm, which speaks volumes for the productiveness of the section.

The bonded warehouse of Santa Rosa has shipped to New York seventy-four packages of wine so far this month. Awaiting the arrival of the proper stamps, are 140 more packages to be shipped to same destination. The warehouse contains about 60,000 gallons at present.

Geo. West, who was in town the other day, stated that at the Mountain vineyard in which he is interested, they are prepared to make wine and brandy. A large winery and distillery have been erected, and they expect to grow and handle from 1,500 to 2,000 tons of grapes this year.

The Golden Gate Distilling Company has filed articles of incorporation for the purpose of carrying on the wholesale liquor business. The capital stock is \$300,000, all of which has been subscribed. The directors are J. A. Spencer, George Miller, Henry Ebberhausen, Isaac and Samuel I. Wormaer.

A. Flickenhimer, of Flickenhimer Bros., of New York, spent two days in this valley this week, and purchased 5000 gallons of red wine of C. H. Wente & Co. He has been buying throughout the State, and paid two cents more per gallon here, than for the best claret in Napa valley. The varieties are Zinfandel and Matero. This is, we believe, the first purchase of Livermore wine made personally in the valley, by an eastern buyer. He will probably secure more of our wine before returning.—*Livermore Herald*.

The Hatch-Armstrong Fruit and Nut Co. has filed articles of incorporation. Its objects are to purchase real estate, to produce, sell and export fruits, nuts, vines, trees grain and other productions of the soil, and to produce and deal in wines and brandies. The corporation is to exist for fifty years. Capital, \$320,000, divided into 3,200 shares worth \$100 each. The amount actually subscribed is five shares, one each by the following trustees: A. T. Hatch of Solano county, Herman Zadig, Frank Dalton and Frank McMullen of this city, and Elbert Armstrong of Hamilton, Ohio.

The Board of City Trustees of Petaluma have passed a stringent ordinance raising the retail liquor license to \$100 per quarter and granting such licenses only on the recommendation of ten taxpayers, and the filing of a one-thousand-dollar bond that the applicant will not sell liquor to intoxicated persons or minors, and will not permit gambling or dice-throwing, and that the saloon will be closed up at midnight and not be opened before 5 o'clock. The penalty for violation of the ordinance is a fine of \$300 and the forfeiture of the license half the fine to go to the informer. Of the forty-seven saloons in that city, it is thought, the ordinance will knock out all but about five.

A REASONABLE DOCTRINE.

It is not the use but the abuse of liquor of which the society has the right to complain. And it is singular that in all the temperance agitation of the day this important fact is lost sight of. The responsibility for the evil of intemperance does not lie so much with the maker or seller of intoxicants as it does with the people who drink the stuff. The real offender against society is the individual who is so hogglah as to drink enough to muddle the brain and destroy the senses. He is the one who does all the harm, who breaks the laws, who mistreats his family, who annoys the community; and he is the one who should be punished. A temperate use of stimulants never hurts any one; there can be no harm done to society by the manufacture or sale of an article which, used in moderation, is harmless. It is from the abuse of the article that trouble results, and it ought to be those who abuse it, and not those who use it temperately, that should be held responsible in the eyes of the law.—*St. Paul Globe*.

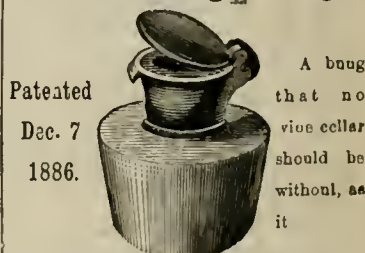
IT PAYS.

When California vineyardists use as much care in making wine as is used by French wine makers, we will have better wine. Nearly all California wine is sold when it is but two years of age. Most of our vineyards are so extensive that the ground, improvements and machinery represent a vast outlay. As a result, for the first few years the product of the vineyard must be put in the market at the earliest possible moment, in order to secure returns. As the wine is not aged by its makers, its keeping qualities do not receive the attention they otherwise would. Many dry wines, especially, unless carefully handled and well kept, will develop milk-sourness. Some claim that it doesn't pay to age wines, but the majority admit that it does.—*Fresno Republican*.

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The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

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RAISINS.

For the first three months of 1889 there has been an increase of 62,642 packages of Sultana raisins consumed in England over the same period in 1888.

The eastern farmer who is accustomed to gross receipts ranging from \$20 to \$40 per acre is not in a position to realize that California raisin vineyards produce crops which average from \$100 to \$400 per acre.

Richard R. Wallace of this city has gone to Fresno, where he contemplates making his future home. He will raise grapes for raisin making.

D. S. Snodgrass of the bank of Selma finished planting, a few days ago, twenty acres to Muscat raisin grapes on his place near Selma.

The Fowler Fruit and Raisin Packing Company has been organized in the town of Fowler. The company is composed entirely of residents of the town and immediate vicinity, and their object in organizing is to build a fruit and raisin packing house and operate the same. The capital of the company was placed at \$30,000, and the following officers were elected: President, Capt. C. H. Norris; secretary, Mr. Edmunds; treasurer, A. Harris; directors, Capt. Norris, D. W. Parkhurst, Mr. Victor, A. Harris, John Aiton, T. H. Dean, B. E. Hutchinson, W. R. Shannon and C. E. Barnett. The company expects to commence building at once, and they intend to pack not less than 150 carloads of fruit this season. They will use their own brands and labels and aim to make their pack famous for its excellence.

At a regular meeting of the Washington Colony, Fresno county, raisin growers, they decided to organize as an association, and as such establish a raisin packing establishment. Over \$2,000 was subscribed toward the organization with the understanding that the packing establishment is to be carried on exclusively by growers. They propose to pack their own raisins, adopt their own brands and manage their own business themselves. No person shall be permitted to take more stock than \$20 per acre actually planted in fruit or vines, nor less than \$100, 10 percent. of said subscription to be paid as soon as permanently organized and a treasurer elected. The subscribers of the proposed Raisin Packing Company wish to frame a set of by-laws that will carefully protect their interests as growers, and guard against the possibility of outside capital getting control. They intend to pack their crops in a manner that will give satisfaction to the consumers, thereby gaining the confidence of the people and a good reputation.

The Fresno Republican speaking of the condition of Fresno county, has the following to say regarding its vine interests: The older vineyards near town are pictures of beauty in their fresh foliage, clean avenues and perfect state of cultivation, but it is after passing into grain-growing districts, ten miles east of town, that new improvements and developments are found of a magnitude that few people are aware of who have not visited that locality this season. The new places are nearly all raisin vineyards, and many acres in this locality have this spring been brought under irrigation and planted to raisin vines. Prominent among the new vineyards is that of the Fairview Vineyard Company, and, being conveniently situated on the county road,

the reporter called here to gain such information as might be of interest to those who care to be informed regarding the development of the county. The Fairview vineyard at present consists of 320 acres of nearly level and very rich, chocolate-colored soil, 215 acres of which was this spring planted to Muscat vines. The proprietors of this vineyard are Mr. E. J. Root of Fresno and Mr. Norman Parish and one or two other gentlemen of San Francisco. Mr. Root has the general management of the enterprise, and the work of leveling, planting, cultivating, etc., has been done under the supervision of Mr. L. S. Chittenden, which is a guarantee to those acquainted with that gentleman that it has all been done in the best possible manner. Nearly every vine planted is growing thriftily, and the entire place, from the neatly whitewashed barn and implement houses to the tidy yard and the substantial, rabbit-proof fences, shows that care, industry and intelligence are exercised in its management. From Mr. Chittenden information regarding the acreage of raisin vineyard planted in that immediate vicinity was obtained, as follows: By Col. Asa Ellis, 160 acres; Capt. Cogan, 130 acres; Mr. Gray, eighty acres; G. A. Smith, fifty acres; Capt. Youngberger, forty acres; Mr. Smith, thirty acres; J. A. Forsman, twenty acres; Balfour, Fortune & Co., 150 acres; G. A. Wilson, sixty acres; J. L. McLelland, eighty acres.

Mr. A. B. Butler, one of Fresno county's largest and most enterprising raisin growers, has returned from a four months' visit to Spain where he went to study the raisin industry. He comes back firmly convinced that raisin growing is a most permanent and profitable industry for California.

Four thousand boxes of California raisins, sent last fall to London, brought better prices than the famous layers from Malaga, and, as a happy consequence, orders have come to California from Amsterdam, Vienna and Australia.

The following are the exports from the United States of foreign products during the nine month ending March 31; 289,408 lbs. of figs, 694,914 lbs. of plums and prunes, 438,512 lbs. of raisins, 139,862 lbs. almonds.

The New York *Fruit and Trade Journal* of May 10th says of the raisin market in New York: Valencia layers are getting scarce and prices are strengthening; off stalk sell low but an advance is looked for. Malaga raisins, very fine, Dehesa bunches and cluster fruit sold at very low prices from \$1.95 up to \$4. per box, according to quality. There has been a good market here for Valencia raisins some lots selling at 4½ cents per pound, while Sultanas brought 6½ cents to 6¾ cents per pound.

The Newman Bros., of Porterville, have started a new vineyard, setting out 6,000 Muscat raisin grape vines this spring.

The St. Paul *Pioneer Press* sizes up the prohibition situation in the following concise and truthful manner: "With majorities against prohibition in New Hampshire and Massachusetts this year, greater than either political party can command, with the Rhode Island Legislature voting to submit a repeal of the prohibitory amendment to the people, and a defeat in Pennsylvania probably as decisive as that in Massachusetts impending, the fortunes of prohibition are distinctly on the wane."

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED FORTNIGHTLY ON FRIDAY MORNING BY

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FRIDAY,.....MAY 24, 1889

BETTER PROSPECTS.

There has been during the last two weeks quite satisfactory evidence of an approaching revival of the wine trade. This statement is based on the fact that the fame of our wines, which is now spreading rapidly, is beginning to attract buyers from abroad. Hitherto sales have been made almost exclusively through agencies, but now prospective purchasers are coming among us and sampling our wines at first hands.

Among the vanguard of these welcome visitors is Mr. Fleigenheimer of New York, who came here a short time ago for the purpose of buying up a large quantity of first-class wines, to be placed on the New York market. He has been through several of the best districts of the State, and thus far has purchased 150,000 gallons of our best varieties of wines, and in some instances has paid several cents per gallon more than the ruling market price for choice lots. He is still looking for good wines and intends to buy a quarter of a million gallons before he returns home.

Besides Mr. Fleigenheimer, a number of eastern men have come into the State for the laudable purpose of securing stocks of California wines for their houses in eastern cities. Two men who have satisfied themselves that there is a good market for our wines in Kansas city, have visited the Viticultural Hall, sampled the wines displayed there, and are now on a tour of the districts to purchase wines.

The fame of California vintages has not been confined to the eastern States, for among the pioneer wine buyers is a gentleman from far off Georgia who will remain here until he has secured a stock for a first-class wine store in Savannah.

Better still we have in our midst a gentleman from London, who, after tasting the varied products of California vines, is convinced that there is a fine market for them in Europe. He announces that it is his intention to purchase stock of our best wines

and place them on the European markets.

These facts taken in connection with the steady eastward movement of wines by sea and rail indicate a better condition of the market, and promise better prices before long.

HOWARTH ON RESISTANT VINES.

The ravages of the phylloxera in Europe baffled all efforts to check them until American resistant vines were introduced. Their introduction in France brought about very satisfactory results, and French vigneron are warm in their praises of our vines. There has been considerable discussion, however, as to which variety is best adapted to resisting the attacks of the insects and now comes Dr. Geza Von Howarth of the Hungarian experimental station with the assertion that there is but one vine that is proof against the phylloxera. He reports that he has been studying for seven years, and he finds that there is but one American variety, and that is the *Vitis rotundifolia*, Seppernong, that will successfully resist any and all attempts of the pest upon its roots. The expert further asserts that the Jaquez, Cunningham, Clinton, Elvira and Taylor, are weak in their resisting qualities and that all American varieties of vines not covered by these names do not resist at all. Another comforting conclusion arrived at by the gentleman is that the Seppernong does not produce palatable fruit, and other vines do not graft well with it, hence it has been but little planted.

There are many vine growers in this State whose experience in this matter is fully as extensive and valuable as that of the Austrian experimenter, and it would be of interest to grape growers generally to know how their experience compares with that of Dr. Howarth.

We would be pleased to publish communications from California viticulturists on this subject.

THE EARNESTNESS with which the French vineyardists are combatting the dried grape interests may be judged by their action on the existing treaty between France and Turkey. This treaty expires next March, and as a great proportion of the dried grapes now used in France come from Turkey, the various viticultural bodies sent monster petitions to the Ministry protesting against its renewal, so that one source of supply would be cut off from the wine factories. The treaty will come to an end without notice being given, but the incident may be cited as showing the drift of affairs among the French wine men. The vineyardists complained to the Ministry that their cellars were full of wine and no market could be found on account of the competition and activity of the dried grape men, who, in return, published a circular and sent it broadcast over the country, as well as to the Ministry, denouncing the vineyardists as the most insincere class in the country. In this circular the dried grape party accused the vigneron of fraud in handling their wines, and asserted that the interests of the public at large would be best subserved by letting the dried grape industry alone, as the wine that was made in the factories was cheaper than at the vineyards and was equally as healthy. The fight is going to be a hot one until one or the other party triumphs.

Subscribe for the MERCHANT AND VITICULTURIST.

OAKLANDS FANATICAL COUNCIL.

The people of Oakland, led on by a faction of temperance enthusiasts, have for an extended period been suffering a high license spasm which reached its acute stage two weeks ago and resulted in the adoption by the city council of an ordinance fixing of the liquor license at \$400 per year. The agitation of the question was so great that the friends and foes of measure frequently resorted to personal abuse and vituperation in support of their position. And after causing so much turmoil and engendering so much bad feeling, the enthusiasts did not fix a high license, for a rate of \$400 per year does not come in that classification.

While in no wise injuring, or particularly affecting the interests of the liquor dealers toward whom their blow was aimed, the Common Council of Oakland succeeded in doing serious injury to one of the most important industries of Alameda county, by ordaining that bottled California wine may not be sold except upon the payment of the regular license. This is a fair example of what fanaticism will do when unrestrained. As the ordinance now stands, the residents of Oakland, who desire to use our wholesome California wines for table or other purposes, cannot obtain it except in places where the \$400 license is paid. This shuts out restaurants and grocery stores, confines the sale of wine to a few places, increases its cost and as a natural result decreases its consumption.

The folly of such legislation is almost too plain to require pointing out. It is only necessary to call attention to the fact that the history of wine drinking people, the world over proves that the consumption of pure wines instead of being productive of drunkenness is to a certain extent, a promoter of temperance. That this is true, and that the Oakland Council has made an unjust and inexcusable attack upon a worthy industry, is beyond contradiction.

The explanation of such conduct on the part of the council, is explainable only upon the theory that a majority of them are of that class of fanatics who look upon a grape as the devil's fruit, and the doorway of a winery as the gateway to hell. They either belong to this fanatical faction or have legislated in accordance with their dangerous views.

However, it is not too late for the council to correct their mistake. Councilman Wakefield has drawn up an amendment which excludes California wines sold in the original and unbroken packages, from the operation of the laws, and as the ordinance does not go into effect until September it is to be hoped that this municipal body which is supposed to represent the intelligence of 60,000 people, will ere that time develop enough common sense to enable them to act favorably on Mr. Wakefield's proposed amendment.

THAT NEW Maine law is one of the strongest props that was ever placed under Prohibition. He swears he didn't, but nevertheless we believe that Neal Dow was its inspiration and its author. It allows municipal officers to license any number of drug stores in any town or city to sell liquors in amounts not exceeding a quart on a physician's prescription, and any druggist who is a doctor can sell on his own prescription. —Bonfort's.

THE SOCIETY of the Gironne has addressed a petition to the French Senate and Chamber of Deputies, asking for the adoption of laws forbidding the use of any but French wine in the army and navy. The society calls attention to the laws which require the use of French wheat, corn and oats in the army, and asks for similar privileges. It is set forth that the French vineyards, besides supplying the present demand for wine, are able to supply all the wine needed, exactly as all the wine was supplied thirty years ago. At present the supplies for the army are purchased at random and in the natural course of things very little bona fide French wine is bought, the contractors usually furnishing foreign wines.

The action of this French society is one that might well be emulated by California vine growers. It is true that our army and navy are but midges when compared to the French, but still the consumption of wine by the hospital departments and by the army generally is considerable. Our products would get some notice, too, when at present the French wines are favored exclusively. We have a reputation for producing pure wines, which is more than can be said of much of the French wine sold in this country, and we can produce wines of a quality far above the requirements of the army and navy. By all means let us claim what is justly ours.

Now THAT that the enterprise of A. G. Chanche, the well-known vigneron and wine dealer, has conclusively established the fact that California pure wines can be successfully shipped to any part of the world, dealers who are looking for a wider market may safely begin to make arrangements to dispose of their goods in the marts beyond the Atlantic. There is now nothing to prevent the extension of the market for California wines to England and Europe, except lack of energy, enterprise, capital and proper advertising methods; and if the wine men of this State do not take the proper steps to eventually occupy this field which has been opened to them, they will be deserving of the reputation which is now often accorded them of being short on enterprise, and long on slow methods.

Now THAT eastern buyers are making their way to this coast for the purpose of purchasing our wines, the great value of the Viticultural Hall exhibit becomes more evident. It is a great convenience to these patrons of the wine industry to be able to sample under one roof the best wines of the leading vineyards of the State. Were it not for this exposition of the products of our vines, buyers would be compelled to make disagreeable journeys of hundreds of miles in order to accomplish the results that can now be compassed in the headquarters of the Viticultural Commission. The Platts' Hall enterprise is a worthy one, and the time will soon come when its decriers will be forced to acknowledge the fact.

The market for fine whiskies remains about the same. Eastern buyers are firmly held at the advance, and there is somewhat a better demand for bourbons. Some holders anticipate a sharp advance for 1886s in the early future, and they are consequently in good demand now at advancing figures. Some lots intended for export have been withdrawn by owners in anticipation of a better market at home.

AGEING WINES.

THE LATEST MOVE OF THE PURITY WINE COMPANY.

An Effort to Secure the Co-operation of the Producers—St. Helena Growers Meet and Decide to Try the Experiment.

On Saturday, the 11th, in response to a call of the Purity Wine Association of this city, the prominent wine growers of the St. Helena district met to discuss the method of ageing wine by electricity. The meeting was presided over by H. A. Pellet who stated its object as follows:

"This convention is called for the purpose of extending relief to the wine growers of this county. The industry is in a sadly crippled condition and much in need of immediate assistance. In my late visit to San Francisco, I became apprised of a movement on foot under the auspices of the Purity Wine Co. to consolidate the interests of the wine producers with well-known capitalists and make a radical reform in our valuable industry. Mr. R. J. Harrison stated that for several years he had identified himself with the great question at issue. Some two years ago he had established a system of warehousing wines on an extensive scale at San Francisco, with a view of rendering this article a collateral commodity with the bankers and capitalists, and thereby render adequate assistance to the growers. From the wanton intervention of certain dealers that would be personally affected by such aid, and the poverty of the growers who were unable to supply even cooerage to ship wines to the Bay city, this enterprise was not sustained. Far from being discouraged he, in company with Dr. Fraser, founded the Purity Wine Co. in connection with electro-magnetic process for developing in their purity. Mr. Pellet then described the process, an account of which has hitherto been published in this journal, and introduced R. J. Harrison, Secretary of the Purity Wine Association.

He began his address to the meeting by stating that there was at present \$60,000,000 invested, and 6,000 men engaged in the wine industry in California, and the condition of the business has been going from bad to worse, and it was time something be done. He said he saw the present state of affairs coming three years ago, and he addressed a large meeting of wine growers, in San Francisco, advocating ageing wine by storage. Several moneyed men endorsed his proposition, among whom was J. W. Mackey, who, having looked into the matter carefully, expressed himself as willing to loan money on wine. The venture seemed as if it would be successful, when Mr. Mackey met with business reverses, which necessitated his withdrawing his support.

The speaker then paid his respects to a certain class of dealers in this city, which he declared was opposed to the interests of the producers, and said that it was now proposed to give protection to the latter. Dr. Frazer's discovery for ageing wines by electricity is now perfected and the process is in use by the Purity Wine Association, and has proven a most successful experiment. Wine can now be aged in thirty days time, to be purer, better and clearer than that kept in storage for three years. The association above mentioned, has just incorporated with \$2,000,000 capital. Mr. Marshal, a prominent banker of San Fran-

cisco, Mr. Hill, a banker of Potluma, and other millionaires are interested in the company, and stand ready to use their money and efforts in relieving the producers. The object of the association is to secure wine for ageing, the producers either to pay for it, or leave the wine in their cellars to be sold on joint account. Thus far they are unable to fill the orders for wine, and have many letters calling for their treated wines, at a good price, but at present the orders cannot be filled. In a few weeks it is expected to place the best salesmen, procurable in California, on the road, for the purpose of establishing a market in the East for good sound wines. Mr. Harrison further stated that it was the intention of the association to send samples of both treated and untreated wines to all the large cities in the East, and if necessary open halls to explain the difference, and also to let people taste the wine before its treatment and after. As soon as the people once taste the pure California wine, they will have no other drink. A market for our product would then be established, and our wine men would see prosperous times. Mr. Harrison said he did not come to St. Helena for the purpose of asking for money, but to seek for the hearty co-operation of the wine men, and also to ask that they all send down wine, no matter in what quantity, for treatment, and the company will either issue stock for the amount, or it will be taken, treated and sold on joint account. Parties sending wine and taking shares can get money advanced on the stock at any bank, if necessary, and their conditions will be at once benefitted.

In response to questions, Mr. Harrison said it would cost 2 cents a gallon to ship the wine to San Francisco and from $\frac{1}{2}$ to 1 cent for the electric treatment. The old way of storage it would cost about 10 cents.

"I have carefully studied and examined the process of ageing wine by electricity," said H. A. Pellet, "and consider it a valuable discovery and one that will prove a great boon to the depressed wine men. I have lately treated wine, after having had some of the same wine before the treatment and the difference is remarkable. The treated wine placed on the market would cause prices to advance, as the people could then get the pure juice of the grape, and it would come into general use as a beverage. I hope that all the producers will encourage the Purity Wine Association in their efforts to improve the condition of the wine industry. I intend to send from 3000 to 5000 gallons of my best wine to their cellar for treatment, and will take shares of stock in payment. I have left a bottle of the treated wine uncorked for three weeks, and at the end of that time have found it perfectly sound and clear. Barrels containing twenty-five or thirty gallons have been tapped and the wine drawn from them in small quantities, and yet that remaining would be always in excellent condition. There is no doubt but what the company can dispose of all the wine it can possibly handle, as I have seen their orders which they are unable to fill.

Mr. Harrison then read a scientific note about treating wine by electricity, and entered into further explanations of the company's plans for future work. Being asked if there was any thing artificial about the process, he said that there was not; wine is placed in the tank and a current of electricity turned on, and remains on continuously for thirty days, at which time the wine is drawn off into other tanks and

puncheons and is ready to be placed on the market. Samples of treated and untreated wines have been brought from San Francisco, those present had an opportunity of tasting and judging for themselves the vast difference in it. The wine was of a clear, brilliant color, and it was pleasing to the taste, having been apparently cleansed of all impurities.

Several of the wine growers present announced their intention to take advantage of the offer of the association and a committee composed of S. P. Connor, J. H. McCord, J. G. Norton and H. A. Pellet was appointed to confer with the Purity Wine Association.

CHARLES A. WETMORE.

Bonfort's Correspondent Pays Him a High Compliment.

In years to come, when California is one of the great wine producing countries of the globe, and when her finer grades are extolled by connoisseurs, the name Charles Wetmore will be honored and preserved in history as that of a man who gave the most determined energy, marked ability and extraordinary powers of discrimination to the development of the wine industry of his State, and was ever ready to sacrifice his private interests to the public good. I do not think he will ever have a peer in his peculiar field. Nature does not furnish a single interest with more than one such mind; at least, not during a single century. Chas. Wetmore is a man of rather extraordinary parts. He is not commonplace in any respect. His language is all well weighed, and as you listen you are instructed. He is one of those men born to go to the root of something. As the farmer would say, "he never skims the surface." Had he given himself to literature his reputation would, ere this, have been world wide. As it is he wields a masterful pen. His language is strong, his periods well rounded and his logic superb. When he decided to give his talents to the best interests of California wine making, it was a fortunate day for that State. He will save her many useless steps in reaching the pinnacle of fame. I have often heard Charles Wetmore spoken of as a theorist. The accusation is ill founded, for he is pre-eminently a practical man.

True, if to be selfish is to be practical, and to be unselfish is to be impractical, he is the latter; but such definitions are too narrow. Charles Wetmore has a purpose in life more noble than the mere acquisition of material wealth. He hopes to see California not only a great wine producing State, but to see her standing among the foremost in the production of fine wines. That she will hold such a position he has never doubted. To satisfy himself he has visited and made exhaustive studies of the fine wine districts of Europe. His observations were given to the public through the daily press. He found that in climate and in soil California was adapted to the production of grapes and wines equal to those of the celebrated districts of France. The thing to be done was to introduce the right varieties of grapes to the soil best adapted to their most exquisite development. He was not in search of quantity but quality, not in search of immediate profits, but rather looking to the best interests of California wine making.

His investigations led him to the Livermore valley,—very elevated, very dry, not very productive, but peculiarly adapted to

the finer varieties of grapes. Here at the mouth of the canyon of the Arroyo del Valle, Mr. Wetmore has his already celebrated Cresta Blanca ranch, from the vineyards of which he is producing wines that are exciting the admiration and the serious attention of connoisseurs in San Francisco and elsewhere.

As I stated before, he is consulting quality, not quantity. Instead of six or seven tons of grapes per acre, he is securing somewhat less than a ton. And then he uses no machinery in his winery, but does everything by hand; nor does he ferment in large casks, but in puncheons and barrels. These matters he deems of great importance, and his product confirms his estimates.

Previous to the '83 vintage, Mr. Wetmore's stock is all in bottle, I believe and exceedingly limited in quantity. He is distributing it to the best possible advantage, and its merits are attracting decided attention.

His Sauterne Souvenir, 1886, is certainly a remarkable wine, and bears comparison with the highest grades of French wines. His Medoc Souvenir, 1886 A, and Medoc Souvenir, 1886 B, are both grand wines and are worthy of the attention of the trade, in that they show the possibilities for California red wines in the near future.

In his Table d'Hote Souvenir, Mr. Wetmore proposes to furnish an excellent wine for general use, the price being much less than the other red wines referred to, on account of combining grapes more prolific, with the more expensive varieties.

In his 1888 wines, Mr. Wetmore declares he has excelled himself, and as soon as they are ready for the market he expects to surprise even those who believe in California's ability to produce high grade wines. I have sampled them with care, and I think his confidence is well placed. His faith has never faltered, and his dream has been to see California wines rated among the very best. I think his dream will be fulfilled, and when it is, his State should give him a monument.—T. M. G. in Bonfort's Wine and Spirit Circular.

The Wine Review of London has the following to say regarding California and her wines:

There is no doubt that in the past year the wines of California made appreciable progress. In America their reputation, which was all ready well established, was strengthened, and many visitors from England who tasted them in the United States brought back a favorable report of their quality. A considerable consignment of these wines was late in the year made to Bordeaux, and there can be no doubt of the Californians' intention to push them to the front as much as possible. The quantity of wine made in 1888 was about 16,000,000 gallons. It is said that the European vine has given a wine which is somewhat too heavy.

A SOUND COMPANY.

Those who contemplate insuring their property will do well to scan the advertisement of the Anglo-Nevada Assurance Corporation, in this issue. This is one of the best known and stable companies on the Coast, having a paid up capital of \$2,000,000 and assets amounting to \$2,600,000. This with the names associated with it as directors insure a prompt and equitable settlement of losses sustained by its patrons.

CONDITION OF THE VINES.

A Satisfactory Outlook Everywhere Except in the South.

The general condition of the vines in the northern and central portions of the State is quite satisfactory. While the hopper and cutworm have been numerous enough in some places to be destructive and in many others quite annoying, they have not materially injured the coming crop.

This season has been unusual in that the State has been blessed with copious and frequent showers, and has escaped the visitations of Jack Frost. It is now too late for this enemy of the vines to do any serious damage, and about the only damage to be feared now is excessive heat in the early part of the season.

In Fresno, Solano, Alameda, Napa and Santa Clara counties, the early varieties are in full bloom, and in the other districts they are coming on as fast as could be expected.

Some mildew has been reported in the Santa Clara valley, due to the late heavy rains. Vine growers should watch carefully for the appearance of this dire malady and at the first sign of its development, use sulphur sparingly. The safest course, in view of the damp condition of the atmosphere is to apply the remedy before the disease appears, and by this means prevent it.

M. M. Estee reports that he does not think the red grapes in the Napa valley will bear very heavily this year as they do not show many fruit buds. The white grapes are very full.

Henry Mell, of Glenwood, Santa Cruz county, says that the vines in his section are looking very well.

During the past two weeks expert Dowling has made no report to the Viticultural Commission on the vine disease. He is taking a vacation with J. de Borth Shorb.

Mr. E. J. Clanton, of Woodland, reports the army worm appearing in his vineyard and orchard by the million. They have attacked his pear trees and are denuding them of their foliage, in fact they are in search of "every green thing." The advent of these pests is also noticed in other parts of the town.

Recently planted vines in the chapparal districts near Antioch are being attacked by an insect which is described as being of the sort that having wings fly not, and which stings the leaves of vines in the infested district. The leaves stung are poisoned, wither and fall off. This is the first serious drawback encountered by grape vines in this vicinity, and as yet the trouble appears to be confined to a very limited area.

In Livermore valley the Zinfandel vines budded very poorly and the indications are that their yield will be light.

Napa county vineyardists predict a poor yield of Zinfandel as the vines in that section did not bud well. Should the Zinfandel yield be a partial failure it will lessen the wine crop to a great extent.

The Semillon and Pfeffer's Black Hamburg vines in Livermore valley are not setting well, and a light crop of these varieties is predicted in that section. The Cabernet Franc have small grapes on their vines already, while the Cabernet Sauvignon vines are now in blossom.

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Manufacturers Agents,
104 Market St., and 3 California St., S. F.

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Description of the Blueberry.

The Blueberry is a valuable fruit, and is a reliable fruit to grow in our northern States where the more tender varieties of fruits winter-kill. It is perfectly hardy, having stood 40 degrees below zero without showing any injury to the most tender buds. It ripens in this latitude about the 1st of July, and is borne in clusters like currants; shape, round; reddish purple at first, but becomes a bluish black when fully ripened. The flavor is equal to the raspberry, a very mild, rich sub-acid, pronounced by most people delicious. It may be served with sugar and cream or cooked sauce, and is splendid for winter use. The plant seems to flourish in all soils, and is a prolific bearer. It grows very stocky and makes a nice hedge. The shining dark green leaves and the blue fruit making a pleasing contrast. The demand for the fruit is great, and usually brings 15 cents per quart. They commence bearing the first year after setting out, and yields a full crop the second and third year after setting out. They are propagated from suckers and root cuttings. The plant is about the height and size of the currant bush, and very stocky, holding the fruit well up from the ground. Plants should be set in the fall and spring, in rows two or three feet apart, and five or six feet between the rows, making a perfect hedge, and no grass or weeds should be allowed to grow between rows.

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1 Dozen Plants by mail, 60 cents. 100 Plants by Express, \$2.50
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Plants are carefully packed in damp moss and delivered to express or freight office, for which I make no extra charge. Address

DELOS STAPLES, Portland, Ionia Co., Mich.

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January 1, 1889.
Home Mutual Ins. Co.,
216 Sansome Street,

Losses paid since organization.....	\$2,851,045 00
Assets January 1, 1889.....	\$18,163 70
Surplus for Policy-holders.....	\$40,302 70
Reinsurance Reserve.....	238,366 74
Capital, Paid up in Cash.....	300,000 00
NET SURPLUS, over everything....	287,531 34

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— BY —
CHARLES A. WETMORE.

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PRICE 25 CENTS

CHOICE OLIVE TREES.
Navadillo Blanco, Piccolino
And Other New Varieties.
One to three feet high.

JOHN COOK, Nurseryman and Florist,
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THE OLIVE.
A Practical Treatise on Olive Culture, Oil Making and Olive Pickling,
— BY —
Adolph E. Flamant
Of Napa, Cal.
Price, One Dollar.

For Sale at Office of the MERCHANT AND VITICULTURIST,

PRAISE FOR THE POMELO.

The Pomelo, our now comparatively despised grape fruit, has a bright future before it.

It is a delicious fruit to those who are acquainted with its merits, although the acquaintance must be cultivated. Few people like it on first trial, but, like a masterpiece from the brush of one of the old masters, or a beautiful poem, we learn to like it better as we become more acquainted with its many good qualities, and when once a taste for it is acquired, it becomes almost a passion, and it is preferred to the most delicious orange.

A "tradition," if we may use the expression, exists among the natives, that it is a panacea for all complaints incident to a malarious country. It is said to be a preventive of chills.

For the invalid, tortured and consumed by burning fevers, nothing is so grateful and refreshing as a full, ripe, delicious grape fruit. It quenches the thirst, cools the burning mouth, and appears to have a soothing and narcotic influence.

If the reputation of the Pomelo can be established on the ground of its medical constituents, its future is assured, as then instead of being a luxury (which it truly is,) it will be considered an indispensable necessity, and being such, its producers, unlike producers of the orange, will be enabled to establish and maintain their own prices. They will be in a position to say to the fever-stricken mortals: "Pay our prices for our Pomeles, or let the fever consume you; take your choice."—*Agriculturist*.

NO FEAR OF POISON.

The fear of being poisoned from eating fruit sprayed with bluestone seems to have died away. Actual test by the most searching chemical analysis and the trial of the human stomach during years past, prove that there is no danger whatever from eating fruit so sprayed, or from drinking wine made of it. It is indeed a violent presumption to suppose that the National Agriculture Departments of the United States, France, Italy, Spain and other countries, would universally recommend spraying with bluestone to prevent rot, without first testing the question of possible poisoning. Such tests have been made under official direction by men renowned in science, and the verdict in every instance has been that there is no danger. The use of bluestone in this section for this purpose is a new thing, and of course it is natural that the question should arise. But it has long ago been settled, and it to be hoped no one, especially viticulturists themselves, will be so unprogressive as to experience any alarm and deter others in a good cause.—*The Cotton Plant*.

WINE EXPORTS AND IMPORTS FOR MARCH.

Following is the number of gallons and packages of wines exported from the United States during the month ending March 31, 1889: 530 dozen bottles still wines, value \$1,606; 27,586 gallons still wines, value \$16,368.

During the same period the imports of same amounted to: 25,869 dozen champagne, value \$348,360; 12,020 dozen still wines, value \$62,440; 186,672 gallons still wines, value \$129,054.

Kohler & Frohling,

PIONEER WINE HOUSE.

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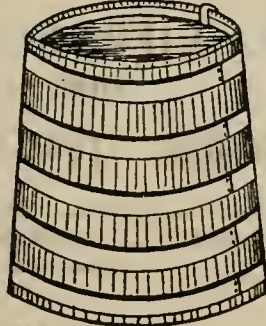
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WILL COME OFF THEIR PERCH.

The good people of Pasadena passed a stringent ordinance prohibiting the sale of wines at meals in their restaurants and hotels. As the town derives a large part of its business from the visits of wealthy people as a winter resort, who have been accustomed to drink wine at their meals, it is just dawning upon the minds of these same good people that so rigid a rule will have a disastrous effect on their business, and that high-toned prohibition would have a disagreeable effect upon their pockets. This was not exactly the way they meant to put it, and so they are prepared to come down off their lofty perch and ask for a modification of the ordinance.—*Contra Costa Gazette.*

SPIRIT EXPORTS AND IMPORTS FOR MARCH.

During the month of March, 1889, there were exported from the United States, spirits as follows:

	GALLONS.	VALUE.
Alcohol.....	15,154	\$8,874
Rum.....	52,374	62,849
Boarboon Whiskey.....	89,083	78,659
Rye.....	149,708	117,592
All other.....	18,397	12,442

During the same period the spirits imported were as follows:

	GALLONS.	VALUE.
Brandy.....	30,221	82,762
All others.....	68,669	46,962

As reported by Chief Switzler of Bureau of Statistics, Washington, D. C.

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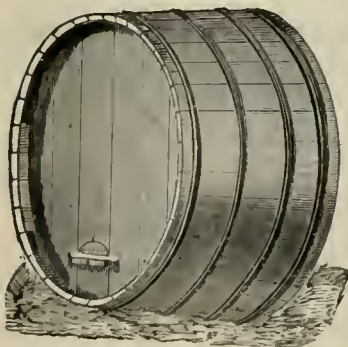
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Ongerth's Insecticide Powder, No. 2.

TRADE MARK REGISTERED.

This Powder is the preparation specially recommended by Hon. J. de Barth Shorb, Viticultural Commissioner and Ethelbert Dowlen, expert employed by the State to investigate the Mysterious Vine Disease. All the Powder used by them in their recent experiments was the Ongerth Insecticide Powder, No. 2, of which about 20,000 pounds have been shipped to the San Gabriel Valley. See official report in MERCHANT AND VITICULTURIST, April 26, 1889.

No Preparation Genuine without this Trade Mark.

Manufactured by the **ONGERTH GRAFTING COMPOUND CO.,** 210 Davis St., San Francisco. To whom all orders should be addressed. Samples and price submitted on application. Also manufacturers of the

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STAR SPRAY PUMP

With Two Hose and Bamboo Extensions, Barrel and Nozzles all complete in operation.



The above cut represents our Double-Acting Star Spray Pump arranged for one or two Sprays or Hoses, (we also fit this pump with one hose). This Pump is especially adapted for spraying liquids or poisons of any kind upon trees, shrubbery, orange trees, vines, etc., affected by bugs, worms, insects, etc. The valves are constructed entirely of Brass, and even to the packing it is made of asbestos, which resists acids or hot mixtures of all kinds, and

is capable of doing infinite more service than any other pump in the market, as it is of greater capacity, and being double-acting in principle, throws a continuous and powerful stream.

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NOTICE.—ONGERTH'S LIQUID TREE PROTECTOR is the best Spray for killing Red Scale, Black Scale, White Cushion Cottony Scale, San Jose Scale or any other insect.

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OUR NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER SAN BLAS, MAY 13, 1889.

TO NEW YORK.

WARE.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
J.P.	Frapolli, Berges & Co	30 barrels Wine	1,421	\$369
K & F	Kohler & Frohling	15 barrels Wine	2,257	1,354
A in diamond	Lachman & Jacobl.	15 barrels Wine	755	248
R.B.	"	25 barrels Wine	1,281	350
E.V.S. in diamond	"	40 barrels Wine	2,010	670
T & R.	"	25 barrels Wine	1,282	415
C in diamond	C Carpy & Co	150 barrels Wine	7,361	2,850
C.V. Co	B Dreyfus & Co.	20 barrels Wine	1,004	509
K & F	Kohler & Frohling	100 barrels Wine	5,029	2,011
H.W. & Co	Lenormand Bros.	25 barrels Wine	1,175	474
Rev London	"	5 barrels Wine	258	132
Rev And. Fred	"	3 barrels Wine	153	77
K in diamond	Kohler & Van Bergen.	40 barrels Wine	1,972	850
F in diamond Bros.	A Netter	8 puncheons Wine		
		22 barrels Wine	2,339	1,000
E.L.M.	A Brun & Co.	20 barrels Wine	300	180
P.B.	W.H. Nolan	10 barrels Wine	513	130
J.A.	Cal Transfer Co	10 barrels Wine	506	253
L & S.	Dresel & Co	13 barrels Wine		
P.S.	"	9 barrels Wine		
O.O.	"	1 barrel Wine	1,514	757
L.E.	"	6 barrels Wine		
H.M.	"	3 half-barrels Wine		
Total amount of Wine			31,138	\$12,619

TO CENTRAL AMERICA.

E.L.M., Guatemala	Cal Transfer Co.	30 half-barrels Wine	75	\$50
S & O, Guatemala	Schwartz Bros.	20 cases Wine		70
O.C.R.H., Guatemala	Dunham, Carrigan & Co	2 cases Wine		7
S. Ocos	E.L.O. Steele & Co	2 cases Wine		54
R.S., Champierico	A. Viguer	2 half-casks Wine		27
O in diamond, San Juan del Sur	J.W. Jackson & Co.	4 kegs Wine		22
P.G., Corinto	A Greenbaum & Co	6 half-barrels Wine	162	114
W & V, Corinto	"	4 half-barrels Wine	11	71
P.P. & Co, La Libertad	Urruela Crioste	1 package Wine	20	18
Total amount of Wine 24 cases and			462	\$388

TO MEXICO.

P.D. & Co, San Blas	W Loiza	4 casks Wine	240	\$85
"	"	1 half-cask Wine	30	13
"	"	15 kegs Wine	307	231
A.B. & Co, San Benito	"	5 casks Wine	311	156
T.B., Mazatlan	Dickman & Co.	8 kegs Wine	119	100
E.M. & Co, San Benito	Urrela & Crioste	6 barrels Wine	106	91
G.S., Mazatlan	Thannhauser & Co.	8 kegs Wine	80	70
V.H., Mazatlan	"	1 package Wine	12	12
A.O. & Co, Manzanillo	"	1 keg Wine	20	18
A.C.M., Mazatlan	"	10 kegs Wine	160	96
J.H., Manzanillo	Reddington & Co.	1 half-barrel Wine	21	18
B.F. & Co.	P.O. Burns Wine Co.	6 1/2-barrels Wine	30	15
M.L., Salina Cruz	Thomas Bell & Co	6 cases Wine	24	24
		15 kegs Wine	150	135
Total amount of Wine, 75 cases and			1,574	\$1,064

TO TAHITI—PER BARRENTINE PAPEETE.

F.B., Papeete	P.O. Sabatie & Co.	2 barrels Wine	110	\$33
J.R.	"	2 barrels Wine	120	36
A.C.	"	2 barrels Wine	125	45
J.H.C.	"	3 barrels Wine	153	46
S.M.	Wilkins & Co.	3 barrels Wine	148	74
R.P. & Co	J. Piset	1 half-barrel Wine	26	20
A.S.	"	4 half-barrels Wine	108	62
	"	4 half-barrels Wine	108	54
Total amount of Wine			773	\$325

TO MEXICO—PER STEAMER ALEJANDRO.

Y.A., Altata	W Loiza	1 barrel Wine	27	\$15
L.V., Altata	"	7 packages Wine	125	194
J.V., Altata	"	2 casks Wine	126	70
P.A. & S., Guaymas	"	15 kegs Wine	150	87
P.T., Guaymas	"	4 barrels Wine	82	74
D.C., Mazatlan	A.K. Stevens	1 barrel Wine	49	20
C.S., Mazatlan	"	1 barrel Wine	49	10
P.D. & Co, Guaymas	W Loiza	2 casks Wine	120	42
W.L., Guaymas	H Lund & Co	2 barrels Wine	75	41
B.S., La Paz	Thannhauser & Co.	30 cases Wine	127	
C.F. & F	"	20 cases Wine	77	
A.R.	"	1 cask Wine	65	43
Total amount of Wine 50 cases and			800	\$768

MISCELLANEOUS SHIPMENTS.

DESTINATION.	VESSEL.	RIG.	GALLONS.	VALUE.
Switzerland	Onofillan	Ship	5,062	\$2,000
Ireland	Onofillan	Ship	62	60
England	Onofillan	Ship	190	75
Fanning Islands	Emma Clardina	Schooner	15	29
Victoria	Walla Walla	Barkentine	27	29
Victoria	Walla Walla	Steamer		50
Victoria	Walla Walla	Steamer		26
Petropolis	Alexander II	Steamer	726	534
Japan	Gaelic	Steamer	7	25
Japan	Gaelic	Steamer	142	
Japan	Gaelic	Steamer	15	67
China	Gaelic	Steamer	66	38
Mexico	Emily	Steamer		8
Mexico	Emily	Steamer		26
Mexico	Emily	Steamer	32	19
Total			6,412	\$2,968
Total shipments by Panama steamers			26,441 gallons	\$10,547
Total Miscellaneous shipments			5,851 "	4,000
Grand totals			32,292	\$14,547

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA.

MAY 1, to MAY 22, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S.S. San Blas	New York	B Dreyfus & Co	21 kegs Brandy	231	\$400
"	"	Kohler & Van Bergen	5 barrels Brandy		
"	"	"	10 half-barrels Brandy	408	700
Ship Dunfillan	Liverpool	H.M. Dresel & Co.	1 half-barrel Brandy	25	50
"	London	Walden & Co.	40 barrels Brandy	20,475	12,285
"	Liverpool	L.J. Rose & Co.	115 packages Brandy	4,851	3,640
S.S. San Blas	La Libertad, C.A.	Walden & Co.	400 half-barrels Brandy	10,050	6,390
"	"	Bloom, Barisch & Co	1 keg Whiskey	10	50
"	"	L.S. Haas	1 barrel Whiskey	42	64
Ship Minerva	La Union	Wilmerding & Co.	1 barrel Whiskey	38	133
Steamer Alejandro	Salina Cruz	W Lorin	1 keg Whiskey	41	103
Steamer Gaelic	Silbert Islands	Geo. Lassen	1 cask Whiskey	15	29
"	Canada	Langley & Michaels	1 keg Whiskey	5	15
"	Yokohama	Spruance & Stanley	25 kegs Whiskey	125	237
"	Shanghai	S Foster & Co	5 packages Whiskey		50
Total amount of Brandy				30,701	\$23,405
Total amount of Whiskey, 5 cases and				261	653

IMPORTS OF WINES AND LIQUORS BY SEA.

FROM LIVERPOOL—PER SHIP LORD CARMIA.

SHIPPER.	PACKAGES AND CONTENTS.	CONSIGNERS.
Sandemann & Co	9 quarter-casks Wine	Goldberg, Bowen & Co
Dunville & Co	26 cases Whiskey	Orler
McFarland, McGuire & Co.	75 quarter-casks Wine	C. Meinecke & Co
"	12 quarter-casks Wine	"
"	64 octaves Wine	"
"	4 quarter-casks Wine	"
"	50 cases Wine	"
"	36 quarter-casks Wine	"

FROM HAMBURG—PER BARK EDWARD PERCY.

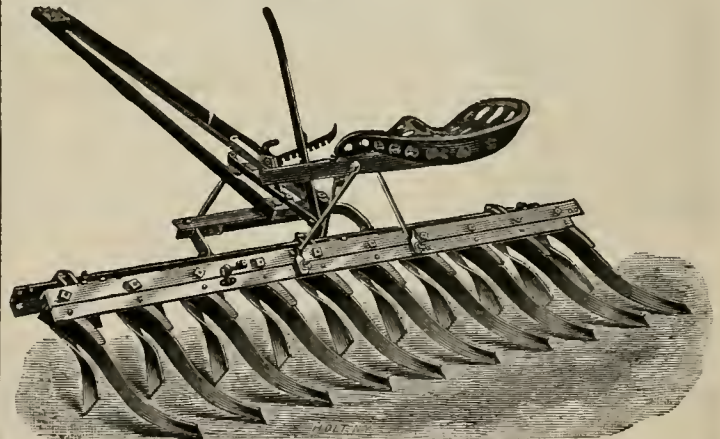
Conrad Loose	90 barrels Whiskey	Sherwood & Sherwood
Dunville & Co	125 barrels Whiskey	Carroll & Carroll
Wm. Forster & Co	215 barrels Whiskey	"
C.A. Caesar & Co	75 barrels Whiskey	"
T.H. Bachman	100 barrels Whiskey	"
M. Rheinbold & Co	50 cases Gin	Wm. Wolff & Co

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from May 1, 1889, to May 15, 1889.

CONSIGNERS.	Barrels.	1/2 Barrels	Brandy Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
Lillesthal	300				114,580
C.W. Craig	248				94,250
"	120			46,950	
Jones, Mundy & Co.	120			46,840	49,100
Wolfe & Co.	98	20			
Livingston & Co.	128			50,000	
S. ibe Bros & Plageman	120	15		21,900	
Haguet & Hageman	55			21,900	
Vincent Dine	45	5		4,130	
A Greenbaum & Co	5			1,530	
J. Watson	4			460	
Dorag Bolder	1				500
Redington & Co.	1				
Joyce & Omdorf	4		815		
Totals	1,365	49	815	247,710	305,640

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Gin, A. V. H. (genuine)	20.00
" Black Bird, per gallon.....	3.10
Abanithe, Berger & Co., per case.....	15.50

HIGH LICENSE IN ILLINOIS.**Why the Temperance Element Prefers It to Prohibition.**

Among the Illinois towns which went "high license" at the charter elections Tuesday, was Mount Sterling. Two years ago, in a spasmodic of what the majority called virtue, it was resolved to license no more saloons, but try the free whiskey-prohibition system. The city treasury should no longer be polluted, the sentimental citizens said, with money from such an unhalloved source as taxed liquor. The town must be made moral, whatever it cost. This determination, adopted in 1887 and renewed in 1888, was abandoned by a decisive vote in 1889. During the two years of "total abstinence" the citizens had seen liquor sold "freely and without denial." They had witnessed more drunkenness than under the old regime. Occasionally a rum-seller was arrested, but he paid a fine in place of a five hundred-dollar license tax. As long as it suited the people it suited him. Furthermore, taxes went up. It is not easy to cut down expenses to fit a shrinking income. The appropriations were as heavy as ever, but the taxpayers had to contribute all the money to meet them. Whiskey paid nothing. The saloon keeper went free. After two years of bigger taxes and steady drinking, patience was exhausted. The Prohibitionists were told to step on one side with their sentimental notions, and let the town be run on common sense, business ideas, combined with practical, not theoretical, morality. Thus it came to pass that the town swung back to license by a large majority, and there doubtless it will stay for awhile. What is true of Mount Sterling is true of nearly all the cities in Illinois, and wherever there is not a general total practice and sentiment which can enforce the prohibitory ordinances it makes.—*Chicago Tribune.*

A COMMON SENSE DOCTRINE.

The ordinance drafted by Councilman Wakefield in relation to the sale of native wines in restaurants and in the original packages, embodies, as we think, a wise policy. It is not a question of this man's barley field, or that man's vineyard, but of temperance. It is a well-known fact that wine is not called for in saloons, except by the queer person, who, when he drinks champagne, calls it "opening wine." The man who drinks to excess never calls for California wine, and the men who consume native vintages do so at their meals. In that shape it is an aid to digestion, and a pleasant gastronomic incident, always an accompaniment of the most civilized cuisine, and never provocative of over indulgence. It is not necessary to quote statistics on this point, because the facts are admitted, and if without injury to the cause of temperance—which is by no means prohibition—we can incidentally encourage a beneficial home industry, the opportunity should not be neglected.—*Oakland Tribune.*

WORTHY OF ATTENTION.

The MERCHANT, a semi-monthly journal published in this city, and devoted to the wine and grape industries, has assumed the title of MERCHANT AND VITICULTURIST, as that better indicates the scope of the paper. The MERCHANT AND VITICULTURIST is the only journal on the coast devoted to the vine and wine interests, and is worthy the attention of all those engaged in these important industries.—*Grocer and Country Merchant.*

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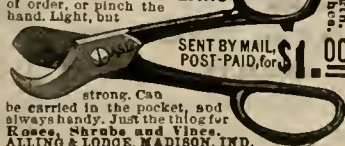
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.05¢	\$ 10	\$ 130	\$ 2,900
.10¢	" 20	" 260	" 5,800
.15¢	" 30	" 390	" 8,700
.20¢	" 40	" 520	" 11,600
.25¢	" 50	" 650	" 14,500
.30¢	" 60	" 780	" 17,400
.35¢	" 70	" 910	" 20,300
.40¢	" 80	" 1,040	" 23,200
.45¢	" 90	" 1,170	" 26,100
.50¢	" 1.00	" 1,300	" 29,000

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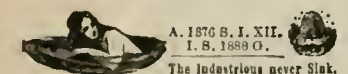
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R. H. McDONALD, President,
 San Francisco, Cal., Jan. 1, 1889.

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(PACIFIC SYSTEM)

Trains leave and are due to arrive at
SAN FRANCISCO.

LEAVE	FROM MAY 12, 1889	ARRIVE
7:30 A.	For Haywards, Niles, and San Jose.....	*12:45 P.
7:30 A.	For Sacramento and for Redding via Davis.....	7:15 P.
8:00 A.	For Martinez, Vallejo, Santa Rosa and Calistoga.....	6:15 P.
8:30 A.	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A.
8:30 A.	For Niles, San Jose, Stockton, Galt, Ione, Sacramento, Marysville and Red Bluff.....	5:45 P.
10:30 A.	For Haywards and Niles.....	2:15 P.
*12:00 M.	For Haywards, Niles and San Jose.....	3:45 P.
*1:00 P.	Sacramento River Steamer, for San Jose.....	* 6:00 A.
3:00 P.	For Haywards, Niles, and San Jose.....	9:45 A.
3:30 P.	Second-class for Ogden and East.....	11:45 A.
4:00 P.	For Stockton and Milpitas, for Vallejo, Santa Rosa and Calistoga.....	9:45 A.
4:30 P.	For Sacramento, and for Knight's Landing via Davis.....	10:15 A.
* 4:30 P.	For Niles, San Jose and Livermore.....	8:45 P.
5:30 P.	For Haywards and Niles.....	7:45 A.
0:30 P.	Central Atlantic Express, for Ogden and East.....	7:45 A.
7:00 P.	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Inlet Sound and East.....	7:45 A.
7:00 P.	Swivel Route, Atlantic Express, for Santa Barbara, Los Angeles, Deming, El Paso, New Orleans, and East.....	8:45 A.

SOUTH PACIFIC COAST RAILWAY DIVISION.

1 7:45 A.	For Nrk, San Jose & Santa Cruz	8:05 P.
8:15 A.	For Newark, Centerville San Jose, Felton, Boulder Creek, and Santa Cruz...	0:20 P.
* 2:45 P.	For Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	* 11:50 A.
4:45 P.	For Centerville, San Jose, Almaden, and Los Gatos	9:50 A.

A for Morning. P for Afternoon.
 *Sundays excepted. †Saturdays only. ‡Sundays only.
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 ARABIC..... TUESDAY, JUNE 11th
 OCEANIC..... SATURDAY, JUNE 29th
 GAELIC..... WEDNESDAY, JULY 17th
 BELGIC..... SATURDAY, AUGUST 3rd
 GAELIC..... WEDNESDAY, JULY 17th
 BELGIC..... SATURDAY, AUGUST 3rd
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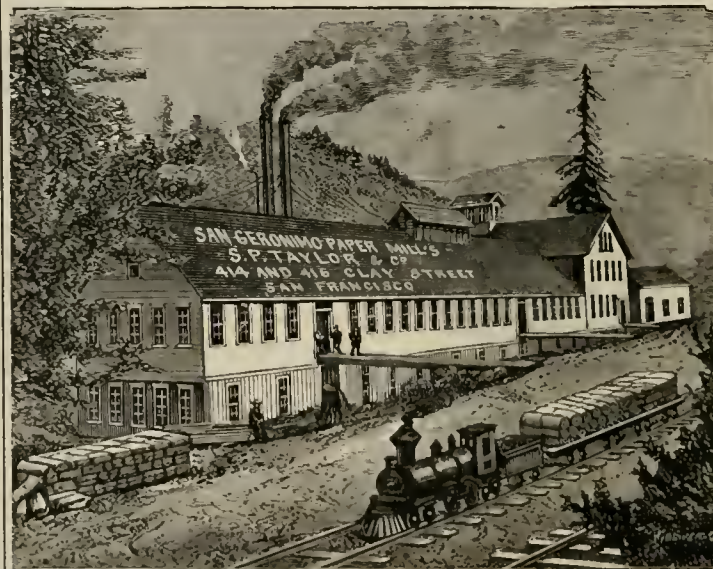
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VOL. XXII, NO. 7.

SAN FRANCISCO, JUNE 7, 1889.

PRICE 15 CENTS

FINDING A MARKET.

MEETING OF THE GRAPE GROWERS AND WINE MAKERS.

The Dried Grape Committee Makes a Favorable Report on the Eastern Market—A Proposition for a Co-operative Union.

The regular monthly meeting of the Grape Growers and Wine Makers' Association was held on May 24th in Viticultural Hall. In the absence of President De Turk, C. H. Wetmore presided and while waiting for the report of the Committee on Dried Grapes, appointed at the last meeting, called on A. Audre, a local dealer, for remarks on the wine and dried grape markets of France, which he has personally investigated recently. Mr. Audre said that France consumed an enormous amount of dried grapes of a poor quality, for wine making purposes. Prices ranged from twenty-three to thirty-five francs per hundred kilograms which was equal to about three cents or more per pound. The bulk of the grapes used come from Greece, their chief merits being that they are more rich in alcohol and hold their color well. It was from these grapes that the cheap wines of France were made, and Mr. Audre believed that our dried Zinfandel grapes if they would retain their color, could be sold there in large quantities at the highest market price. In Holland, Belgium and Germany, there was no market for dried grapes for the reason that the poor wines made from them were not in demand.

In reply to a question, Mr. Audre stated that he exhibited to a leading dealer of France, several samples of Zinfandel, stating that such wine was selling in California at eighteen cents per gallon. The dealer was pleased with the claret and said that he would take all the wine that could be furnished him, at that price. They pay more there for Spanish wines than is paid here for Zinfandels, and the Spanish product is not as good as ours. For this reason Mr. Audre was of the opinion that there was an unlimited market for our ordinary wines in France, upon which the customs duty would be very low.

Italian wines, he said, were not drunk by the French as they were too strong and harsh, and were used only for blending

purposes. Owing to the planting of resistant American vines the crop in France is expected to be unusually large this year and lower prices are looked for.

C. B. Turrill, the new secretary of the Viticultural Commission was introduced to the meeting by the chair. Mr. Turrill said he appreciated the fact that there was an enormous amount of work to perform in his office but he would do the best he could with it and looked to the viticulturists throughout the State to help him as much as possible.

The report of the Committee on Dried Grapes and the circular letter sent out by the Johnson-Locke Company, a copy of which appeared in the last issue of the MERCHANT, were then read. The committee's report was as follows:

To the President and Members of the Grape Growers and Wine Makers' Association of California—GENTLEMEN: Your committee appointed at the last meeting of this Association to study up the question of a market for California dried wine grapes; to give information to grape growers how to dry and prepare their grapes for market, and to ascertain as nearly as possible what prices may be expected the coming season, beg leave to report as follows:

We find that considerable shipments of California dried wine grapes were made to the eastern States during 1888 at prices ranging from three to four and a half cents per pound, F. O. B., according to quality, packed in white cotton sacks; that these grapes have gone into consumption among the bakers, restaurant and hotel men in lieu of the cheap imported Valencia stock. Our investigations thus far lead us to believe that the demand from the east can be largely increased with profit to the producer. We have instituted systematic inquiries in every commercial center of the Union, with the object of determining as nearly as practicable what quantities of our dried grapes the different markets will take for ready consumption and the prices obtainable. The results of these investigations have not all reached us, and we ask that further time be granted within which to complete our report in this connection. When we receive full answers to all our inquiries we hope to be able to place before the members of this association facts and figures that will be of value to them.

While we are not in possession of reliable

statistics as to the quantity of dried grapes, low-grade raisins and currants used in France in the manufacture of cheap wine, we know that the consumption there is enormous. For the purpose of this report it is not necessary that we should know the exact quantities of these products used for the purpose mentioned. It is enough to be cognizant of the fact that France is a large consumer and that the city of Bordeaux is the point at which the importations are received.

Here, therefore, is a market, and the only question that presents itself to our minds is

CAN WE EXPORT OUR GRAPES TO FRANCE WITH PROFIT TO THE PRODUCER?

In the consideration of this question but two facts are worthy of attention:

(a.) Our grapes, to meet a ready sale in the French market, must be superior in quality to those from other countries; or

(b.) Quality being the same, we must lay our product down at a less figure than our competitors.

After a careful consideration of the situation we have reached the conclusion that the only way to determine the question and to meet the facts above recited is to make practical tests that will decide at once and forever whether we can look to France to take our dried grapes in large quantities.

With this object in view, we recommend that our growers make up a quantity of not less than fifty tons of dried grapes, to consist of twenty-five tons Zinfandel and twenty-five tons red Mission; that the same be placed in the hands of a reliable and responsible commission house here on consignment, to be forwarded to Bordeaux, there to be sold without limit; that the shipment be made by the cheapest freight and at the earliest practicable moment; that the grapes be sacked in sugar barrels pressed in compactly, as they will probably carry better in this package than any other.

The return from this consignment will enable the producers to determine at once whether they can forward dried grapes to France with profit to themselves, and in our opinion is the only way to decide the matter.

All of which is respectfully submitted.

R. J. HARRISON,
JOHN H. WHEELER,
C. C. KINSKY.

C. J. Wetmore stated to the meeting that several answers had been received that had not been embodied in the report of the committee. These communications showed that the outlook for an eastern market was very favorable, it being estimated by the writers that from three to ten carloads of dried grapes could be disposed of at the various commercial centers at from three and a half to four and a half cents per pound, which after deducting the freight rate of one cent, would leave the producer from two and a half to three and a half cents per pound here.

At the suggestion of Chairman Wetmore the committee were given a vote of thanks for their labors. The chair further suggested that the grape growers should not leave all the work to the committee. A special meeting had been called in the interest of grape growers who wanted to know what they were to do with their grapes this year, but the growers did not attend. The speaker hoped they would "show up" better at the next meeting. The fruit men were able to do something for themselves and there was no reason why the wine and grape men should not do the same. But there should be committees of action who would represent the growers. "I do not think there would be any trouble in handling all the surplus this year, if the growers would do something for themselves," said Mr. Wetmore, "but they must stir themselves."

Such a committee should be appointed at once and made up of good men who are actually interested in selling their own grapes and getting all the money they will bring. They could organize in different parts of the State, with a general and division headquarters where dried grapes would be received from the producers and sold for them at a reasonable commission. To this way the committee could take charge of all the dried grapes in the State and dispose of them as the Fruit Union does with fruit. If something of this kind was not done there would be a glut in the market which would seriously cripple the industry, but if some such plan were adopted and the threatened glut avoided the dealers in a short time would be able to satisfactorily handle the crop. Mr. Wetmore closed with the remark that it was not his intention to dry his own grapes, but he was interested in helping them, and if the proper steps were not

taken to get out of the present difficulty it would be because of a lack of business capacity among the growers.

F. Pohndorff then read the following paper on "Cooperage and Tanks."

Incidental to a tour of inspection in Algeria, some ten years ago, when viticulture there was, to say so, begun in earnest, a gentleman deputized by the French government, found a large proportion of very poorly made wines, but whenever he hit upon good quality, he discovered that the grower or vintificator was an Israelite. Investigating matters further, he obtained the information that the rule laid down by Moses, to fill the vessels that are to hold the vintage, twenty-four hours previous, with clean water was observed. Nearly six thousand years ago the wise legislator of Israel enjoined the great maxim of the wine cellar, *cleanliness*, and by following that rule, success must have been certain for a large string of generations of Viticulturists. Then our efforts of emulation in that regard, with our perfected vessels, are as justified as the rule should be stringent.

Most of our wineries have for storage of wine, large vessels, in preference to vats, or as they are generally called casks, and where economy dictates, tanks or upright standing casks, tapering towards the top. For special wines, and prudently so for white wines, tiers of puncheons are used in many cellars. Puncheons are the convenient packages for transportation of the grower's crop to the merchant's cellar. Barrels are the adopted mercantile packages and are most convenient. The puncheon and barrel are invariably made of oak. So is the vat or cask, while the tank is generally made of the inexpensive redwood. The adaptability of redwood for fermenting purposes, given the proper preparation of the wood, is indisputable, and the advice to use redwood tanks without fear for the fermenting vessel can be given unhesitatingly. The question of storage and nursing of young and old wine in redwood cooperage is doubtless open to differences, and it may be of interest to hear the opinion of practical men on this subject. My own opinion is based upon experience both of men whose practical sense admits of no doubt, and of some experience I had personally. It is this, that with care given to free the inner side of the redwood staves from the liquors, acid or rosin, absolute cleanliness whenever racking has taken place and with scrupulousness in keeping the cask always full and its contents free from the action of the atmosphere, the redwood tank can be used for the storage of good ordinary red wines. Exposing the staves whereof a redwood tank is to be constructed to the influence of both sunlight and moist weather for several months, previous to setting up the cask, having the staves piled with air passing through the pile, also sprinkling them with water when the summer heat acts on them without change, the subsequent use of soda and clean hot and cold water, plentifully and repeatedly, some light steaming where possible, then before use, the scrubbing of the inner part of the tank with a light sulphuric acid solution and necessarily the prevention of any mold formation, will put the redwood tank in condition to receive and preserve a good wine in it. For greater precaution, grape juice and pumice should be fermented for good seasoning of the tank, receiving thus a slight coating of tartar.

Many instances of ill-effect of the pungent acids extracted by wine stored in red-

wood, which had either been improperly or not at all cured, must have caused considerable partisanship for oak wood packages, only excluding the cheaper redwood as absolutely unfit for wine storage.

The amount of resinous matter issuing from redwood staves outside, forced out by the heat in a sherry heating tank, is some thing astonishing and apparently inexhaustible. Clean the outside of the tank wherein sherry is subjected to continued heat, of this rosin to-day, and before a week is over you will need a quantity of lye dissolved to free the tank from the new crop of sticky dark brown matter. A heat of over 140 degrees will force the same out abundantly. Fortunately it is forced out, and never have I had any difficulty with sherry drawing the tannic resinous matter into the wine. I should not, however, put white wines of some delicacy in redwood tanks, although better men than myself have experienced no harm to good white wine kept for possibly several years in such wood. But the tanks must have been prepared most scrupulously.

Whenever steam can be generated, it will be found of the utmost usefulness in preference to hot water. A small steam boiler will be found an economic utensil even for a small winery. After cleaning your casks, tanks, puncheons and barrels in the usual way, a minutes steaming will do infinite good, kill dangerous germs and enable you without fear to put the most delicate wine into a vessel thus treated. And what comfort to have a slight jet of steam pass through your pump and hose which, after having remained unused or having recently served, are open to the suspicion of spoiling a liquid to be worked upon. Next, and this as all know, in every case the sulphur strip is the requisite necessary for cleanliness of the wine receptacle.

Fungus growth, so easily arising where moisture and a congenial temperature act upon even traces of liquids containing acids, can be prevented and checked by sulphurous acid or the fumes of sulphur.

The bung and plug of the cask, puncheon or barrel should never be allowed to go into the bung-hole, except it be treated by powerful scrubbing, drying it afterwards and where possible steaming it or passing it over a sulphurous flame. Let the bung-holes be perfectly bored so as to have the bung fitting absolutely thus preventing air access to the liquid. If you put canvass around the bung of the barrel or puncheon, let it be sulphured or soaked in alcohol and cut even with the surface of the bung so as to prevent the tissue from conveying germs or strange moisture from outside to the interior of the vessel.

An additional instance of care to your vessels in filling or emptying, will be to put into the bung-hole a tin or box containing cotton wadding, previously freed from impure germs by either heating it at a high temperature or well impregnated with sulphur fumes—and if you fill vessels by putting the hose or tube into which it passes low down into the receiving vessel in order to have the air in it expelled up and through the vacancy around the hose at the bung-hole.

With these superficial remarks I close, inviting technical gentlemen among us to add some facts to the points which are of interest to all. For hearing the experience, opinion and advice of many, will correct errors and give rise to thoughts that do not occur to one individual. One point of dis-

cussion I may suggest,—which is the best manner of utilizing the incrustation of tartar on the walls of storage casks?

A short discussion of the subject followed in which Mr. Preber of the Napa Valley Wine Association took part. He thought that fine wines should be generally fermented and kept in small packages; that wines should not be mixed unless for some good purpose, and that redwood tanks were not proper receptacles for ageing wines.

In reply to a question Mr. Pohndorff stated that 500,000 gallons of wine for fermentation could be handled in seven weeks with 250,000 gallons of cooperage divided into casks holding 2,500 gallons.

Mr. Connor recommended the coating of the exterior of tanks with paraffine to prevent too rapid evaporation and to protect the wine from the action of the atmosphere. He also favored the use of lime water for keeping tanks sweet when not in use, but Mr. Pohndorff and others declared that this could not be done without injury to any wine, particularly of a delicate nature that might be subsequently placed in that vessel.

Charles Krug made a few remarks on "Summer Field Work," in which he referred to the various methods in vogue.

The following resolution was offered by Secretary Terrill for consideration at the next meeting:

Resolved, That a committee of five producers, practically interested in drying wine grapes, be appointed with full power to organize a co-operative union among all growers who intend to dry their grapes this year, such union to perfect plans for receiving in depots all dried grapes offered and to employ agencies to dispose of the same.

The other subject for discussion will be: "Practical Experiences in Maturing Wines and the Proper Time for Bottling Old Wines." The latter subject will be specially discussed by Arpad Haraszthy and Jacob Schramm.

The next regular meeting of the association will be held on Tuesday, the 18th inst., at 11 A. M.

OF INTEREST TO WINE MEN.

Messrs. Beringer Bros., of St. Helena, have received the following letter, which will furnish food for a great deal of reflection to the wine makers and dealers of this State:

McCook, NEB., May 15, 1889.

Messrs. Beringer Bros.—GENTLEMEN: About two months ago I read, in *Harper's Weekly*, an article on "California Wine Making" in which the name of your firm was prominently mentioned among the vineyardists. It occurred to me then, that when leisure presented itself, I would write some one of the firms named and state to them, as a would-be consumer, a difficulty in which I am sure many others besides myself are placed in reference to getting pure and wholesome domestic table wines. For example, suppose I want to try a California wine after reading such an article as the one alluded to. I live in a small town and have only a saloon or a drug store to call on for wines. I take a liberal quantity of periodicals, but in none of them do I find an advertisement of a reputable California firm, prepared to supply to consumers, in cases or kegs, the wines of their State. How is one so circumstanced to get what he wants? I am confident that my case is not an isolated one,

and that every gallon of California wine would be consumed right in the States, if it could be bought of firms that would supply it in its purity, an article which so many are willing to pay for, but really cannot find. Can you, as producers of what I want as a consumer, suggest any solution of the problem? I presume it is unlikely that I can buy in cases or kegs, though for that matter I would as soon buy a barrel provided I could keep it, of you or any producer. You probably dispose of your product to jobbers, but why is it that these San Francisco houses don't let us know what they have? If you can direct me to a firm of which I could be certain of getting, for instance, your wines as you made them, it would confer a favor on me and make a customer for your product.

I am, yours respectfully,
FRANK H. SPEARMAN.

FRUIT JUICE.

The Secretary of the Treasury Exposes Its True Character.

One of the chief causes of the low price of California wine, and one of the greatest obstacles with which it has to contend, in its competition with foreign wines in the markets of the world, has been the extent to which unscrupulous dealers here, and to a greater degree in the Eastern States, have degraded it by adulterations. For this purpose certain so-called fruit juices, cherry juice and Turkish prune juice, have been imported into the United States from Europe. There is a provision of the tariff act which entitles pure fruit juice to admission at a duty of 20 per cent ad valorem. Under this provision an alcoholic compound called fruit juice for customs purposes, was entered in large quantities at New York, and to a considerable extent in San Francisco. It was used solely for the manufacture of spurious wines and for coloring and adulterating whiskey and brandy.

At a conference of local appraisers held in New York, in October last, the article was made the subject of an exhaustive investigation. It was established beyond serious question that it was not real fruit juice; that in fact it contained no fruit juice but was a compound of beet sugar coloring matter, probably aniline dye, water and alcohol. The quantity of alcohol determined by the chemist in charge of the Government Laboratory in New York from 20 to 27 per cent was found to be excessive, not more than 10 per cent of alcohol being required to prevent acetic or lactic fermentation in a pure fruit juice. It was held by the Conference that this excess of distilled spirits made it evident that the compound was intended for other purposes than was claimed, that in fact alcohol was the component material of chief value and that it was properly dutiable as a "spirited compound" under Par. 312 of the Tariff Act at \$2 per proof gallon.

The action of the conference was merely advisory, the final determination of the question resting with the Secretary of the Treasury. The matter came before the Department in the latter part of last month. The secretary held that the article was properly dutiable at \$2 per proof gallon as an alcoholic compound and not as a fruit juice at 20 per cent ad valorem. This decision of the secretary will be welcomed by all interested in preserving the purity of California wines and will be unpalatable only to those engaged in putting spurious and adulterated wines and other liquors on the market.—*Sonoma Democrat*.

IN TOWN AND COUNTRY.

I. De Turk was in town on Monday.

I. De Turk shipped a carload of brandy to New York, in bond, May 25th.

The City Council of Los Gatos has raised the saloon license from \$15 to \$25 per quarter.

J. Chauvet, of Glen Ellen, grafted 3,000 resistant vines of the Lenoir variety last month.

On May 30th two carloads of wine were shipped from Armstrong & Dohn's winery to Philadelphia.

G. N. Whitaker is shipping wine from his cellar in Bennett valley to San Francisco by way of Petaluma.

I. De Turk of Santa Rosa, has established an office in New York under the management of Mr. F. W. Hayne.

In Bennett valley the vine growers are sanguine in their predictions of an unusually large grape crop this year.

William Maitland, of Boulder Creek, Santa Cruz county, was in town this week. He reports the vines in his section looking well.

The grape vines throughout Sonoma county are in a thriving condition, and the vineyardists confidently predict a large yield.

The Napa Valley Wine Company, of Napa has shipped ninety-seven barrels of brandy from the bonded warehouse at that place, to St. Louis.

Those persons subject to the payment of an internal revenue tax, should attend to it immediately, before the 50 per cent penalty is attached.

Charles Thomsen, of the firm of Thomsen Bros., wine makers of Cazins, Sonoma county, was in the city last week disposing of some 16,000 gallons of red wines.

Mr. Geo. H. Moore, of Moore & Selliger and of Jesse Moore & Co., and of Moore, Hunt & Co., San Francisco, reports having sold his vast lumber interests in Florida to an English syndicate for \$1,500,000.

The Pacific Winery Co., of San Jose, have sold to Carpy & Co., of this city, its cellar of '88 red wine, containing 520,000 gallons, at 10 1/2 cents per gallon. This is the largest sale of wine ever made in this State.

Mr. E. L. Watkins, of San Gabriel Wine Co., is in New York City visiting their agents, Messrs Marshall, Spellman & Co., and also superintending the shipment of a large lot of California wine and brandy to Europe.

We learn that Mr. S. A. Allen, who had a five years' experience in the vineyard and raisin business, gives it as his opinion that there will be from 3,000 to 5,000 tons of raisins produced in this immediate vicinity this year.—*Lemore Leader*.

The winery of Bannister & Gardiner, a Fulton, contains about 120,000 gallons. The building is of brick, and is 120 feet square. Its full capacity is 160,000 gallons. The place is under the supervision of Anthony Roy, a practical French wine man.

Mr. Ferdinand A. Haber, of Messrs. A. Greenebaum & Co., has returned after having spent some five months in the east. Before leaving he made an arrangement with Messrs. H. B. Kirk & Co., to represent in New York and Brooklyn the wines of the Inglenook Vineyard Co. in glass.

David Howes of Tustin has lost 600 acres of a beautiful and promising young vineyard through the action of the *melnero*, and has uprooted vines which, but for this scourge would yield him from \$40,000 to 50,000 a year. The *malnero* must be conquered, or grape growing in Southern California will become a thing of the past.

Messrs. Bourn & Wise say that as soon as their main cellar is completed they intend to extend the tunnels in about 200 feet, when they will build a large underground cellar. They say that before they are through with it, it will be the most complete of its kind in the world.—*St. Helena Star*.

The Los Gatos Town Council has resolved to make a trial of prohibition in their flourishing burg and has ordained that on and after July 4th no liquor license shall be sold inside the corporate limits. The saloon keepers of Los Gatos say there will be war if the ordinance is maintained and enforced.

The *St. Helena Star* says the Natoma Wine Company, for which Mr. Pellet is general superintendent and manager, expects to manufacture a large amount of wine this year. This company has one of the finest plants in the United States, and must enjoy a fine business, judging from the fact that it pays Mr. Pellet a salary of \$1,000 a month. This gentleman's fame as a wine man is rapidly extending.

Capt. Boyes, while examining his vineyard one day last week, discovered an oblong case of insect eggs at the foot of each and every vine. They are supposed to be a species of caterpillars. The captain believing in the old adage that "an ounce of prevention is worth a pound of cure," put men to work, who inspected each vine and destroyed every egg.—*Sonoma Index Tribune*.

The Italian-Swiss colony has some six hundred acres of vineyard near Cloverdale, in Sonoma county. These produced last year 130,000 gallons of wine and 4,000 gallons of brandy, while this year's crop indicates an output of 200,000 gallons of wine. This company is progressing very favorably, for out of an income of \$55,000 it expended \$11,000 for cooperage, paid its notes of \$18,000, besides paying all expenses and had a balance of \$2500 on deposit.

The Santa Maria Times gives a list of the various kinds of trees planted in that valley during the past two seasons, and it foots up the astonishing total of 92,000 trees and 63,600 vines. The trees consist of oranges, pines, walnuts, apples, pears and assorted fruits. This is a most gratifying showing, and in a few years the orchards thus planted will be a source of large revenue to the valley.

Mr. Pellet informs us that he shipped a carload of wine to San Francisco last Monday to be treated by the electric process. He will have one puncheon full of wine returned, which he intends to use to demonstrate the wonderful result to be achieved by this process. He says he has carefully examined wine before and after treating, and has been greatly surprised at the result. He has great faith in it, and is satisfied that it will revolutionize the wine business. We sincerely hope such will be the case.—*St. Helena Star*.

English wine merchants, having heard of the low prices now ruling in California, are buying up the Sonoma and Napa valley clarets of '88, and prices are advancing as a consequence. Fresno is essentially a

sherry district. The Fresno barger has a delicacy and aroma that ought to attract attention and establish a market. It ought to command a good price. The conditions in Fresno are favorable for the manufacture of the finest quality of champagne, and we believe that that will be an important industry of the future.—*Fresno Republican*.

Juan Gallegos, proprietor of the main moth winery at Irvington, was in town this week. He expressed himself as being very much pleased with the results obtained from the pasteurization of his wines, all of which are treated by that process before being shipped to market. The heating of the wines to 150 degrees he declares does not injure the flavor, but destroys the fungus germs and thereby purifies the wine. Mr. Gallegos has shipped pasteurized wines across the continent and to New York via Panama and Cape Horn, and they have always reached their destination in good condition. He thinks the time will soon come when the pasteurizing of wine will be commonly resorted to.

The Livermore Herald expresses a fear that the grape growers will experience trouble in harvesting their crops this season, owing to the scarcity of labor and its cost. The Herald also suggests as a remedy that the school vacations be so timed as to allow the employment of school children in the vineyards, and says that "in this way the thousands of dollars which we now pay to roving laborers will be retained in this valley and added to our permanent wealth. A smart lad of fourteen to sixteen can pick as much fruit or as many grapes as a man, and the grower can afford to pay him as much for it. And this labor once adopted, it can be depended upon from year to year with unflinching regularity. And, to say nothing of the thousands of dollars thus kept in our valley, the aptitude for an inclination to labor which would thus be formed in our youths, would be worth a great deal to them in after years.

The Board of Supervisors of Contra Costa county have adopted an ordinance requiring all applicants for saloon license to present a petition having indorsed thereon a certificate signed by twelve citizens and freeholders, all of whom shall be thereafter disqualified for one year from signing another similar certificate, and such citizens and freeholders must be residents of the school district within which such selling is proposed to be carried on. The petition must be accompanied with a bond in the penal sum of twenty-five hundred dollars executed by the applicant and two sureties to be approved by the board with the usual reservations in regard to orderly house, etc. The petition must also be accompanied by a deposit of one hundred dollars to be applied in payment of one year's license if the petition is granted, and returned if denied, and a good and sufficient undertaking in the sum of twenty-five hundred dollars, executed by two or more sufficient sureties, not exceeding five, to be approved by the board, conditioned in substance, that they will pay all damages that any person may sustain in his person, family or property, by or through intoxication produced by either or any of the spirituous, malt, fermented or intoxicating liquors or wines, furnished either directly or indirectly to such person by said applicant or his agent or servant, not exceeding one thousand dollars, and in addition thereto such reasonable attorney's fees as may be fixed by the court for prosecuting any action or actions brought on the undertaking.

BLACK ROT OF THE GRAPE.

The Government Issues a Circular on Its Treatment.

The Commissioner of Agriculture has sent circulars to the various viticultural districts throughout the country giving the following remedies for black rot:

The experiments made in 1888 have demonstrated beyond question that the copper compounds, especially the Bordeaux mixture, can be relied on to prevent black rot. Where the remedies were properly applied from sixty to seventy per cent. of the crop was saved.

In view of these facts the preparations which furnished the best results in 1888 are here given, with the urgent request that one or more of them be thoroughly tested during the coming season.

(1) SIMPLE SOLUTION OF SULPHATE OF COPPER.

Dissolve one pound of pure sulphate of copper in twenty-five gallons of water. While this preparation has, in a number of cases, been used with beneficial results, its employment, especially when the foliage is young and tender, cannot be advised. For spraying the vines in spring, however, before the leaves appear, it will doubtless prove as efficacious as any of the following mixtures, and is more easily prepared and applied.

(2) BORDEAUX MIXTURE.

(a) Dissolve sixteen pounds of sulphate of copper in twenty-two gallons of water; in another vessel slake thirty pounds of lime in six gallons of water. When the latter mixture has cooled, pour it slowly into the copper solution, taking care to mix the fluids thoroughly by constant stirring.

(b) Dissolve six pounds of sulphate of copper in sixteen gallons of water, and slake four pounds of fresh lime in six gallons of water. When cool, mix the solutions as described above.

This formula requires fresh lime. Air-slaked lime, or a paste made by allowing freshly slaked lime to settle, contains a large percentage of water; consequently, if they should be combined in the proportions indicated, there would not be sufficient lime to decompose the copper. Experience has shown that while four or even three pounds of fresh lime is sufficient to decompose six pounds of copper sulphate, it requires double that quantity of air-slaked lime and three times the amount of paste.

The manner of preparing the Bordeaux mixture may be modified in various ways. Colonel Parsons pulverizes the sulphate of copper, and then dissolves it in from two to four gallons of hot water. The lime is then slaked in the same way that masons slake it for mortar. This is strained into a box, left to settle and thicken, and then combined with the copper, adding water to the required amount.

(3) SOLUTION OF AMMONIACAL CARBONATE OF COPPER.

Into a vessel having a capacity of about one gallon, pour one quart of ammonia (strength 22° Banné), add three ounces of carbonate of copper, stir rapidly for a moment, and the carbonate of copper will dissolve in the ammonia, forming a very clear liquid. For use, dilute to twenty-two gallons. So far as we know, this preparation has not been used in this country as a remedy against black rot. As a preventive of mildew, however, it has given satisfaction.

It is easily prepared and applied, and adheres firmly to the foliage.

(4) EAU CELESTE.

(a) Dissolve one pound of sulphate of copper in two gallons of hot water; when completely dissolved, and the water has cooled, add one and one-half pints of commercial ammonia (strength 22° Baumé); when ready to use dilute to twenty-two gallons.

(b) Dissolve two pounds of sulphate of copper in hot water; in another vessel dissolve two and one-half pounds of carbonate of soda; mix the two solutions, and when all chemical action has ceased add one and one-half pints of ammonia, then dilute to twenty-two gallons.

To indicate a definite line of treatment that will be applicable to all regions is somewhat difficult. As a first step, however, every precaution should be taken to remove as much of the infectious material as possible. With this object in view the old leaves and rotten berries should be carefully collected in the fall or winter and burned or buried. The trimmings should also be burned as they often harbor thousands of the minute spores or reproductive bodies of the fungus.

In spring, after the vineyard has been pruned and put in order by the plow, but before vegetation starts, spray the vines thoroughly with the Bordeaux mixture, formula a, or with the simple solution of sulphate of copper. The object of this spraying is to destroy any spores of the fungus that may be hidden away in the crevices of the bark. About ten days before the flowers open, spray all the green parts of the vine with the Bordeaux mixture, formula b, taking care to wet the foliage thoroughly. Spray again with the same preparation when the flowers are opening, repeating the operation every three weeks until the fruit begins to color. The necessity for beginning the treatment early cannot be too strongly urged; it is absolutely necessary to insure success.

For applying the remedies, spraying pumps with specially constructed nozzles are necessary. The Eureka sprayer, fitted with the improved Vermorel nozzle, answers the purpose admirably. With this machine, which is carried on the back, knapsack fashion, a man can spray from five to six acres of vines per day, and the cost of treating an acre in an average season, using the Bordeaux mixture as indicated above, need not exceed twelve dollars. The price of this machine, including all the fittings, is \$20.60.

In all cases where the Bordeaux mixture is employed it will be best to use the improved Vermorel nozzles, for the reason that they are specially constructed to prevent clogging. These nozzles may be attached to any force pump having the proper apparatus to make the connection.

The San Francisco MERCHANT comes to us this week in a new dress and with a new and engraved heading. It is now called MERCHANT AND VITICULTURIST. Its name denotes its mission and it is the only journal on this coast devoted to grapes and grape products. It is so practical that every grape grower and wine maker cannot afford to do without it. It is one of our most valued exchanges.—*Redlands Citograph.*

Subscribe for the MERCHANT AND VITICULTURIST.

FOREIGN WINES.

FACTS ABOUT THE VITICULTURAL SITUATION IN NEW CALEDONIA.

A French Estimate of the Wines of Algeria, Tunis and Portugal.—How the Portuguese Maintain Their Standard.

[Translated for the MERCHANT AND VITICULTURIST from *La Vigne Française*.]

At the last meeting of the committee which is arranging a permanent exhibit of Colonial products at Paris, a report on the agricultural industries of New Caledonia was read and from the document the following extracts concerning viticulture are made:

The culture of the vine was first undertaken in 1879, but the first experiments were not successful on account of unfavorable climatic conditions in some sections. In 1881 the government received some cuttings from Adelaide and the experiment was repeated with these cuttings which were of many varieties. The essential point to be obtained is to have the grapes ripen equally and to know when the cuttings must be planted. In New Caledonia this must be done in August and the time of maturity is in January or February. It is also noted that the vines which have come from Australia bear better and more freely than those which come directly from Europe, even when the varieties are the same, the planting is done under the same conditions and the vines are submitted to the same treatment.

Below is a list of the principal varieties which have been tried in the Colony.

French varieties—Mourvedre, Ponsart, Sirah, Grenache, Frontignan, Doradille, Frankental, Pineau (many varieties), Chasselas, (all varieties) Muscat (many varieties), Malvoisie, Roussane, Ullade, Pelour-sin noir, Bearquette rose.

Foreign varieties—Temprano, Grand Turk Isabella, Pedro Ximenes, Wortley Hall, Sultan, Wantage, and Corinth or Zante.

Kashmer Varieties—Opimao, Kawuay and Katchebourie.

Last year the convict government made many litres of red wine from Mourvedre grapes picked before they were perfectly ripe. This wine is perhaps a trifle green, yet it has a good taste. The fermentation is perfect and the color is very good indeed. A sample of the wine when analyzed, gave the following:

Density—0.995 at 16° centigrade.

Alcohol—10 per cent.

Dry Residue—28 grammes from 5 litres.

Sulphate of Potash—A trace to each litre.

This experience of the penal government shows that an excellent wine could be produced if the grapes were picked at a proper season.

Already 6,000 rooted vines have been planted in the vicinity of Koe. As the cultivation is so newly begun, land is cheap and a hectare will easily produce one hundred hectolitres of wine. New Caledonia includes three hundred thousand hectares of land on which the vine can be successfully grown.

M. Cave, one of the awarding committee at the Exposition at Auvers, has published an interesting report on the wines shown there, and from the report the subjoined extracts are made.

ALGERIA.

Though the wines of Algeria came nearly

always from young vines, and though many of the vigorous do not have the experience necessary to conduct a good vinification or to mature their wines properly, many of the wines shown at the exposition were awarded purses. Out of the 243 exhibits, 111 received purses, or awards of some sort, all of which would have been deserved if the samples submitted to the jury had been properly selected and the casks carefully cleaned and the wine racked. The exhibitors evidently forgot that the transportation of their products in a cold season would effect the wine, and that the treatment of the wines must be an object of great care and pains in order that the wine would be secure against all deteriorating effects. These observations apply not only to the wine of Algeria but also to some samples from Spain, Italy and Servia, and other countries. Many of these wines presented peculiarities of fermentation more or less marked, which made it impossible to appreciate their merits to their full extent.

TUNIS.

Emulating the vigneron of Algiers, the people of Tunis have devoted themselves to the creation of new vineyards. The district in the northwest possesses already some old vineyards which produce white grapes and the product is sold in Tunis, supplying the markets of Tunis. Some of these raisins are converted into a very desirable white wine, but the cost of producing it is so great that the wine so produced cannot become an important article of commerce, nor can it become an article of export.

Old vineyards, producing white grapes, are found in the vicinity of Soukra, Marsa and Carthage; the wine that these vineyards make would be excellent if the majority of the vigneron, from fear of marauders and jackals, did not pick the crops before the grapes are ripe. It is in this district, near Tebourda, that the important vineyard of Schuigne is located. Much land is already being set out in grapes.

Farther west on the line of West Zargua, large vineyards are planted and much progress has been made in wine making. A considerable movement has been made northeast of Tunis, where some thousands of hectares of land have been converted into vineyards and it is only fair to suppose that the production of wine will be considerable if the available land north and south of Tunis, as far as Sahel is cultivated. All of the Tunisian exhibits were given awards, but the imperfect fermentations was an obstacle to the good will of the committee.

PORTUGAL.

The wines of Portugal are excellent in many respects. The red wines, notably, succeed well and sell well, when their generous elements give the necessary body to wines which are too light to be consumed in their ordinary state. These qualities are so highly appreciated that the wines are freely exported so that it is certain that their production will be largely increased. It is useless to extol the exceptionally cheering and comfortable qualities of the wines of Oporto and Maderia. These qualities are appreciated the world over, and one can hardly conceive of a better service than when they are served either before or after a meal.

In Portugal, as in Spain, and in other countries, the wines destined for a high class of consumers are carefully treated

in order that they may retain the same honorable place held by their predecessors. They are blended at opportune time with very old wines that they may partake of their desirable qualities, and be without defects. This operation develops more rapidly their good qualities and permits them to be placed on the market sooner than they could be were this blending not done.

FRENCH "VIN ORDINAIRE."

"I know ———'s wines are good, for they are genuinely imported. I'm sure of that, for I have seen the invoices and the custom house marks on the packages." There are simple-minded persons, generally of the sort who say "doncherno," and pronounce can't "cawnt," who are capable of saying that sort of thing. In fact, it is a common argument among the idiots who consider it "bad form" to approve of anything American for which they may be able to find an imported substitute. They revile American wines simply because they are American, and envy the French for their possession of wines which must necessarily be pure and excellent because they are French. The following little story, recently brought to light by proceedings in a French court, will possibly be something of a shock to those pretensions and unpatriotic fools, but may serve as a suggestive warning to sensible but indifferent persons who might, without such a revelation, fancy that the vintners of imported wines had some intelligent reason for their loudly expressed preference. A farmer in Normandy seeing a wine advertised by a firm in Bordeaux, wrote for a couple of casks of it, and forwarded the money. A fortnight afterwards it arrived at the station, and he sent his carter to bring it home. The carter brought two casks, but, to the farmer's astonishment, only one cask was full; the other was empty. An examination of the cask showed that it had not been tampered with, and there was no trace of leakage. Evidently an empty cask had been sent by mistake. The farmer at once wrote to the Bordeaux wine merchant, complaining of the carelessness. In due course of time he received the following reply:

"Dear Sir: I am sorry for the mistake made by my man, but you can easily rectify it. If you will fill the empty cask with water and leave it for a fortnight, you will find the wine all right. The ingredients are at the bottom of the cask, but my man foolishly omitted to add the water. Waiting your further orders, I am, sir, yours, etc." The "further orders" he got were to appear in court and show cause why he should not refund to the farmer the price of the two casks of "falsified" wine. The case has not yet reached a determination. How much of that sort of French "vin ordinaire" is served at restaurant tables in New York.—*American Analyst.*

That well-known standard publication, the San Francisco MERCHANT, having changed proprietorship, a new title has been adopted, and it will henceforth be known as MERCHANT AND VITICULTURIST, and devote special attention to the wine interests of the Pacific Coast.—*Contra Costa Gazette.*

The name of the South Pacific Coast Railway has been changed to the Alameda and Santa Cruz Division of the Southern Pacific Company.

TAXING TREES AND VINES.

Favorable Position of the State Board of Equalization.

There has been considerable feeling manifested among the owners of trees and vines, in consequence of instructions to assessors issued by the State Board of Equalization.

This board is provided to regulate the assessment of railroads, and to attend to the equalization of assessment as between the different counties of this State.

They have the power to give directions to assessors so that their work may be uniform but have no power to direct in matters that are provided for by statute.

California has peculiar taxation laws. In other states all houses, trees and improvements are classed as real estate, and assessed as such. In California all these have heretofore been called improvements and assessed separately from the land. The law provides that all lands similarly situated shall be assessed the same, and to the value of the land shall be added the value of everything that has been built or planted upon it, except growing crops, which are specially exempt from taxation. Trees of the original forest are not thus valued separate and we have the strange state of affairs that a piece of land covered with redwood worth \$800 an acre and another piece of land similarly situated but from which the redwood has been removed, are by law to be assessed at the same value. Trees and vines are counted up with exactness and assessed as improvements on the land.

Under the law which provides that growing crops shall not be taxed, it has been sought, heretofore, to include growing trees and vines, but in an action brought to test the matter the trees and vines were not so classed, but in a late action for another object the court decided that trees and vines were ordinary crops, and thus indirectly the former decision was reversed.

The last Legislature, either for the purpose of making the statute agree with the decision of the courts, or, to aid and promote the great horticultural interests of the state, passed an act, which included trees and vines in its definition of growing crops. This leaves the matter so that, according to law, trees and vines should not be included in the assessment, for growing crops are not legally included.

This fact is well understood by the assessor of this county, and yet he seems to be obeying the orders of the State Board rather than the law. There is no doubt about this for a committee of the Grange has called upon him and he has not hesitated so to state to them.

The State Board may have an idea that the late act is not constitutional, and, fearful that it may be so declared by the Courts have thus given directions to the assessors in order that the items of trees and vines may be included in such an event without the trouble and expense of a separate assessment after the decision, which might be almost impossible on account of lack of time while the same items can be stricken out with a dash of a pen at any time. We believe this to be the true state of affairs, for surely no law abiding men would dare under their oath, to make up a final assessment in direct opposition to the law, on anybody's dictum as to its constitutionality.

The new law seems to be founded on common sense and justice, and the moment a distinction was made between cultivated trees, and those which spring spontaneously

from the soil, that moment the genius of our laws made such cultivated trees and vines growing crops and the legislature has as much power to declare them such as it has to declare grain, plants and root crops, growing crops.

Indeed under the old law, reasonably interpreted, trees and vines might have been so included, at least until they had so far grown as to produce fruit.

At a meeting of San Jose Grange it was decided to take steps looking to a test case to be put through the courts, so that there may be no uncertainty as to the law of the taxation of trees and vines. The plan of taxing trees and vines at full value as improvements is one of the worst features against California horticulture and is unjust.

It is probable that justice theoretical might demand that their presence should add something to the assessable value of the land on which they are planted, but if they will exempt entirely it would be no more than an offset to the great mass of coin and personal property that escapes taxation through the manipulation and easy consciences of the rich. — *Santa Clara Valley.*

THE SUGAR INDUSTRY.

From the Beet and Cane Here and Elsewhere.

The farmers of Santa Cruz county having profited by their experience in planting sugar beets last year, have increased the acreage and it is estimated the yield this season will approximate 30,000 tons in the Pajaro valley alone.

Several additional hands have been put on at the beet factory at Watsonville, and work is being pushed to have the machinery in readiness to start up on June 7th. The first work, after starting, will be to boil the syrup stored from last year.

Cut worms have destroyed the beets in a few fields in the Pajaro valley, but there is plenty of time for re-seeding.

The farmers are at present busy planting beets. About three-fourths of the crop has been planted, and the balance will be put in within the next two weeks. Up to the present 1,800 acres have been contracted for, and if the weather continue favorable it is expected that this will be increased to 2,000 acres. P. W. Morse, chief clerk at the beet factory, informed a reporter that many farmers were planting more beets than they contracted for. He considered that the prospects for a fair crop of sugar beets were very favorable, and thought it would be safe to estimate the yield at 30,000 tons. "Many of the farmers," said he, "have profited by their experience last year, and are better prepared to handle beets." — *Watsonville Rustler.*

The Hutchinson Sugar Plantation Company has incorporated to cultivate sugar cane and other sugar-producing substances in the Hawaiian islands and elsewhere. Directors—John D. Spreckels, C. August Spreckels, Louis Sloss, Philip L. Lilienthal and Myer Ehrman. Capital stock, \$2,500,000 divided into 50,000 shares.

Chemist Wiley of the Agricultural Department, Washington, is now on a trip through the southern and western States selecting sites for experiments in growing and manufacturing sorghum. He expects to establish stations at Rio Grande, New Jersey; Kemmer, La.; Cedar Falls, Iowa;

and at Sterling and other points in Kansas. Last week he established a station in Maryland, on the grounds of the Maryland Agricultural College. He is sanguine of successful results.

The *Havana Weekly Report* says of the Cuban sugar crop:

"It is now certain that the decrease in this year's crop as compared with the previous one, will be more considerable than calculated at first. Taking into consideration all circumstances, the *Revista de Agricultura* estimates that the total decrease, in relation to the quantity of cane sown last year, will amount to fully 40 per cent., whilst the production, compared to last year's, will be shorter by 33 per cent, or in other words, the crop will not go over 425,000 to 450,000 tons this year. At Sagua an estate which made last year 300 hhds moscovadoes has terminated this year's crop with only 75; and the total decrease in that locality is estimated at over 50 per cent. The decrease at Matanzas is also considerable, and several estates in that jurisdiction have concluded grinding with a deficit that varies between 25 and 40 per cent. As a proof of the smallness of this year's crop and the poor yields of the cane, we may state that all the warehouses at Havana and along the coast are almost empty, and exports are much smaller than last year at same date, despite the advanced period of the season and a large number of plantations having already terminated grinding."

In this issue appears the card of I. De Turk, the Santa Rosa wine and brandy dealer. The stock Mr. De Turk carries needs no recommendation from us. It will stand on its own merits.

UNCLE SAM'S EXPERT.

He Begins his Study of the Mysterious Vine Disease.

Newton B. Pierce, special agent of the Department of Agriculture, Section of Vegetable Pathology, appointed by the Government to investigate the mysterious vine disease of Southern California, is now at Santa Ana and is making preparations to begin his labors. He has sent to the Viticultural Commission for their annual reports and any other printed matter they may have relating to viticulture in this State. In a letter acknowledging the receipt of the reports, he says:

"For the present it shall be my purpose to work up the distribution history and origin of the disease. Laboratory work upon the same will follow later. As the papers have thought it best not to report accurately the facts relative to the development of this disease, I am thrown almost entirely upon personal interviews for the facts; and this means the consumption of considerable time before general facts are established."

Mr. Pierce was notified by the Secretary of the Viticultural Commission that expert Dowlen, who has been investigating the disease for several months, would be glad to afford him all the valuable information that he has gathered during that time, but in his last letter he entirely ignores the existence of Mr. Dowlen.

Fruit growers and others who have produce to ship to this city will do well to open communication with the commission house of Dalton Bros., before shipping. See advertisement elsewhere.

QUITE CONFIDENT.

The wine interests are not clear. It has been a puzzle to know what would be done with the wine of the coming vintage. Most of the cellars are full. We learn something of an eastern demand, and the purchase of some lots by eastern buyers, but have not, as yet, learned how much truth in the movement. It is too early to estimate the crop. Probably another month will do more to determine the policy to be pursued by the growers, as to making up the crop or drying a considerable portion of it. Our own views are that the prospect will look better before the vintage season comes than now. The freight on canned goods is expected to be reduced to one dollar, which will help the fruit interests. We are confident of better prospects all around. — *Santa Clara Valley.*

OHIO WINE MANUFACTURER.

Andrew Wehrle, the well-known wine manufacturer of Middle Bass, Ohio, accompanied by Homer Goodwin, of Sandusky, as counsel, and J. F. Mack, editor of the *Sandusky Register*, had a hearing before the commissioner of internal revenue to obtain a reversal of the decision last year of the former commissioner, it having then been held that Wehrle's patent process by which native wine is reduced by evaporation to one-fourth its original bulk, for the purpose of fortifying wine instead of adding alcohol to accomplish that end, is a distilling process. The commissioner reserved his decision, requesting counsel to prepare for him a brief setting forth the facts in the case, together with the arguments advanced.

EARLY GRAPES.

G. W. Darbrose, of Salton, arrived in this city last Sunday bringing with him a box containing several bunches of finely developed grapes. Some of these were of the Sweetwater variety, and these were perfectly ripe. The others were Muscats, which will take about ten days more time to fully mature. These grapes were gathered on the first day of June, at Indio, San Diego county, in the very lowest point in the Colorado desert, about 300 feet below the level of the sea. This point, heretofore looked upon as a worthless waste, is now considered, where water is obtainable for irrigation, one of the best fruit sections in the State, with this great advantage, that all fruits ripen fully a month earlier than at any other spot in the Union.

The attention of our readers is called to the advertisement of the Columbus Buggy Co. in this issue. If you have need of anything in their line you will do well to call on them before purchasing elsewhere.

The San Francisco MERCHANT has recently changed hands and is now owned by R. M. Wood & Co. The new proprietors have changed the title to MERCHANT AND VITICULTURIST, and intend to enlarge its sphere of usefulness by devoting part of its attention to the wine and spirit trade of the Pacific coast. We wish the new proprietors all success. — *Santa Clara Valley*

FACTS ABOUT DRIED GRAPE.

VALUABLE INFORMATION REGARDING AN IMPORTANT SUBJECT.

The Varieties, Quantity, and Prices of the Product Consumed in the French Markets—What California Growers May Expect.

You may find the within results of personal experience in France in manufacture of wine from dried grapes, and observations made during my visit to France last year, valuable to our California grape growers. It seems to me to answer the questions they are seeking to be answered.

Nearly 100,000 tons of dried grapes were imported into France last year, and they have been turned into 75,000,000 gallons of wine. Almost any kind of dried grapes may be used to make wine. Those now in the French market come mostly from Greece, Turkey and almost any of those islands between those two countries. Those most commonly used are named from the county where they are raised, and are the Corinth, Thyra Samos and Voulas.

The Corinth, as shown by its name, comes directly from that famous Peloponnesian isthmus. Every California vigneron is familiar with that variety of grape. The dried Corinth is the smallest of all, being seedless and being always picked and shipped without the stem. It is more easily and successfully handled than any other. After complete dessication the berry is hardly as big as a pen.

By Thyra the French dealers understand any variety of dried grapes shipped from Turkey, especially from Smyrna, where local dealers buy and store them preparatory to shipping to Marseilles or Cete. These grapes are of medium size, but unlike the Corinth they always arrive packed with the stems. Wine made of these grapes is tolerably good, but possessed of a rough astringent taste, due certainly to the presence of the stems during fermentation. This wine is not as delicate as the Corinth, but sometimes is preferred to it for blending purposes.

The Samos comes from the island of the same name. This variety though producing a very well-known and highly appreciated wine when made of fresh grapes, makes a very common wine when dried, but rich in alcohol and generally distilled into brandy, making a very good article indeed.

The Voulas is the largest kind of dried grape to be found in the French market. It looks very much like the imported Malaga or rather like our California raisin, is very rich in sugar and makes a very fine wine.

It is this grape in its dried condition which is used at Cete and at Bordeaux to make at least two-thirds of the Xeres, Madeira, and Port wines shipped from these two last named cities to the United States, either directly or via England.

The price of all these grapes is of course as much subject to variation as the wine itself. It depends altogether on the country they come from, or the demand there is for the special kind, and somewhat on speculation among the dealers. The market for such goods is at Marseilles, Cete, Bordeaux and Havre.

Dried grapes being used and fermented at all seasons of the year, arrive at all times, there being no particular market season. Last year when I was in France

prices were running from five dollars to eight dollars per 100 kilogrammes, equal to from three to five cents per pound.

Dried grapes arrive in France packed in boxes or in sacks weighing about 200 pounds each, and are pressed in very compactly, forming a solid mass. Sometimes dried grapes are in bulk, being stored in the ship's hold, and are packed into sacks or boxes on arrival.

My opinion is that our California dried grapes if we ever send any to France will be classed with the Voulas, and command about the same price—five dollars to seven dollars per 100 kilogrammes if properly dried and packed.

Judging from the complaints of the French vigneron, obliged to compete with the cheaper wine made from dried grapes, the present low import duty on them cannot be depended on and a heavy duty is liable to be imposed before long.

One thing not well understood in this country is the fact that wine made from dried grapes becomes merchantable when only a few weeks old, being then as fit for market as wines two years old or more made from fresh grapes.—Paul Masson in Santa Clara Valley.

A CONCORD.

How Can Eastern Wine Makers Compete with California Wines?

Mr. Dewey, of the firm of Dewey & Sons, wine merchants, New York, was in the city several days during the past week and is now on a tour of the wine growing districts. He is here for the purpose of becoming acquainted with our wines in the hands of the producers and to discover the methods that prevail in the wine business in California. Mr. Dewey's firm makes over 100,000 gallons of wine from New York and Ohio grapes each year, and also handles a great deal of California wines. He says that the cheapest grape he buys is the Concord, for which he pays from forty to fifty dollars per ton. The Concord among eastern grapes fairly represents the Mission among California grapes. For Catawbas he pays sixty dollars per ton; for Isabella eighty dollars, and for some of the other varieties from \$100 to \$200 per ton. He deals solely in native wines, never had a foreign label in his establishment and does a strictly cash business. During the fall, winter and spring months he keeps fresh must in cold storage for sale by the glass, and his patrons number from 1,000 to 2,000 daily. In the season he supplies the same demand by keeping fresh grapes on hand and extracting the juice as fast as it is required for consumption by the glass.

In view of the above facts the MERCHANT AND VITICULTURIST would like to have some California vigneron explain how it is that eastern wine makers can pay such enormous prices for grapes for wine making purposes, and sell every gallon they can make, at higher prices than they can get for California wines, when it is conceded on every hand that we have better varieties of grapes than they have in the east. Still our wine grapes go begging at from ten to twelve dollars per ton, and we can't sell the wine we make, notwithstanding a great deal of it is of excellent quality. A lucid answer to this query will be very acceptable to every wine grower in the State.

KRUG CHARLES.
Krug Station, St. Helena, Napa Co., Cal.
Producer of fine Wines and Brandies.

JOHN H. DICKINSON,
ATTORNEY-AT-LAW,
402 Montgomery St. - San Francisco.

RUSSIAN AND TURKISH TOBACCO CO.
DIRECT IMPORTERS OF
Russian and Turkish Tobacco,
— AND —
TURKISH CIGARETTES.

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PACIFIC
Saw Manufacturing
COMPANY.

17 & 19 FREMONT ST., SAN FRANCISCO

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"The Resort,"
NO. 1 STOCKTON ST.- Cor. of Ellis,
SAN FRANCISCO.

A. 1876 S. I. XII.
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The Indestructible cover Sink.
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BROKER IN REAL ESTATE
Land Commissioner of Sonoma County, and publisher of the "Sonoma County Land Register."
OFFICE - - COR. FOURTH AND D STS.,
Santa Rosa, Cal.

CHOICE OLIVE TREES.
Nevadillo Blanco, Picholine
And Other New Varieties.
One to three feet high.
JOHN COOK, Nurseryman and Florist,
East Berkeley, Alameda Co., Cal.

BEST TREE WASH.
"Greenbank" 98 degrees POWDERED CAUSTIC SODA (tests 40-50 per cent) recommended by the highest authorities in the State. Also Comdion Caustic Soda and Potash, etc., for sale by
T. W. JACKSON & CO.,
Manufacturers Agents,
101 Market St., and 3 California St., S.F.

Are You Going To Sea?
IF YOU ARE, TRY A BOTTLE OF
"ROWAS SEA SICK REMEDY"
And keep from being Sea Sick.

L. R. ELLERT,
CHEMIST AND DRUGGIST,
S.W. cor. California and Kearny Sts.
San Francisco, Cal.

77 COUNTRY ORDERS PROMPTLY FILLED.


PRUNING PLEASURE
BY USING THESE
No Springs to get out of
of order, or pinch the
hand. Light, but
strong. Can
be carried in the pocket, and
always handy. Just the thing for
Hoses, Shrubs and Vines.
ALLING & LODGE, MADISON, IND.

MEXICAN GRAPES.

The West American Scientist says that grapes raised in the little village of San Jose, Guaymas, Mexico, are very fine in size and flavor, but they lose their distinguishing colors in a few years. Flame Tokay changes to a whitish green. The Mission will have on the same vine all colors from reddish black to greenish white. The Black Prince fades out till it looks like the Sweetwater, though some bunches still retain a brownish black.

T. S. CLAISTER'S
Fermenting Bung.

Patented
Dec. 7
1886.



A bung that no wine cellar should be without, as it

RELIEVES THE PRESSURE
At the same time forming a tight bung that is
EFFECTIVE IN OPERATION
And will not at any time get out of order. Apply to
T. S. CLAISTER,
SONOMA, CAL.

TO WINE-MAKERS!
The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."
as a corrective and a purifier to all light Table Wines, White and Red.
Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the fermenta, mycoderma and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.
For sale in tins of 2 1/2 lbs. each, by

CHARLES MEINECKE & Co.,
SOLE AGENTS,
314 Sacramento St., San Francisco

THE MILDEW.

AN ABLE ANALYSIS OF ITS EVIL EFFECTS UPON WINE.

A French Authority Gives Some Valuable Information Regarding the Disease with a Recipe for Its Cure.

[Translated from the *Moniteur Viticole* for the MERCHANT AND VITICULTURIST.]

Last year the French viticulturists vigorously combated all cryptogamic diseases and the mildew in particular. They succeeded in greatly retarding the disease which otherwise would have been very general. Unfortunately bad climatic conditions have exercised their fatal influences, and in many vineyards the wines of 1888 have not been what was expected. It is important that the next vintage be not only as abundant as the renewal of old vineyards would warrant, but that the wine will be of excellent quality. To obtain this end we must prepare first of all to combat the mildew which is par excellence a great enemy of the vine. For be assured that however favorable the climatic conditions are, we must maintain the high reputation of our wines against the rivalry of foreigners.

We all know by sad experience the effects of mildew on the juice of the grape. It is made weak in glencometric degree and therefore weak in alcohol; it lacks certain necessary principles; it is weak in color and turns yellow or black; its clearness is precarious, and in spite of all care it becomes cloudy when carried the least distance. These are some of the results of the disease, which not only strike at the vines but attack the wine and make it unfit for commercial purposes.

Without doubt many remedies have been proposed and we do not doubt their efficacy. Without doubt pasteurization, if practiced as a preventive and with care will enable wines to escape decomposition. But it is nevertheless more certain and more economical to replace this manipulation by a treatment of the vine enabling viticulturists to fight the disease in the vineyard rather than to destroy the germs of the wine.

The efficacy of solutions of copper is admitted by all. Their application is easy and simple as some years' experience proves. We can only hope that their use will become more and more common, as is necessary for absolute success. To be sure some vigneron, who have carefully treated their vines, have had some losses, but that was because their neighbors allowed the disease to spread unhindered. It is thus of the utmost importance that all work together.

It is well that the vigneron agree beforehand on the best mode of operating. We could indicate a number of processes which have been recommended. It is at the same time difficult to give a general rule which would prove satisfactory under all circumstances. However no less an authority than M. Millardet insists on the efficacy of a copper wash.

He says that in all places where the sulphate of copper wash, in the proportion of one and one half kilogrammes to a hundred litres of water, has been used, excellent results have been attained, though better results are reached by the use of a wash of three and even six kilogrammes of sulphate of copper. I, myself, have seen 300 to 400 hectolitres of land thus treated in Medoc, and even as late as the 15th of October the vines had not lost a leaf.

Here is a recipe which has been recommended: Water, 100 litres; sulphate of copper, one and a half kilogrammes; quicklime, one-half kilogramme.

If slacked lime is used—such as is employed by masons—it is necessary to take three or four times as much, as if quicklime were used.

From 300 to 500 litres of this preparation are used to every hectare, according to the vines.

One can change the recipe if thought desirable preserving the proportions of one-third or one-half as much quicklime as there is sulphate of copper. Thus a wash which has three kilogrammes of sulphate of copper to 100 litres of water can contain one or one and one-half kilogrammes of quicklime.

I advise the use of sifted lime which has gone through a sieve, the meshes of which are a millimetre in size.

A point of most importance to the success of the treatment is to make the first application eight days before the flowering. The second application can be made three weeks after the first, and the third, a month after the second. Unless the mildew is very bad the fourth application can be dispensed with.

All fears regarding the use of sulphate of copper have been dissipated. It is impossible to estimate the quantity of salts of copper which remains on the grapes. It varies according to the abundance of rain and the quantity of dew, and ordinarily it is very small. Whatever it be, analysis of the wines from vines so treated do not show half a milligramme of copper to every litre of wine. After the lees fall and after racking nothing is left but an infinitesimal trace. In other words, in point of health, wine made from vines so treated are absolutely uninjured. The most eminent specialists are in accord on this point.

Our vigneron must be preparing to-day to ward off the mildew, and must get their apparatus and materials ready. The treatment must be used in the central and south-western portions of France in the middle of May, and in the other districts, about the first of the following month. It is best to treat the vines in advance rather than to wait for the precise moment, for the disease is easy met when the cryptogams have not grown, while it is almost impossible to ward it off if they have developed in the least.

Do not forget that quality, good body and strength of our wines is the recompense of the treatment.

GRAPE STAKES.

As the vines will soon begin to feel the weight of the grape clusters, careful vigneron will take precautions to see that their vines are properly supported to prevent them from being broken down by the weight of the grapes. The Loma Prieta Mill Co. of Loma Prieta, Santa Cruz county, have on hand a large supply of grape stakes of all sizes, made of the best hard pine, selected wood, at very reasonable prices. Call or address them before looking elsewhere for these most necessary adjuncts of the vineyard as they guarantee entire satisfaction.

When fermentation is unnaturally arrested the progress of ripening is materially impeded, for, in fact, the maturing cannot proceed until the fermentation is finished, and although the fermentation may be checked nature will always endeavor to assert itself.—"Wine," by Webber.

Arpad Haraszthy & Co.

VINEYARD PROPRIETORS
—AND—
SHIPPERS OF CALIFORNIA WINES.
530 Washington Street, San Francisco, Cal.

I. DE TURK,

SANTA ROSA, CALIFORNIA.

Pure California Wines and Brandies,
Fine Lots of Zinfandel and Riesling.
Vintages of 1884-85-86-87-88.
NEW YORK OFFICE - - - - - 46 BEAVER STREET.

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BRYANT AND SECOND STS.
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51, 53, 55, 57, 59 and 61 First Street,
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—PRODUCERS OF—
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515 & 517 SACRAMENTO ST., S. F.
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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED FORTNIGHTLY ON FRIDAY MORNING BY,

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FRIDAY.....JUNE 7, 1889

IT IS TIME TO ORGANIZE.

The report of the committee appointed by the Grape Growers and Wine Makers' Association to investigate the dried grape markets of the world was, so far as it went, quite satisfactory, and the gentlemen are entitled to commendation for their energy and efforts in the matter.

By means of a circular letter sent to responsible dealers in the principal trade centers of the United States the committee found that a considerable quantity of common dried grapes was disposed of last year in the east by California dealers and growers; that they were very favorably received; that the stock was soon exhausted; that there were numerous inquiries for more; that the product is rapidly growing in favor among bakers who use them in preference to loose Muscatels; and that the dried grapes are worth from three and a half to four and a half cents per pound.

The report further shows that there is a market in the eastern and southern States for considerable quantities of these dried wine grapes and that the market is capable of being extended. These are valuable facts, showing as they do that the humble dried wine grape has a fixed value and that there is a growing demand for it where our grape growers least expected to find one.

The present freight rate on dried grapes to the east is one dollar per hundred, which would leave a margin of from two and a half to three and a half cents per pound, and even at this price grape growers say they can make more money than to sell the fresh grapes to the wine makers, or make wine themselves. They could certainly afford to profitably sell dried grapes at those prices so long as wine stays at the ruling starvation price.

It was, of course, impossible for the committee to gather any authentic or satisfactory information concerning the dried grape markets of England and France in so brief a time, but there is reason to believe that

when they do make a report it will be an encouraging one, if we may judge from unofficial statements that have been made regarding the situation across the water.

However there is something to be done besides securing a favorable report on a business proposition. The viticulturists of this State have a problem before them for solution which if not solved promptly and properly will mean ruin or a near approach to it. That is the proposition in cold type and it has a chilly sound. Yet it is the truth, and truth is often disagreeable. At the last meeting of the Grape Growers and Wine Makers' Association, President Wetmore of the Viticultural Commission struck the keynote of the situation when, in speaking of the wine trade he said that unless the grape growers and wine makers organized on a business basis and helped themselves they could continue to sell their wines for ten cents per gallon and their grapes for ten dollars or twelve dollars per ton. The gentlemen who cultivate vines for a living ought to be able to understand this fact without a diagram. For a number of years they have been laboring under the delusion that the mere fact that California had wines for sale would create a market for all the State could produce. The error of judgment on this point has been discovered, and the knowledge has been costly. Having learned that the wine trade like any other line of business must be properly managed to be made a success, the only sensible course to pursue is to abandon the old methods and go to work on a practical business basis. To show what can be accomplished by such a plan it is only necessary to refer to the career of the California Fruit Union. It is but a short time ago that the fruit business of this State was, if possible, in a worse condition than the wine business is to-day. The fruit growers had the same experience as the wine growers. They planted thousands of acres of orchards only to find that they had an immense product on their hands and no available market for it. At last when ruin stared them in the face someone suggested the advisability of forming a business organization, and although it was an untried experiment they adopted the suggestion. It is needless to recount the success of the venture; how the market for our fresh fruits has been extended from a few carloads to many millions of pounds, or how as an organization the Fruit Growers secured valuable concessions from the railroad companies that could not have been obtained as individuals.

All this is current history, from which the grapes and wine growers ought to be able to learn a lesson. Now is the time to act. It is a critical period in the wine industry and if any decisive step is to be taken it should be done at once. Let us have an organization for business purposes, formed on a plan similar to that of the Fruit Union, the purpose of which shall be to find a market for and handle the surplus product of California's vineyards. Under the existing circumstances the experiment is well worth trying.

The attention of our readers of the feminine sex is especially called to the announcement of the great dry goods house of J. J. O'Brien & Co. of this city. If you cannot call in person, send for samples and order by mail and you will be as well satisfied with the result as if you had the order filled under your personal supervision.

STRIKE FOR PURE WINES.

Now that California's senators and representatives are all at home the time is an excellent one to agitate locally the question of national legislation on the pure wine question. Thus far all efforts to secure a general law against food adulteration have proved fruitless, because capital has too strong a "pull" on Congress, but there does not appear to be any valid reason why a few unscrupulous manufacturers should be protected by the Government in their business of making bogus wines that not only poison the consumers but ruin the legitimate wine industry of the country. Those fellows, while they are able to do a great deal of evil, have little influence at Washington, and it ought not to be a very difficult task to induce Congress to place such restrictions upon their trade as to make it an unprofitable one.

We think that the vignerons of this State might, through the agency of the Viticultural Association and the Grape Growers and Wine Makers' Association secure important results by bringing this question before the California delegation in the proper manner. Probably the best way to accomplish this end would be to hold a special meeting of these two associations and invite our senators and representatives to be present. It would then be an easy matter to convince these gentlemen of the necessity for the class of legislation desired, and as far as Senator Stanford is concerned he thoroughly appreciates the fact now.

Such a meeting supplemented by a good strong memorial to be presented to Congress, setting forth the evils under which the pure wine industry of America now suffers, might secure the relief that is so much needed.

This action should be taken in order that our delegation may make the fight for pure wine at the next session of Congress.

THE WINE GROWERS' ENEMIES

The Los Angeles Herald has taken up the cudgel against the adulterators of California wines and brandies who are doing so much to ruin the reputation of the products of our vines. In referring to the vexed question it says:

"It is in the gross impositions practiced in the sophistication of California wines and brandies that California suffers most. We have the authority of Mr. Charles Stern, the head of the old New York firm of Stern & Rose, one of the pioneers in the introduction of California wines and brandies in the east, for the statement that the vineyard products of this coast are suffering greatly from an infamous sophistication. Five barrels of California brandy are so manipulated as to make a carload. This is at once a fraud upon the consumer and upon the California vineyardist. The five barrels of the genuine grape brandy are eked out by high wines. From the same authority we learn that supposititious California port wines are sold in large quantities in Cincinnati for forty-five cents a gallon. Of course this is a vile compound, highly injurious to the health of the public and detrimental to a beneficial and what ought to be a highly flourishing industry. Examples to the same purport could be multiplied in other California wines.

Just here, it seems to us, is a field for the utmost energies of the State Viticultural Commission. That body has done

much good already, but it ought to be moved to supreme exertions in the protection of a great interest, to say nothing of a concern for the public welfare. That body is composed of leading and influential citizens, and by incessant agitation it ought to be able to bring about this great reform. The senators and representatives of California in Congress ought also to be the champions of this essential interest of the Golden State. A simultaneous effort on the part of the Commission, the Congressmen and the press of this State, if persevered in, would bring about the much needed reform."

THE GRAPE and wine growers of St. Helena propose to test the practicability of co-operation in the wine business by erecting and operating a co-operative distillery. This is a good move, and there is no evident reason why it should not prove a financial success. When this enterprise results in the conversion of poor wines and inferior grapes into brandy, the standard of quality and value of wines in that district must of necessity be greatly raised. It is high time that the wine makers recognized the fact that the sale of poor wines will not give California the reputation of being a producer of good wines, and that the less of the bad product that goes into the market and the more that goes into the still, the better it will be for the wine industry in this State. We wish the new venture great success, and hope that the example set by St. Helena vignerons may be soon followed by those of other districts.

THE PIONEER eastern buyer continues to drop in at Viticultural Hall, sample the wines on exhibition there and depart for a tour of the wine growing districts for the purpose of buying up a stock for the eastern market. The latest arrival is a Mr. Garratt of Memphis, Tenn. He has heretofore made a specialty of handling eastern and southern wines, but now proposes to enlarge the scope of his business and include the California product. These adventures into our wilderness should be given a hearty welcome by the wine growers, for their coming means an enlargement of the wine market and ultimately better prices for wines.

The suggestion in the shape of a resolution offered by Secretary Turrill for discussion at the next meeting of the Grape Growers and Wine Makers' Association, providing for the appointment of a committee of producers with full power to organize a co-operative union among all growers who intend to dry their grapes this year, such union to operate on a plan similar to that of the Fruit Union, is a step in the right direction. The discussion will make the next meeting of the association of unusual importance, and it is to be hoped that the grape growers will develop enough interest in the question to attend and take part in the deliberations on the proposition.

THE MERCHANT now comes out under a new title, and will hereafter be known as MERCHANT AND VITICULTURIST. This is a wise move, and the name is now more appropriate and fitting. In this connection we wish to state that a marked change for the better has taken place in the management of the paper.—St. Helena Star.

ADULTERATION OF WINE.

An interesting discussion of an Important Subject

It is a wellknown fact that more than one-half of the wines and liquors contain impurities. Few are aware however, that pure wine is almost unknown. Even that which leaves the vineyard practically unadulterated is generally tampered with before it reaches the consumer. Wine from the most noted vineyards in California cannot be recognized by an expert, in the eastern markets. Samples purchased in a drug store, in Albany, New York recommended by the druggist as the very best for medicinal purposes, was found to contain one-half water. It is not a surprising matter that so little good wine is found in markets. The French vineyards have suffered greatly from the ravages of the phylloxera. The vines of France do not bear more than one-third as much as California vines, and as the French wine makers have a demand for more wine than they can produce, their ingenuity has been taxed to supply that demand.

California wine is, therefore, in its worst form, superior to the French of like age, because there is not the inducement offered for adulteration. One who is acquainted with the method usually employed in wine-making, however, is surprised that so much California wine is drunk and called good. Good wine can be made and is made in California. Much is manufactured that is impure and unfit for use. One who objects to present practices in wine-making is apt to be looked upon as a stickler upon small points. But wine is either pure or impure and it should be absolutely pure.

One of the most common practices in vogue is the plastering of wine. Wine has been plastered since the days of Pliny. It should be pure or at least free from carbonate of lime and sulphur but often is not. Ground plaster, or gypsum, equal in quantity to one-half of one per cent of the wine to be produced is sprinkled over the must. Fermentation produces alcohol and the alcohol precipitates the plaster, which carries with it albuminous and other suspended substances. It acts upon the cream of tartar, forming tartrate of lime, and sulphate or bisulphate of potash. The wine becomes brighter and clearer, and keeps better. The general adaptability and usefulness of plaster, however is questioned. Plaster increases sulphate or bisulphate, and this in any considerable amount is injurious to health. The French government limits the use of plaster to two grammes per litre. In the United States there is no limit, and there are few wineries where plaster is not used.

Free sulphuric acid is used for the same purpose that plaster is used. It gives color and the wine probably keeps better. Few people would care to swallow oil of vitrol, even in the smallest quantity, if they knew it.

Salt, so commonly used to facilitate precipitation and render the protein insoluble is less harmful.

Alum is frequently used, as it makes wine bear water. It is very objectionable, though it is often freely used. It clarifies and brightens the color.

Alcohol is added as an antiseptic, and is the least objectionable of all additions. Potato alcohol, so commonly used in Europe, has never been used, as far as we can learn, in California. But even the ordinary alcohol varies in purity, according to

the methods used in preparation and distillation. Pure grape spirit would be objectionable, and would be generally used if it were free from internal revenue.

Salicylic acid, sulphurous acid, and borax, or boric acid are used as preservatives or antiseptics. The remedy is worse than the disease, however. The use of salicylic acid in foods and beverages is now prohibited in nearly all countries. France, Germany, Austria, Switzerland and England are particularly severe in their legislation in regard to it, and food or wine containing it would in those countries be liable to seizure and confiscation. In the United States the addition of such innocent poisons as sulphuric acid, strychnine, fusel oil, alum, borax and arsenic are not prohibited. Borax is not so generally used as it formerly was, salicylic acid having almost entirely superseded it. Borax in small quantities is not particularly harmful. It exists in many of our best mineral waters, and has not proven detrimental. It is found in some of our best wines as a natural ingredient.

Carbonate of potash, or marble dust, is occasionally used as a re-agent to correct the taste of wine that has already acquired disagreeable properties. It is not particularly harmful, and does not always neutralize acidification.

Sugar is often added to grapes before fermentation, in Europe. It is harmless, but is not used in California. The principal difficulty in California is to eliminate the sugar. The must always contains enough sugar to go through fermentation all right. In fact the saccharine strength is so great that difficulty is met with in fermentation in the heated valleys of the interior. Temperatures of ninety and especially 100 degrees are always dangerous to the soundness of the wine. Tanks often become "stuck," and new must is added. Such wine is not apt to keep very well. Some claim that grapes raised in a hot climate ferment better in a hot climate. Others claim that any grape will go through in a cool climate. The temperature of the winery can of course be regulated. The adobe buildings in this climate seem to be preferable to stone or wood.

The watering of wine is a common fraud in France. Professor Rising thinks many years will elapse before it becomes an important question in California. We can assure Mr. Rising, however, that there is scarcely a cheap restaurant in California that does not sell watered wine.

We could not hope in one article to mention all the impurities intentionally added to wine. A few not already mentioned are sugar of lead, lead, sulphur, copper, zinc, glycerine, cream of tartar and tannin. There are various flavoring substances, essences, ethers, etc.

There are many manufacturers of bogus wines and liquors, but we will not at this time enter upon a discussion of their infamous methods or mention the poisons used.

California wine should be the best in the world. Upon its purity depends its reputation and therefore its price. We hope this fact is thoroughly appreciated by wine-makers of Fresno, who have already obtained in the markets of the world a reputation for their vines.—*Fresno Republican*.

The VITICULTURAL Commission will hold an executive meeting on Monday next, for the semi-annual election of officers.

THE WINE AND SPIRIT MARKET.

The Western Broker of Chicago in reviewing the eastern and western market says that California brandy is in fair demand and prices are advancing. Stocks of three to five years old goods are being rapidly exhausted, and '87s and '88s are also being unbanded. The supply of ripe brandies is limited and inadequate to the demand.

California wines are in slow demand, but holders are inclined to hold their goods for higher prices than have been obtained thus far this season, especially in ports and sherries of the finer grades. The stock of sherries is becoming scarce, and it is probable that a considerable advance in price will take place ere wine now maturing will be ready for the market.

Business continues to improve in the west, and dealers and distillers are in a better humor than they have been for years, says Bonfort's. Instead of depressing the market, as many of the most prominent members of the trade predicted they would do at tax payment, '86s are in great demand at constantly advancing prices. The situation is one that calls for congratulation, for if ever a trade has waited patiently for prosperous times it has been the whisky trade. Over-burdened by unnecessary taxation; borne down by overproduction; attacked from all sides by the most inveterate foes; harassed by the most outrageous legislation; running open accounts far up into the millions with customers who were liable at any time to have their all confiscated; and with a depreciation of stocks aggregating hundreds of millions, it is, to say the least, wonderful, that not only a large percentage, but a majority have not given up and quit in disgust.

The situation in the local wine market remains practically unchanged.

There has been an advance within the last sixty days of two and a half to ten cents per gallon on nearly every brand and age of Kentucky whiskies, except the '89 goods, many of which have advanced, and but few are offered at contract prices.

CONDITION OF THE VINES

All the Indications Point to a Very Large Crop.

The reports regarding the condition of the vines in all sections of the State except the south, are very gratifying. The vines are growing finely and the fruit is setting well, while the weather is everything that could be desired.

In some districts complaints are made that the Zinfandel has not as many bunches as in a big year, but the loss of bunches may be compensated by an increase in weight, as the bunches will, no doubt, be larger.

The Cabernets are setting unusually full and the white grapes promise a splendid crop.

In the Livermore district, where the vine hopper destroyed a great deal of the foliage last year, the pest is very scarce this season, and no one is able to account for its disappearance. In consequence the vines are making plenty of foliage and a fine growth, and a rich vintage is confidently looked for.

In the other sections, the insect pests that appeared early in the season, are not doing any damage worthy of mention.

A PARTIAL VICTORY.

Oakland Grocers to be Allowed to Sell California Wines.

The Oakland Council had another struggle with the liquor license question on Monday night in which Councilman Wakefield was subjected to considerable personal abuse by the anti-California wine fanatics; but he succeeded in winning his battle for the exclusion of native wines in unbroken packages, from the operation of the proposed liquor license law. The amendment which the council finally adopted is as follows:

Section 16. Provided, that the ordinance shall not apply, except as herein provided, to the sale by grocery stores, for domestic use, of pure California wine as defined by state law and manufactured wholly from California grapes, when sold in original or unbroken packages, and in quantities of not less than one commercial pint bottle; and provided, that no consumption be permitted on the premises, or in any place connected therewith where such consumption is claimed.

Following this victory, Mr. Wakefield endeavored to pass an amendment providing that storage, war-houses, and bottling establishments dealing wholly in California wines, only be disposed of at wholesale or retail when no consumption is permitted on the premises or in any place connected therewith, shall pay a license as follows: For all sales, first-class, over \$5000 per quarter \$20; for all sales, first class, less than \$5,000 per quarter, \$10.

The amendment was defeated and the ordinance was passed to print. It will come up for final passage on Monday next, and it is to be hoped that it will be adopted, although the amendment might have been more liberal towards the wine interests of Alameda county and the State.

SOUND GOSPEL OF THE GRAPE

Speaking of the prohibition of the manufacture and sale of liquors in our last issue, it was our desire to urge as much favor for pure food and drink as has and is being extended to the establishment of prohibition by force. We trust that the municipalities of this State, now that State inspection is impossible, will provide that due inspection which will practically prevent the sale of all injuriously adulterated food and drink. One of the most serious injuries arising from the use of liquors in their adulteration. Dr. Newton, Food Commissioner for New Jersey, found over 50 per cent. of the liquors adulterated as sold in drug stores of that State. Pure liquors for family and medicinal purposes can do no harm when properly used and not abused. Many weakly people owe the prolongation of their lives to pure liquors. The wasting diseases are frequently checked by the proper use of good wine and spirits. Old age frequently demands such as regularly as food. Education, not force, will encourage temperance, and also total abstinence in all individual cases where it is found to be to the advantage of each individual. The individual that cannot use any kind of liquor in any amount or under any circumstances without using it to excess should forever abstain. Educate the people and they will learn that to succeed in life demands in all individuals temperance and in some total abstinence.

The wine industry of California has been gradually encouraged at much expense of labor, time and money, and now when the life-giving virtues of the vine are being sent out, we feel that efforts of this industry should be encouraged more permanently.—*Philadelphia Anti-Abolition Journal*.

RAISINS.

The raisin growers of Oleander, Fresno county, have organized to pack their own raisins. One-fifth or more of the total amount of the stock has been taken. Stock will be issued to actual fruit and raisin growers only. The following officers have been elected for the first year: President, O. B. Olufs; vice-president, A. C. Bryan; secretary, C. A. Libby; treasurer, Farmers' Bank of Fresno; directors, J. W. Brooks, A. C. Bryan, O. B. Olufs, Charles A. Libby, Charles A. North, Captain Robertson and E. J. Wilson. The organization will be known as the Fresno Raisin Company.

A frequent error among those interested in cookery is to suppose that the imported articles called currants, used in fruit cakes, mince pies, plum puddings, buns, and the like, are a fruit resembling our own black or red currants dried. In reality, these dried fruits which we call currants are just as much raisins as anything that is offered under that specific name, being only a dried grape no bigger than a common pea, and each bunch but two or three inches long. These little grape bunches are picked and dried in the sun, and are so full of saccharine matter that the exuding sugar crystallizes them into a compact form of sufficient hardness to require considerable strength to open the mass and prepare the fruit for packing, they being then a second time compressed, this time by means of treading with the feet, which processes perhaps account for a great deal of the dirt and gravel usually to be found packed with them. The grapes grow all through the islands and adjacent regions of the Grecian Archipelago, and being exported originally from Corinth, they were called at first corinths, which word was gradually corrupted into currants, till the primitive plant and its fruit was forgotten in the remembrance of the little round berry of our own gardens, which might be dried from now till doomsday without developing enough sugar to melt them together as we find the Zante currants melted.—*Harper's Bazar*.

ANSWER TO SUBSCRIBER.

GUESERVILLE, May 26, 1889.

EDITOR MERCHANT AND VITICULTURIST:—Please be so kind and explain the difference between a Riesling and a Hock wine; also the difference between Gutedel and Chasselas wine, and, what is the difference between a dry wine and a still wine, or let me modify the third question, does the designation of still wine mean that a part of the wine is derived from the still?

And oblige, Subscriber.

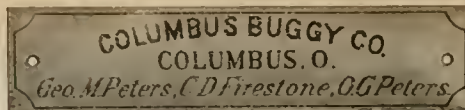
In answer to first question:

Riesling wine is made from the Riesling grape, while the Hock wine on this coast is made from the Burger grape. They are both white wines and have nearly the same characteristics.

Second. There is no material difference between Chasselas and Gutedel wines, both being made from the Chasselas Foulaublen grape. The name "Chasselas" is derived from the above mentioned grape and is incorrect as applied to its wine, Gutedel being the recognized name for same.

Third. The designation "still wine" has no connection with a "still." "Still wine" is wine that has no effervescent quality or sparkle.

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UPS AND DOWNS.

There are periods of depression to all branches of trade. The wine trade is no exception to the rule. It has its ups and downs like any other business. Prices may be one year inflated and trade booming and another year, from causes that may be quite legitimate, the market is down and producers and dealers are in the dumps.

The wine industry of California has been in the latter condition for some time past. It is not, however, the first time it has gone through such an experience. But such periods of depression have been invariably of short duration, and they have been followed always by times of wonderful activity, making the heart of the vineyardist and the wine dealer glad. During every period of depression there are men to be found who look only on the dark side of the case. In the estimation of these men the bottom falls out of the industry whenever a drop occurs in the market, and we find them turning the plows loose through the vineyards and planting substitutes for the vines. But the season of repentance is as sure to follow as day follows night, and those culturists of the soil who have clung to the culture of the vine, once it was in the ground, have lived to realize to the fullest extent the wisdom of their course. We find the same phenomenon, of course, in other branches of agriculture. A temporary depression in one class of fruit persuades the man who is easily frightened at any unfavorable turn in his affairs to root out the orchard and substitute trees, the fruit of which for the time being is in popular favor. Almonds have thus given way to prunes, prunes to peaches, and peaches to apricots. Men who thus act in haste on the spur of the moment, live to repent at leisure.

The signs of the times are now favorable to the presumption that the latest depression in the California wine industry is drawing to a close, and a more satisfactory outlook confronts the wine growers of the State. This is the case, notwithstanding the fact that some California communities, inspired by that fitful desire for change in public policy which at times seems largely to control them without due regard to the dictates of reason and self-interest, are placing heavy penalties on the wine industry in the form of high licenses for its sale in conjunction with other beverages. Such communities, of course, overlook the fact that the proper method of remedying whatever evils may grow out of any abuse of an indulgence in wine, may be more effectually corrected by suitable police regulations. But in these matters, as in all others, the public mind and conscience will ultimately assert themselves, for an industry, which is at present bringing into the State from abroad over \$3,000,000 per annum and promises with proper encouragement to greatly increase that income in the near future, is not likely to remain long crippled by unwise and short-sighted legislation.—*S.F. Journal of Commerce.*

The combined export movement of California wines by sea and rail for the first three months of 1889 was 1,686,788 gallons of the value of \$707,686, as compared with 1,873,336 gallons in 1888, and 1,973,980 gallons up to March 31, 1887. This shows a decrease of nearly 190,000 gallons in the trade of the present year under that of 1888, and of 280,008 gallons as compared with the movement of a couple of years ago.

HENRY WAAS, Wood Turner.



—MANUFACTURER OF—
Wooden Bungs, Taps, Plugs, etc., Oak Bungs, Soft and Hard Wine Plugs, Soft and Hard Tap Plugs, Wine Samplers, Bung Starters, etc.

720 MINNA ST., bet. Eighth and Ninth, S. F.
(Established Since 1856.)

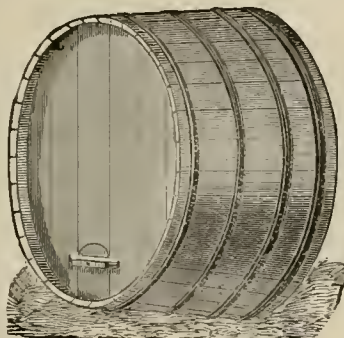
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WINE CASKS, BARRELS, KEGS, TANKS,

And all kinds of Cooperage to order upon the shortest notice, at Lowest Cash Prices.

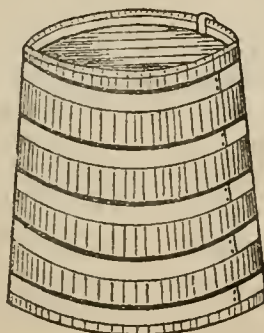


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TERMS:

Three Dollars a Year,

PAYABLE IN ADVANCE.

LABORERS FOR OUR VINEYARDS

The State Board of Trade has issued the following address to the orchardists and vine growers of the State:

"Now that the fruits of the orchard and farm are to be gathered, we beg your attention to the necessity of employing our boys and girls in preference to alien labor.

The register which we have open shows that we have a large number of applicants—clean, well-behaved boys and grown-up men between the ages of 15 and 40.

They faithfully promise good work. Now is your opportunity to introduce the kind of labor that will in the future become participants with you in the growth and development of your country. Please canvas this matter thoroughly. We promise you our hearty co-operation. In case you desire overseers and cooks to look after and wait on the boys, we can readily make the arrangement.

Kohler & Frohling,

PIONEER WINE HOUSE.

Established 1851.

Growers of and Dealers in

CALIFORNIA
WINES & BRANDIES.

VINEYARDS IN

LOS ANGELES COUNTY, SONOMA COUNTY,
MERCED CO. AND FRESNO CO.626 MONTCOMERY ST.,
San Francisco.41 45 Broadway St.,
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PURITY WINE CO.

OFFICE: 712, 714 BATTERY STREET,

WAREHOUSES: Cor. Eighth and Brannan Sts. CAPACITY: 5,000,000 Gallons



Wines treated under the Fraser Electro Magnetic Process, developing New Wines in thirty days, equal to three years' maturing under the old system.

R. J. HARRISON, President.

New Striped Rose. The Greatest Novelty IN HARDY ROSES EVER OFFERED.

It originated with us in 1885; a healthy variety, having combined the vigor of our northern winter without protection. With us **THIS ROSE FREE**. Flowers large and fragrant; color soft, satiny pink, distinct, striped, and dashed with white and carmine; free bloomer; not so old flower in a new name, but a genuine novelty. Price \$1.00, prepaid, and each purchaser can have one **VICK'S FLORAL GUIDE** for \$1.00, the Florist's Seed Catalogue of America, now ready; revised and enlarged; new type; elegant cover; a frontispiece, and 24 colored plates. Contains an illustration and description of every popular plant, flower and vegetable, and prices of same. No longer offers. We do not advertise "two dollars' worth for 50 cents," but we do give money's worth, both in quality and quantity. See our Novelties in Flowers and Vegetables. Price at QUINCY, 15 cents, each copy contains a certificate good for that amount in seeds, so that the book is **JAN. VICK SEEDSMAN, Rochester, N. Y.**

New Striped Hardy Rose at QUINCY, 15 cents, each copy contains a certificate good for that amount in seeds, so that the book is practically free.

INCORPORATED 1881.

460 ACRES

TREES AND PLANTS.

CALIFORNIA NURSERY CO.,

NILES, ALAMEDA COUNTY, CAL.

LARGEST STOCK ON THE PACIFIC COAST.

Fruit Trees, Olives, Oranges and Lemons, Nut Trees, Wine and Table Grapes, Berry Plants, Shade Trees, Evergreens, Shrubs, Roses, Etc., Etc., Etc.

FOR COMPLETE LIST, SEND FOR OUR NEW CATALOGUE.

JOHN ROCK, Manager - CALIFORNIA NURSERY CO.
Niles, Alameda County, Cal.

OUR NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER ACAPULCO, MAY 22, 1889.

TO NEW YORK.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S. K.	A. Netter	4 barrels Wine	197	\$101
G & M.	"	50 barrels Wine	2,500	\$75
A. V. Co.	C. Schilling & Co.	1 octavo Wine	25	25
J. P.	"	1 keg Wine	1,420	\$72
L. L. in diamond	Frapoll, Berg & Co.	25 barrels Wine	1,228	400
N. G.	S. Lachman & Co.	25 barrels Wine	1,270	445
S. L. & Co.	"	150 barrels Wine	7,500	2,252
B. in diamond	J. Gundlach & Co.	74 cases Wine	3,312	390
C.	"	5 barrels Wine	235	237
F. A.	Lachman & Jacob.	7 barrels Wine	332	282
B. B.	"	30 barrels Wine	1,200	437
C. D. K.	"	30 barrels Wine	1,150	413
J. K.	Ang. Erz	50 1/2 puncheons Wine	5,682	1,887
A. G.	W. Williams, Diamond & Co.	25 barrels Wine	1,255	92
W. R. A.	"	11 barrels Wine	116	65
	"	1 barrel Wine	55	33

Total amount of Wine 74 cases and..... 33,608 \$13,174

TO CENTRAL AMERICA.

F. A. Corinto	J. Gundlach & Co.	2 barrels Wine	170	\$127
"	"	2 half-barrels Wine	46	46
"	"	2 kegs Wine	343	316
E. T. Anapala	"	30 kegs Wine	19	12
H. T. Corinto	"	2 kegs Wine	4	4
"	"	1 case Wine	40	24
H. M. Corinto	T. W. Jackson	4 kegs Wine	10	43
R. Anapala	Eug. de Sabla & Co.	2 barrels Wine	36	25
M. M. Corinto	J. T. Wright & Co.	3 kegs Wine	5	109
P. L. & M. Anapala	"	50 cases Wine	10	5
D. B. Anapala	F. Meeks	2 cases Wine	10	9
G. F. M. Puntas Arenas	Parrott & Co.	1 keg Wine	30	150
D. M. A. La Union	B. Dreyfus & Co.	1 keg Wine	60	250
J. P. La Union	"	30 cases Wine	742	\$1,210

Total amount of Wine, 139 cases and..... 742 \$1,210

TO NEW YORK—PER SHIP WM. H. SMITH.

M. in diamond	B. Dreyfus & Co.	250 barrels Wine	12,500	\$1,921
F. S.	"	75 barrels Wine	3,623	1,349
A. A.	"	15 barrels Wine	750	300
B. D. & Co.	"	550 barrels Wine	26,502	10,624
C. in diamond	C. Carpy & Co.	500 barrels Wine	28,710	11,481
A. in diamond	Lachman & Jacob.	500 barrels Wine	24,838	9,935
E. N.	I. de Turk	100 barrels Wine	4,909	1,961
T. T.	"	50 barrels Wine	2,437	971
K. & F.	Kohler & Frohling	583 barrels Wine	29,369	11,747
J. J. in diamond	Kohler & Van Bergen	435 barrels Wine	21,404	8,561
N. Bros.	M. J. Netter	84 barrels Wine	3,900	1,080
S. L. & Co.	S. Lachman & Co.	500 barrels Wine	25,072	10,029
G. W. F.	Gallegos Wine Co.	1075 barrels Wine	53,800	21,520
K. & F.	"	530 barrels Wine	26,800	10,720
F. Bros in diamond	Pleggenheimer Bros.	417 barrels Wine	21,800	8,720
	"	10 puncheons Wine	284,278	\$114,510

Total amount of Wine..... 284,278 \$114,510

PER P. M. S. S. CO'S STEAMER SAN JOSE, JUNE 3, 1889.

TO NEW YORK.

C. in diamond	C. Carpy & Co.	130 barrels Wine	5,970	\$2,900
A. M.	Cal Transfer Co.	5 barrels Wine	250	250
L. G.	Gen Maclean	40 barrels Wine	2,000	600
M. M. in diamond	Kohler & Van Bergen	75 barrels Wine	3,694	1,300
J. M. Co.	Lenormand & Cos.	14 barrels Wine	2,765	786
E. T. D.	"	4 barrels Wine	203	180
H. W. & Co.	"	25 barrels Wine	1,200	423
J. P.	Frapoll, Berges & Co.	20 barrels Wine	470	182
L. W.	Dresel & Co.	5 barrels Wine	251	157
A. F.	"	31 barrels Wine	1,555	773
J. X.	"	8 barrels Wine	101	235
K. & F.	Kohler & Frohling	200 barrels Wine	10,438	4,024
S. L. & Co.	S. Lachman & Co.	25 barrels Wine	1,250	750
Diamond	Lachman & Jacob.	15 barrels Wine	771	281
F. A.	"	25 barrels Wine	1,251	433
A. B.	"	15 barrels Wine	759	249
S. in diamond	"	30 barrels Wine	1,523	430
B. in diamond	"	16 barrels Wine	820	456
	"	28 barrels Wine	1,417	714

Total amount of Wine..... 37,291 \$15,127

TO CENTRAL AMERICA.

L. de L. Acapulco	Dickman & Co.	20 cases Wine	48	\$153
F. R. Corinto	Calera, Roma & Co.	1 barrel Wine	20	20
E. F. Chamberico	E. L. G. Steele	8 cases Wine	20	30
M. T.	J. T. Wright	6 case Wine	20	20
V. F. F. La Libertad	"	2 keg Wine	20	10
R. C.	"	3 kegs Wine	40	28
L. F. Z. Chamberico	Parrott & Co.	1 half-barrel Wine	25	0
A. A.	"	21 cases Wine	48	101
A. V. Acapulco	Urrela & Urioste	1 half-cask Wine	29	13
A. C. D.	"	2 barrels Wine	32	24
"	B. Dreyfus & Co.	3 half-barrels Wine	171	180
M. O. S. & Co. Puntas Arenas	"	9 kegs Wine	200	180
P. T.	"	10 cases Wine	291	40
P. A. A.	"	20 kegs Wine	410	460
J. M. L. Chamberico	"	6 barrels Wine	306	340
S. S. S.	Schwartz Bros.	30 cases Wine	120	120

Total amount of Wine 190 cases and..... 1,502 \$1,342

TO HONOLULU—FREE STEAMER UMATILLA.

M C	James Mundy	20 cases Champagne	127	\$240
H T S	C Carpy & Co.	4 half barrels Wine	47	95
F A S	C Schilling & Co.	1 barrel Wine	127	90
W C P & Co.	B Dreyfus & Co.	10 half barrel Wine	1,149	1,000
		45 kegs Wine		
H in diamond	Herman Bros	3 half barrels Wine	81	15
C C	H B M Consul	3 boxes Wine	26	25
H J	Arpad Haraszthy & Co	7 barrels Wine	332	230
		60 kegs Wine	210	210
		20 kegs Wine	200	145
		13 cases Wine	35	40
L & Co	Lachman & Jacob	6 cases Wine	175	201
G W M & Co	Kohler & Van Bergen	30 kegs Wine	150	105
		20 kegs Wine	200	122
E H & Co	Kohler & Frohling	20 octaves Wine	400	260
		75 kegs Wine	750	450
		35 kegs Wine	175	105
		3 cases Wine	132	15
W S L in diamond	S Lachman & Co.	2 cases Wine	132	132
		1 half-barrel Wine	27	27
Total amount of Wine, 10 cases and			4,571	\$3,365

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE.
S S Mariposa	Sydney	Kohler & Frohling	1 cask Wine	60	\$39
Brig Constelo	Honolulu	D W Cedge	2 half barrels Wine	62	45
			260 kegs Wine	1775	1560
S S Newheru	Ensenada	Thannhauser	10 cases Wine	33	33
			1 barrel Wine	33	16
			4 barrels Wine	137	50
	Guayanus	W Loala	5 packages Wine	40	18
			5 cases Wine		20
S S City of N. Y.	Yokohama	S Mayers	13 casks Wine	816	242
		C Carpy & Co	4 casks Wine	248	155
	Tokin	C Schilling & Co	2 barrels Wine	9	57
	Yokohama	D S Richardson	1 case Wine	12	12
		Williams, Dimond	6 barrels Wine	292	70
			5 barrels Wine	200	100
			5 barrels Wine	200	100
Steamer Mexico	Chicago via Vancouver	W R Betts	50 barrels Wine	2400	1800
	Westminster		1 barrel Wine	50	13
			1/2 barrel Wine	26	9
St. Queen of Pacific	Vancouver	Frapoli, Berge & Co	4 barrels Wine	190	126
	Victoria	J Gundlach & Co	3 barrels Wine	143	57
Bk'ne S. G. Wilder	Honolulu	C Schilling & Co	7 casks Wine	57	225
			30 cases Wine		145
Steamer Belgic	Yokohama	A Greenbaum & Co	6 casks Wine	383	115
		Matton & Danglada	15 cases Champagne		243
	Shanghai	S Foster & Co	2 packages Wine	131	75
St City of Pekin	Haiphong	J Pinet	4 barrels Wine	203	42
			3 cases Wine	9	7
	Tokin	Cal Transfer Co	49 barrels Wine	2303	500
Steamer Mexico	Victoria	Pascal, Dubedat & Co	10 cases Wine		31
Ship A. J. Fuller	Liverpool	J Gundlach & Co	3 1/2 casks Wine	338	270
San Jose	Mezatlan	Redington & Co	1 keg Wine	10	7
		Aberra, Roma & Co	1 cask Wine	65	43
		J O Meyerink	1 barrel Wine	35	30
	Acapulco	J Pinet	1 barrel Claret	50	10
	Mazaire		1 case Claret	3	2
			1 case White Wine	3	2
Total				15,467	6,182

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA

MAY 22, to June 7, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS	GALLONS	VALUE
S S Acapulco	New York	C. Schilling & Co.	1 barrel Brandy	45	75
		Kohler & Frohling	25 kegs Brandy	238	374
		S. Lackman & Co.	65 half-barrels Brandy	632	1,106
			20 barrels Brandy	971	1,699
		Lackman & Jacob	2 barrels Brandy	98	181
	Guatemala	C. C. Shattuck & Co	2 half-barrels Brandy	40	80
Ship W. H. Smith	New York	C. Schilling & Co	190 packages Brandy	6,163	12,208
			107 packages Brandy	4,389	8,778
		Fleginheimer Bros	35 packages Brandy	923	1,846
		C Carpy & Co.	1 half-barrel Brandy	25	50
		S. Lackman & Co.	75 packages Brandy	2,479	4,954
		Lang Clark & Co.	141 packages Brandy	4,775	9,550
S S Acapulco	Corinto	J Gundlach & Co.	2 cases Whiskey		17
	Guatemala	Wilmerding & Co.	1 barrel Whiskey	40	140
	Punta Arenas	Parrott & Co.	6 barrels Whiskey	184	764
S S City of N. Y.	Yokohama	S Mayers	5 barrels Whiskey	229	355
			15 cases Whiskey		155
St Queen of Pacific	Vancouver	Moore Hunt & Co.	10 cases Whiskey		80
Bk'ne W H Dimond	Honolulu	Wing W Lang & Co.	10 cases Whiskey		100
Bark C. D. Bryant		Spruance & Stanley	50 cases Whiskey		439
S S San Jose	New York	S. Lackman & Co.	1 half-barrel Brandy	26	52
			25 kegs Brandy	250	500
		Lachman & Jacob	2 barrels Brandy	88	201
S S Umatilla	Honolulu	Jones Mundy & Co.	10 cases Brandy	23	99
		Haraszthy & Co	1 half-barrel Brandy	24	27
S S Walla Walla	Minneapolis	W R Betts	14 half-barrels Brandy	1,810	2,130
Bk'ne S. G. Wilder	Honolulu	Pascal, Dubedat & Co	5 cases Brandy	67	225
		C S Schilling & Co	1 case Brandy		12
			1 case Whiskey		12
St City of Pekin	Yokohama	J C Johnson & Co.	1 keg Whiskey	5	19
		S Myers	20 cases Whiskey		207
Brig Tahiti	Tahiti	Wm Wolf & Co	2 demi-johns Whiskey	4	12
St Umatilla	Honolulu	Spruance & Stanley	90 cases Whiskey		762
		Wilmerding & Co.	1 barrel Whiskey	36	142
			8 cases Whiskey	20	74
		Lillienthal & Co	50 cases Whiskey		410
			6 cases Liquors		25
St San Jose	Chamberico		18 cases Gin		41
		Schwartz Bros	18 cases Gin		41
		Wilmerding & Co.	10 cases Whiskey		140
Bk'ne S G Wilder	Honolulu	Wilmerding & Co.	2 barrels Whiskey	77	134
		Wm. Wolf & Co.	25 barrels Whiskey	964	630
Total amount				22,608	46,787

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from May 1, 1889, to May 15, 1889.

CONSIGNEE.	Barrels.	1/2 Barrels	Brandy Pounds	Whiskey Pounds	ALCOHOL AND SPIRITS, POUNDS.
Jones, Mundy & Co.	240				95,340
C W Craig	60			23,085	
	184			70,600	
	70			20,350	
Lillienthal	240				92,160
Hilderbrandt P & Co	55			20,450	
Livingston & Co.	91			21,000	
Waters & Bro.	60			27,300	
L. Tansig	75			30,000	
Moore & Hunt	59	5		31,685	
Geo Stevens	30			25,000	
Hotaling & Co	60			24,000	
W C Peacock & Co	25			9,511	
B in diamond	10			5,570	
P Tromkintz		2		750	
F Cherlier & Co.	10			4,080	
I Hoxie	2			870	
J L Nickel	5			2,690	
Harris & Baker	1			400	
Bamberger & Kaempfer	6	13	130	4,750	
Jas Cornibe			3,465		
Redington & Co.	5			2,000	
A Sausot	1			730	
Geo Jennings	1			75	
Totals	1,284	21	3,596	201,800	315,340

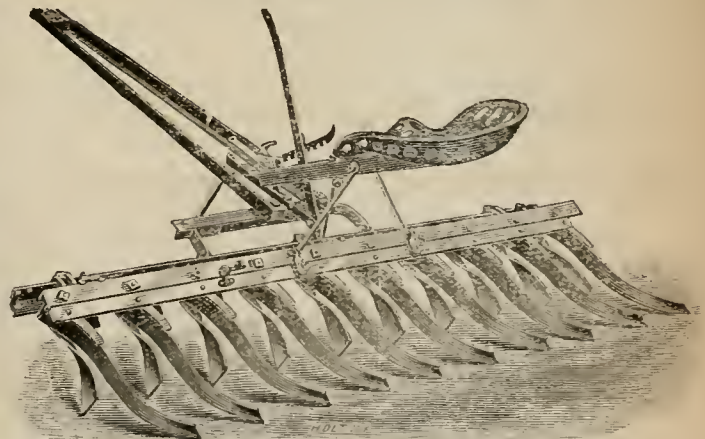
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"MERCHANT AND VITICULTURIST."

SPECIAL CLOSING-OUT SALE,

Ladies, Misses and Children's Outer Garments,
AT ONE-HALF REGULAR PRICES.

J. O'Brien & Co.
MURPHY BUILDING,
Market St. Corner of Jones,
San Francisco.

The "ACME" Harrow has no equal for Fruit Cultivation. No Fruit
Grower can afford to be without one.

The only implement of tillage ever to be permitted in an orchard or vineyard, is the "ACME PULVERIZING HARROW," Clod Crusher and Leveler, and this does its work so well, being so well contrived for it, that it is equal or better than a plow and harrow combined. Send for descriptive circular. Buggies, Wagons, Bonanza, Hoilingsworth Rakes, Etc., Etc.

BULL & GRANT FARM IMPLEMENT CO.,

21 and 23 Spear St., San Francisco

211, 213 J St., Sacramento

SUBSCRIBE FOR THE

"MERCHANT AND VITICULTURIST."

Gold Medal Bourbon	100 pf. per gal.	2.50
--------------------	------------------	------

Burke's Bass Ale, pinta, per doz.	\$2.00
Porter, "	2.00
Schlitz Beer, quarts, "	13.00
" pts "	14.00
J. Shanks & Co's (D'blin) Baumer Brand, Guinness Stout & Bass Ale, per dozen dozen.	3.75
Bass Ale (in wood) Hogsheads	50.00
" " $\frac{3}{4}$ "	25.00
" " Kilderkins.	21.00
" " Pirkins.	12.00
A. Houtman's Gin, large bottles.	20.00
" " med.	16.50
" " small "	8.50
Rona Royal Balfat Ginger Ale, per barrel.	14.50
Meinhold's N. Y. Cider per cas.	3.50
Bernard's Orange Bitters " case.	10.00
Burke's Jamaica Rum, per case.	12.00
A Houtman & Co's Schiedam per case.	19.00
The Lappis Genuine Aromatiquo per case.	11.50
Gilka Kummel per case.	11.50
Vermouth, Francisco Chinzau pr case	6.25
" N. P. & Co.	6.50
Gin, A. V. H. (genuine)	20.00
" Black Bird, per gallon.	3.10
Absintie, Berger & Co., per case.	15.50
Banquette " "	20.00

THE VINE BEETLES.

Their Origin, Habits and How to Destroy Them.

Of the vine beetles which have been attacking the vines and deciduous trees in Southern California, D. W. Coquillett has the following in the *Fresno Republican*.

For some time past several of my correspondents have sent me specimens of small, thick-set, brownish beetles, with the statement that they were very destructive to the leaves of grapevines and different kinds of deciduous fruit trees. These beetles belong to the well-known May beetle family, and to the genera *Hoplia* and *Sericia*, the former feeding both by day and by night, while the latter feed only at night, remaining hidden in the ground during the daytime. The larvæ or young of both kinds live in the ground, where they feed upon the roots of various kinds of plants and trees. They are soft, white, six legged grubs, having a large, brownish head, and when at rest the body lies upon one of its sides, with the head brought around near the posterior end. When fully grown they form a smooth cavity in the earth in which to pass the pupa state, and the beetles issue in the months of May and June; hence the popular name of May beetles or June bugs.

These beetles may be destroyed on non-bearing trees and vines by spraying the latter with Paris green and water, using one ounce of Paris green to about twelve gallons of water. The nocturnal ones are readily attracted to the light and may be destroyed in large numbers by placing a lighted lantern in a shallow vessel, partially filled with water on which kerosene oil has been poured, until it forms a layer over the surface of the water. They may also be destroyed by being jured upon sheets spread on the ground beneath the trees, and the beetles afterwards burned or destroyed in some other manner. Very good results have also been obtained by dusting air-slacked lime on the trees or vines when the dew is on them, the beetles not relishing a diet of lime will seek their food elsewhere; this is, perhaps, the easiest and safest remedy that can be employed against these pests. Very truly yours,

D. W. COQUILLETT.

Los Angeles, May 30, 1889.

WINE IMPORTS AT NEW YORK.

The importations of Bordeaux wines into the United States from New York during April were very light, and place the receipts for the first four months of this year some 36,000 gallons in wood, and nearly 1,300 cases behind the receipts for the same time in 1888. As compared to 1887, the arrivals show a falling off of 50,000 gallons in wood and 15,000 cases.

The receipts of champagne during April amounted to 24,952 cases. With one exception—April, 1883—this is the largest quantity of champagne that has ever reached that port in that month. Last April 21,695 cases were received, and in 1887, 16,181 cases. The receipts for the first four months of this year are larger than they have ever been before in the same time. The figures up to the end of April for the past ten years were as follows: 1889, 72,304 cases; 1888, 55,034 cases; 1887, 60,448 cases; 1886, 47,790 cases; 1885, 37,611 cases; 1884, 37,893 cases; 1883, 71,586 cases; 1882, 61,496 cases; 1881, 64,805 cases, and 1880, 45,983 cases.

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Assets January 1, 1889.....	818,163 70
Surplus for Policy-holders.....	840,902 79
Reinsurance Reserve.....	238,356 74
Capital, Paid up in Gold.....	300,000 00
NET SURPLUS, over everything ...	287,531 31

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Per Day, amounts to	A Year.	10 Years.	50 Years.
.02 1/2¢	\$ 10	\$ 130	\$ 2,000
.05 1/4¢	" 20	" 260	" 5,800
.11 1/2¢	" 40	" 520	" 11,600
.27 1/2¢	" 100	" 1,300	" 29,000
.56 1/2¢	" 200	" 2,600	" 58,000
\$1.10	" 400	" 5,200	" 116,000
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San Francisco, Cal., Jan. 1, 1889.

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2X2-4 FEET LONG.
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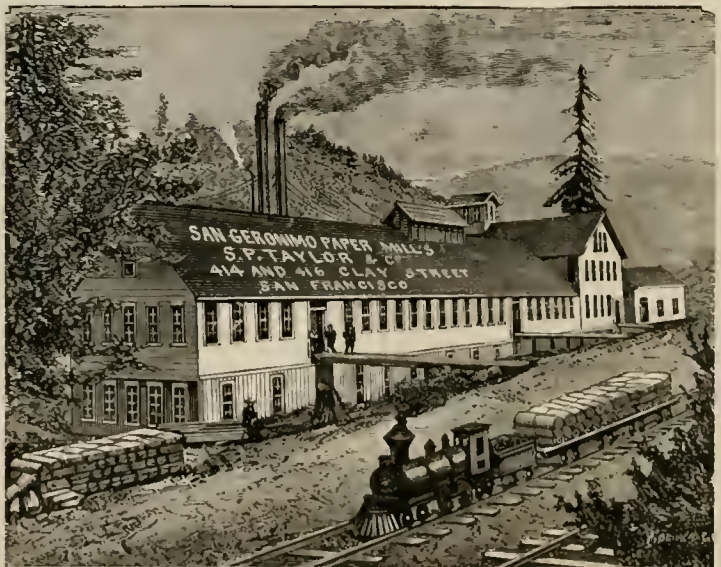
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Trains leave and are due to arrive at SAN FRANCISCO.		
LEAVE	FROM MAY 12, 1889	ARRIVE
7:30 A	Haywards, Niles, and San Jose.....	*12:45 P
7:30 A	Sacramento and for Redding via Davis.....	7:15 P
8:00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6:15 P
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
8:30 A	Niles, San Jose, Stockton, Galt, Lone, Sacramento, Marysville and Red Bluff.....	5:45 P
10:30 A	Haywards and Niles.....	2:15 P
*12:00 M	Haywards, Niles and San Jose.....	3:45 P
1:00 P	Sacramento River Steamers.....	4:10 A
3:00 P	Haywards, Niles, and San Jose.....	0:46 A
3:30 P	Second-class for Ogden and East.....	11:45 A
4:00 P	Stockton and Milton; for Vallejo, Santa Rosa and Calistoga.....	9:45 A
4:30 P	Sacramento, and for Knight Landing via Davis.....	10:15 A
4:30 P	Niles, San Jose and Livermore.....	8:45 P
4:30 P	San Jose.....	
5:30 P	Haywards and Niles.....	7:45 A
6:30 P	Central Atlantic Express for Ogden and East.....	7:45 A
7:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Duning, El Paso, New Orleans, and East.....	7:45 A
9:00 P		8:45 A

ALAMEDA AND SANTA CRUZ DIVISION.		
7:45 A	Newark, San Jose & Santa Cruz.....	8:05 P
8:15 A	Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.....	6:20 P
2:45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	11:50 A
4:45 P	Centerville, San Jose, Alameda, and Los Gatos.....	9:50 A
A for Morning. P for Afternoon. *Sundays excepted. †Saturdays only. ‡Sundays only. **Mondays excepted. †Saturdays excepted. ‡Fridays only.		

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ARABIC.....TUESDAY, JUNE 11th

OCEANIC.....SATURDAY JUNE 29th

GALIC.....WEDNESDAY, JULY 17th

BELGIC.....SATURDAY, AUGUST 3rd

GALIC.....WEDNESDAY, JULY 17th

BELGIC.....SATURDAY, AUGUST 3rd

ARABIC.....THURSDAY, AUGUST 22nd

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THE ONLY VITICULTURAL PAPER IN THE STATE.

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VOL. XXII, NO. 8.

SAN FRANCISCO, JUNE 21, 1889.

PRICE 15 CENTS

SEMI-ANNUAL MEETING

THE VITICULTURAL COMMISSION RE-ELECTS THE OLD OFFICERS.

*An Interesting Report on the Work of
the Commission and What It Has
Accomplished—Wheeler on
the Vine Disease.*

The regular semi-annual meeting of the Viticultural Commission was held on Wednesday, the 11th, present Commissioners I. De Turk, George West, Dr. W. S. Manlove, L. J. Roseand Charles A. Wetmore. The first business before the commission was the election of officers for the ensuing year, which resulted as follows: President, Charles A. Wetmore; Vice-President, I. De Turk; Treasurer, Charles Krug; Secretary, C. B. Turrill; Chief Executive Officer, Charles A. Wetmore; Manager of Hall, Clarence J. Wetmore.

The officers appointed by the executive committee since the last meeting of the commission, were confirmed by a unanimous vote, and the meeting then listened to the reading of the annexed interesting report by manager C. J. Wetmore:

SAN FRANCISCO, June 1, 1889.

To the Executive Committee of the Board of State Viticultural Commissioners—GENTLEMEN: As manager of the Permanent Exhibit and Experimental Cellar, I respectfully submit the following report showing the work that has been accomplished up to the present time.

When the commission decided to open a permanent exhibit of viticultural products, the store under the Mechanics' Library on Post Street was selected as the place for holding such an exhibit. After consulting with the trustees of the Mechanic's Institute, the idea of taking the store mentioned was abandoned, owing to the many restrictions placed upon us which, if agreed to, would have made it impossible to carry out our plan of work. After looking around for some time for another place, your committee decided to rent Platt's Hall, at a rental of \$350 per month. Upon receiving word from the Attorney General that it would not be lawful for the commission to sell wines or brandies on its own account, your committee decided to lease a portion of the hall for a café, in which the wines

on exhibit could be sold to those wishing to sample them.

Acting under instructions from you, I had the hall fitted up for occupancy. On the right of the hall, offices were made for the use of the commission, and a portion partitioned off for an exchange. On the left a portion was partitioned off for a café, and back of it a place made to store the samples for use in the café. In the main center of the hall wire frames were placed on which the samples sent by exhibitors are displayed. The cost of fitting up the hall was as follows:

Fixtures.....	\$445 00
Carpenter bill.....	1419 00
Plumbing.....	152 38
Painting.....	263 85
Vineyard scene.....	125 00
Wire frames.....	176 00
Furnace.....	283 91

Total.....\$2865 14

While the hall was being fitted up I sent out a circular to all the leading wine makers and merchants of the State. In answer to this circular thirty-five exhibitors have placed their wines and brandies on exhibition, and thirty-three of them have them on the wine list used in the café. Besides the samples of wines and brandies there are exhibited a continuous still, fermenting and storage tanks, vineyard plow, wine pumps, combined stemmer and crusher, wine presser, elevator, corking machines, bottle washing machine, capping machines, bottling machine, corks, capsules, bottles, clarifying material, demi-johns, etc.

Before opening the hall, the café was leased to Mr. Pierre Klein, proprietor of the Occidental Restaurant, at a rental of \$50 per month. The hall was opened January 15th, and Mr. Klein paid \$25 for the half month ending January 31st. It was then found that the profits derived from the sale of wines, being ten cents for pints and twenty cents for quart bottles, was not sufficient to warrant him in paying such a rent. So no rent has been charged him since February 1st. The business of the café has been slowly, but steadily increasing, but the profits are not yet sufficient to warrant the lessee in keeping it up, and a short time ago he signified his intention of leaving. A meeting of your committee was called on March 30th, and you agreed to allow him twenty per cent. of the case prices on all sales made in the café, and to be allowed on sales from April 1st.

this twenty per cent. to be in addition to the service charge. On these terms Mr. Klein agreed to stay, and the café is still running.

You will see from the following figures that the popularity of the café has not decreased but rather increased:

No. bottles sold	Cash	Reserve
Jan., 504.....	\$180.30	\$12.50
Feb., 572.....	61.40	196 10
Mar., 606.....	62.85	200.45
Apr., 634.....	65.45	235.25

The reserve fund is the difference between the price per single bottle, after deducting the service charge, and the case price charged for one dozen bottles. Out of the reserve fund the bills for printing the wine lists are paid. About 300 a month are printed and distributed to persons visiting the hall.

Since the opening of the café, a great many eastern wine merchants have visited it, and have found out by sampling the wines there just the wines they wished to purchase. Others have been surprised at the fine wines exhibited there and have decided to go into the wine business. Residents of this city and Oakland, by visiting the café have found out the brands of wine that suit their tastes and are now regular customers of the exhibitors of those wines. One party ordered a pint bottle of nearly every wine on exhibition, and had the lot sent to New York to be sampled there. These few instances show the good work the café is doing, and demonstrate plainly that it must be kept up.

The money received from the lessee of the café is deposited in the Anglo-California bank. An account is rendered to the exhibitors every two months and a check given for the amount of their sales.

Those parties who take an interest in the success of the café and come there often with their friends are the ones that reap the most benefit from it as is shown by the sales made of their wines. Some of the exhibitors never enter the café and seem to give it the cold shoulder. They do not seem to realize the fact that we are furnishing the best advertising medium possible, and at no expense to them. Those that try to make the place a success will reap the benefit in the end.

The plans for operating the exchange department have not as yet been perfected. Your committee appointed a special committee consisting of Arpad Haraszthy, H. W. Crabb and I. Landsberger, being one merchant, one producer and one broker, to

draw up such rules as they thought best for operating this department. This committee met several times, but could arrive at no conclusion. It is hoped that something will be done soon to place this department in running order. A number of producers have made use of the lockers in the exchange, and have placed their samples in them, and a few have effected sales.

In this department I am prepared to test, free of charge, the amount of alcohol or acid in wines. So far I have tested twelve samples for alcohol.

In the center of the hall a place was laid off for a reading room. Country newspapers and periodicals are kept on file for the convenience of those wishing to use them.

In the cellar connected with the hall a place was fixed to store the wines we had collected, and which, up to the time of occupancy of this hall, have been stored in a cellar on Clay and Leidesdorff Streets. Most of the wines are in good condition but the dry cellar is showing its effect on the white wines, and some of them are taking on a slight sherry flavor. It is very evident that white wines cannot be aged in such a cellar. I have no doubt but that good sherries can be made in our cellar, and would suggest that a room be fitted up for that purpose, where the temperature can be raised above what it is now. Most of the wines in the cellar will need to be bottled before the end of the year, and for this purpose several thousand bottles will be required.

Last January I sent to the Paris Exposition, through the Department of Agriculture at Washington, D. C., two bottles each of the following wines and brandies in our cellar: Zinfandel, '86 and '87; Martaro, '86 and '87; Carignan, '86; Mondeuse, '86 and '87; Petite Syrah, '86; Cabernet Franc, Cabernet Sauvignon and Verdout (Blend) '86, Cabernet Franc, Cabernet Sauvignon and Merlot, (blend) '86; Caberoet and Tannat, '86, Burgundy, '86; Petit Pinot, '87; Johan Riesling, '86; Franken Riesling, '86, Sauvignon Vert, '86; Chabli, '86; Sauterne, '86; Semillon, '86; Chausche Gris, '86; Meunies, '86, Port, '86; Brandy, '83 and '86. The samples were all labeled and marked No. 1, 2, 3, etc., with a record kept showing what wines corresponded to the numbers so that if any mention is made of any number, due credit can be given the proper wine.

Respectfully submitted,
CLARENCE J. WETMORE,
Manager.

The following report by Ex-Chief Executive Officer J. H. Wheeler, on the mysterious Los Angeles vine disease was read:

To the Board of State Viticultural Commissioners—GENTLEMEN: In accordance with your instructions given me at the last regular meeting of the board, I have made inquiry and investigations to determine the existence and extent of the vine disease, now commonly called the Los Angeles disease, in the northern vineyards of the State. At the time of this writing it seems safe to so denominate the evil, for its ravages, so far as I can learn, have been confined to Los Angeles county.

Soon after your last regular meeting, I sent circulars of inquiry to the vineyardists of the north, describing in popular language the manifestations which characterize the dying vines in Los Angeles county, warning vineyardists at the same time to carefully examine their vineyards, and report to me any trouble similar to that described. Specimens from the diseased vines were asked for, to be sent me accompanying such reports.

In answer to these circulars, my attention was called to many other minor troubles encountered in the vineyards, but very few reported anything similar to the disease sought. Samples were sent from Sonoma, Napa and Santa Clara counties, which I forwarded for determination to Prof. Dowlen, the duly appointed specialist of the board. He found on all the specimens a fungus identical with that existing on the diseased vines of the south.

My interpretation of Mr. Dowlen's reports, as a whole, leads me to understand that this fungus which is common to all of the diseased vines of Los Angeles county, is the agent which performs the finishing work of destruction, though, perhaps, rendered more potent by antecedent causes, not yet known or described. This theory is amply proven:

First. In that the application of a fungicide arrests the decline of the affected vines, causing an apparent revival of the plant, which, however, falls again into decline if left too long without a renewal of the application.

Second. In further support of this theory, I visited a number of our northern vineyards, from which samples were procured from apparently healthy vines; vineyards which at this time are in a magnificent state of vegetation and production. The samples, however, were taken from vines suffering from known causes, or weakness induced by causes other than disease. For instance—the canes growing from a spur nearly severed from the vine by the cultivator, formed one sample; a late growing sucker lying on the ground, and consequently frosted before maturity made another; a rank *Encalyptus* invaded a small part of the territory of an otherwise healthy vineyard, thus weakening a few vines growing near. Samples were taken from these impoverished subjects, etc. On all of these specimens the fungus, common to the diseased vines of the south, was found, thus proving that the final agent of destruction exists in the north, awaiting only to succeed to other weakening causes to accomplish destruction similar to that produced in the south. The primeval cause may not, however, and it is to be hoped it will not, ever come to the vineyards of the north.

In order to reconcile my work in the northern vineyards, with that of your special committee, Commissioner J. De

Barth Shorb of Los Angeles county, I have recently visited the vineyard districts of the southern counties and examined the work of Prof. Dowlen, who is making special investigations at San Gabriel. This gentleman I must, in passing, commend to the board as an earnest, conscientious student, whose efforts are characterized, thus far, by a manifest determination to be accurate, and to sacrifice all hypotheses and theories to an absolute determination of facts by systematic analysis.

With Prof. Dowlen I visited many vineyards in Los Angeles county and inspected the other districts alone.

A careful examination of the vineyards of San Diego county failed to reveal any cause for alarm in that section. The raisin vineyards of El Cajon possess unusual vigor, and show no signs of suffering from any cause except it be want of system in pruning.

The vineyards of San Bernardino county were also found in a magnificent state of early vegetation, with no manifestations of disease. I carefully inspected every vineyard about Riverside, for the fungus mentioned before in this paper had been found at Riverside, but found no death blow dealt by it in this section.

In Los Angeles county, however, a close inspection was not necessary to reveal the common prevalence of the malady throughout its whole extent. I found no vineyards exempt from the trouble, and an examination of the wild vines near San Gabriel confirmed the report of Prof. Dowlen as to their perishing in like manner with the cultivated vines.

In my judgment the first cause of the evil is yet to be found, and until then vineyardists must operate with the Bordeaux mixture or the powder proposed by Mr. Shorb to prevent the fungus found from accomplishing its final work.

The report of one vineyardist examined is terse and significant. During the summer this proprietor had noticed the languishing of the terminal leaves and buds of his vines in June, in a manner that signaled the approach of evil. The prompt application of the weak Bordeaux mixture of lime and copper immediately revived them. Two weeks after they were noticed to languish again. A repetition of the first treatment again completely resuscitated them. This and other similar experiences noted and reported by Commissioner Shorb are sufficient to bring about a common reliance on the proper fungicides for ameliorating the condition of the suffering vineyards.

I found that the reports of the extensive ravages of this evil in Los Angeles county had not been exaggerated. The Santa Ana valley, which once blossomed with over five thousand acres of healthy and profitable vineyard, possesses less than five hundred acres to-day, and these in a suffering and apparently despondent condition. Commodious wineries which once sounded the busy hum of the joyful vintage are now idle and silent.

Prof. Dowlen has already given to the public the order of resistance of many varieties of vines, one instance of which we observed together, and which I regard as worthy of special mention. The American varieties show a handsome growth and continue in good bearing in the midst of vine-fest which have entirely perished.

If desirous of growing grapes of such quality the proprietor may safely plant the Louisa or Isabella in the afflicted region,

securing healthy stocks and favoring the vines with deep, heavy soil, choosing spots where summer irrigation is unnecessary.

The vineyardists of the afflicted region will be slow to replant their land to vines though many are anxiously waiting and expecting to do so. For the benefit of these I must suggest to Mr. Shorb and the board the advisability of planting and maintaining an experimental vineyard in the midst of the diseased region, selecting for propagation those varieties which have proved most resistant and are alike desirable—being careful to obtain all vines used for the purpose, from districts totally exempt from damage by this cause. For whatever be the original cause of the vine weakening, another century may now elapse without its recurrence; the probability of which is attested by the fact that the old vineyards have not, before this, suffered from its attack.

Returning to my report proper, I can see no cause for general alarm in the north about this particular evil, for a diligent search there has failed to reveal any vineyards, or even parts of vineyards, affected in the manner of those in Los Angeles county.

It was my desire and intention, to visit the vineyards of Fresno and other central regions of the State after becoming familiar with all phases of the disease in the south, but the limited time accorded me for completing this work proved insufficient.

In closing I will state concerning the subject of "Methods of Producing Tannin for the Use of Wine Makers," which I was also instructed to investigate—that I have written to proper authorities in France to secure their experience in the matter, the response to which letters will doubtless soon reach my successor for your use. For reports on other matters, I must refer you to the appendixes which have been issued from time to time, and to the correspondence had with vineyardists and newspapers, which has of late become more voluminous than I have known it before. The latter, if examined, will show a proper and commendable reliance on the board in its labor of assisting vineyardists to overcome their many obstacles.

Very respectfully,

JOUN H. WHEELER,

Chief Executive Officer.

San Francisco, April 30, 1889.

Commissioner J. De Barth Shorb, who was appointed a committee of one some months ago to report on the vine disease, was unavoidably prevented from attending the meeting. In his absence Commissioner Rose gave his experience with the destructive malady. He described the progress and extent of the disease, and stated that while he had not given it the close and special study that others had accorded it, he had discovered the significant fact that the disease spread in the direction of the prevailing wind; that those varieties of grapes that contained the most sugar were the first to be affected, and that the others suffered in proportion to their saccharine qualities. Mr. Rose further informed the commission that the malady seemed to perform its deadly work only while the vines were in foliage, and that during this period the destruction was very rapid.

At the request of the commission, Chief Executive Officer Wetmore promised to visit the infected district and personally investigate the disease with a view to solving the mystery surrounding its action and progress.

A letter from Kate Field was read, in which she stated that she was to deliver daily lectures through Pennsylvania during the week. She is meeting with great success in her work of enlightening the people of the East in regard to California wines and the intemperance of prohibition as now practiced in several Eastern States.

Chief Executive Officer Chas. A. Wetmore reported progress in his department and outlined a large amount of work which he wished to undertake and carry through. In his opinion one of the most important things to be undertaken would be the preparation and publication of an original work on fermentation and distillation. He also thought it important to issue a work on hygiene as related to the wine interest. He also favored the inauguration of a series of monthly lectures in Platt's Hall, at which various matters pertaining to grape culture, wine and raisin making, and in fact all viticultural and vinicultural subjects should be treated exhaustively by experts and fully discussed. He believes great good would result from such a series of lectures, not only in placing the wine interest on a higher plane but also in making known the great and distinctive merits of California wine products.

President Wetmore then brought up the matter of a State convention. This was fully discussed, and the details of date and arrangement referred to the Chief Executive Officer. It was suggested that the samples of wines to be tested should be confined to those of 1887 and older, as new wines had been fully tested in previous conventions. It was also thought important to have an exhibit of fresh grapes not only during the convention but also all through the season in Platt's Hall.

The Chief Executive Officer suggested that experiments in the making of shories in the experimental cellar be begun this year. He was instructed to take such action in the matter as might seem best.

The President was instructed to take all needed action in regard to securing the fixing of duties on imported cherry juice.

DEATH TO THE THRIP.

Last year the papers throughout the State interested in the viticultural question devoted considerable space to the discussion of the question as to whether the turning of sheep into the vineyard would destroy the thrip. Mr. Geo. West, of Stockton, gave the matter a thorough test last fall at his vineyard at Minutun. This vineyard, containing some 600 acres in vines, had the year previous been badly attacked by the thrip. Last September, after the crop had all been gathered, he turned 3,000 head of sheep into the vineyard. In a short time they had eaten every vestige of foliage off the vines, leaving them completely bare, and this year there has been no sign whatever of the thrip. Mr. West states that he has always followed this custom in his Stockton vineyard, and it has never been afflicted. This it would seem would set the mooted question at rest and prove beyond doubt that the turning of sheep in the vineyard and allowing them to eat the leaves off the vines effectually destroys the eggs and prevents the reproduction of the pest. The experiment is well worth trying by those who have suffered by the visitation of the pestiferous insect.

Subscribe for the MERCHANT AND VITICULTURIST.

CO-OPERATION.

WATCHWORD OF GRAPE GROWERS
AND WINE MAKERS.Preparing for the Organization of a
Dried Grape Union and a Co-operation
Bottle Distillery.—When
to Bottle Wine.

The Grape Growers and Wine Makers' Association held its regular quarterly meeting Tuesday. In the absence of the President, Capt. McIntyre, I. De Turk was called to the chair, until the former's arrival.

Upon taking the chair, Mr. De Turk lamented the small attendance, but explained that in his opinion it was the result of a misunderstanding as to the hour of meeting. He himself had been under the impression that the meeting was to have been held in the evening and he had no doubt that many other members were laboring under the same mistake.

An adjournment until the evening was suggested, but did not meet with the approval of those present.

After the reading of the minutes of the previous meeting, by Secretary Rixford, Arpad Haraszthy was called upon for the paper he was on the programme to read to the Association, but Mr. Haraszthy was not prepared to proceed and was excused until the afternoon.

There being no regular business before the meeting, an informal talk, regarding the outlook of this year's crop, was indulged in.

Mr. Haraszthy spoke in glowing terms of the Yolo county crop. No diseases of moment had as yet been detected and the vines were bearing splendidly.

Prof. Hasman of Napa assured the Association that, speaking generally, the crop in Napa county was very good, but in the vicinity of Yountville the phylloxera was getting in its deadly work and had killed many acres of vines. Other localities in the southern portion of the county were also affected. However, the northern portion of the county was in such a flourishing condition that it would cover the loss in the southern localities.

Richard T. Pierce stated that Santa Clara was getting along splendidly. The only fault to be found would be with prices.

Chairman De Turk spoke for Sonoma. Everything, he said, was looking well, except the Zinfandel. This was not up to the standard of last year. But the great complaint of the wine growers, was, like that of Santa Clara, regarding prices. Growers there can find no market for their grapes and would rather let them rot on their hands than sell them at the small figure obtainable. Mr. De Turk thought the only remedy would be to make more good wine and if too much wine was made, why, convert it into brandy, but good brandy.

There was no denying that with our small distilleries, we are not turning out a quality of brandy that is a credit to us.

Several of the members did not agree with the Chairman, that our brandy is all inferior. It was true, a great deal of it was, owing to insufficient facilities, but there was considerable being made, which was as good a quality, almost, as can be found anywhere.

Clarence J. Wetmore, after speaking in a

general way on the brandy subject, branched off on to the dried grape subject. He spoke of the inaction of California producers in not pushing their goods into the foreign markets. There were many places in Europe, which would take all the dried grapes California produces, if they only knew the grapes were to be had.

Prof. Hasman told of his experience with the dried grape industry while collecting exhibits for the Paris Exposition. He met one gentleman, who told him that he had just disposed of ten car loads of dried grapes and could have disposed of one hundred carloads if he had had them. Capt. McIntyre, President of the Association, had also told him that he had dried a great many grapes last year at Virs, and had sold them all to good advantage, with little difficulty. A recess was then taken until two o'clock.

In the afternoon Mr. Priber presided in the absence of Mr. De Turk. Mr. Haraszthy was called upon for his paper on "Bottling Old Wines." He began by stating that he considered the bottling of wine not as remunerative a business as that of disposing of it in casks and demijohns. The great trouble was in keeping the wine clear after being bottled—and this was an expensive task. In his experience, he had found that wine should never be clarified and bottled until after it was twenty-four months old. There was a great question as to when wines become matured. Every grape, and we have some two hundred varieties in California, has its own period of ripening. The soil makes every difference in this respect. The same grape will ripen at different periods in different soils. The Mission or red wine ought to be bottled when seven months old. The white wines should not be bottled until three years old, and after a number of years, they take on a sort of Madeira flavor. Zinfandel is best bottled when twenty-four months old. It should not be kept in casks longer. The Orleans Reising gets a Madeira or Sherry taste when five years old, while the Franklin Reising acquires it at three years. The former never begins to show its fine qualities until at least four years old, but it should not be bottled until a year later. All wines that grow on low ground, in moist soil, are the hardest to classify as they carry more sediment. This is particularly the case when the ground is badly drained.

Our Burgundies should be bottled when between thirty and thirty-six months old. They then possess their magnificent flavor and should be bottled at once in order to preserve it. The burger will last three years, but is not generally kept for bottling for it possesses too much acid. It will be found that these facts regarding the different periods of maturing are well known and understood in Europe.

"Californians have gone into bottling as an art" said Mr. Haraszthy, "but I hope that in future more attention will be paid to it. The trouble is, wine is turned out by our producers before it is matured. This is a mistake. You don't gain by it. Now I have some Zinfandel stowed away which was bottled twelve years ago, and I tell you it is simply exquisite. It has a thick, heavy crust of sediment on the bottom for which a tyro would reject it.

Mr. Haraszthy then reverted to the subject of champagne. He attributed the great success of French champagnes to the perfect and even temperature at which the makers keep their cellars, a fact that is wholly overlooked in this country. The speaker read a newspaper clipping, con-

taining a telegram which purported to be an interview with G. H. Von Mumm, the great European producer of champagne, in which that gentleman scoffed at American champagnes, and claimed that the American production did not possess sufficient effervescence by reason of the lack of soil containing chalk. "Now," said Mr. Haraszthy, with a smile, "I would just like to have a contract with Mr. Mumm, by which he would pay for all the bottles that explode daily in my establishment through effervescence." Another statement of Mr. Mumm needs correction. He says that our vines are not old enough. "The older the vine, the better the wine," says he. "Now that is ridiculous, and I defy Mumm or anybody else to show me a bearing vine twenty years old. He makes other equally absurd statements that are not worth referring to. The whole amount of the thing is this: Mr. Mumm don't know anything about champagne. He is merely a figure head of his house and has others to make his champagne."

Mr. Haraszthy concluded his remarks by reading to the Association, the following open letter which he has addressed to Mr. Mumm, in regard to his alleged allegations regarding California champagnes.

OPEN LETTER TO MR. G. H. VON MUMM.

Sir:—Referring to a statement credited to you by the Eastern press that it is impossible to make champagne in California, I beg to ask you a few questions, to ascertain if possible, where your disinterested opinion ends, and where the desire to advance the interests of your firm begins: And as you have, without provocation, deliberately gone out of your way to injure the champagne interest of our State, I take the liberty of giving a point to my questions.

Do you not know that climate exercises greater influence on the character of wine, than soil itself?

Do you not know that while parts of California are covered with snow half the year others have a perennial spring the year around, and still other parts vary between these extremes?

Do you not know that we have whole counties lying on carbonate of lime formations, covered with light clay, mingled with silices and oxide of iron, and that this character of soil is practically the same as that existing in the champagne district.

Do you really not know that the effervescence of champagne is created solely by the fermentation of sugar, and not by the character of the soil? If you knew this, as you should, then what motive induced you to say to the contrary?

Have you ever studied the characteristic differences of any one of our three hundred grape varieties, in different parts of our State? If not, how can you know of our possibilities?

Have you ever made a comparison of the wines of all, or any, of our different wine districts? If not how can you presume to judge of their future? Now is it not a fact that you have never set your foot on our soil, and therefore you really know nothing whatever of the matter in question?

Is it not a fact that while the champagne district produces a limited quantity of fine wine, that other parts produce large quantities of inferior, thin, acid, flavorless wines, and that you yourself have admitted that these all go into the blends of the various champagne firms? Is it not a fact that low, cheap grade wines from other parts of

France are also very largely used in those covers or blends?

And is it not also a fact that these wines, at the time of shipment are sweetened with syrups, artificially flavored with materials not coming from the grape nor grown on your much vaunted chalky soil?

Is it not also a fact that the claim of superiority of most French champagne is owing more to the cleverness of artificially flavoring the syrups, than to your grapes, your climate or your talk? If this is not so, will you explain how certain brands take so strongly the green tea, pine apple, pear, spitzberg apple, and other flavors not natural to any grape, and never found in any pure champagne, wine, until after the syrup has been added.

In other words tell us plainly whether or not it is the flavoring of the syrup in French champagne artificially, that gives the high quality you desire our people to believe comes solely from your chalky soils?

Very Respectfully,

ARPAD HARASZTHY.

C. A. Wetmore said he heartily approved Mr. Haraszthy's reply to the "ignoramus" Mumm. He moved the appointment of a committee to reply formally and publicly in the New York *Herald and Tribune*, in the name of the Grape Growers' and Wine Makers' Association, to Mr. Mumm's gratuitous and malicious attack on our wines. He didn't think it right that Mr. Haraszthy should be allowed to fight the battle alone, for the whole State, the whole Union resented Mumm's attack.

The motion was unanimously carried, and the Chairman appointed the following on the committee: Messrs. Wetmore, Hasman, Smith, Chanche and Rixford. Mr. Haraszthy declined to serve on the committee, on the ground that he was making a personal fight against Mumm.

At the request of the chairman Mr. Haraszthy then spoke of the condition of wines immediately after bottling. In many cases immediately after bottling the wine becomes "bottlesick" on account of the presence of air gained in bottling.

Mr. De Turk then spoke for a few moments on the subject, reiterating to a great extent the statements of Mr. Haraszthy.

C. A. Wetmore presented a resolution, which was adopted calling for the appointment of a committee of three to confer with merchants and capitalists with the view to organizing a corporation to enter into the distillation of brandies, and place them on the market under conditions to secure uniform quality in quantities large enough to satisfy the world's demands. Isaac De Turk, Arpad Haraszthy and Herman Bendel were appointed as the committee.

It was decided to meet hereafter on the last Thursdays of the month at 3 and 8 p.m.

The secretary read a greeting from the Cloverdale Grape Growers' Association, in session at that place, which said that that association was much interested in the matter of dried grapes, and offered several tons of grapes to experiment with.

Clarence Wetmore stated that he estimated the shipments of wine by rail and sea up to June 1st this year to be about 100,000 gallons more than at the same time last year.

W. P. P. Bartlett, Livermore; M. Weickhoff, Woodland; E. B. Rogers, Fresno; E. B. Smith, Contra Costa, and Dr. Mannlove, Sacramento, were appointed a committee to organize a co-operative union among all growers who intend to dry their grapes this year, such union to perfect

plans for receiving in depots all dried grapes offered, and to employ agencies to dispose of them.

The subject for discussion at the next meeting which is to be held on July 25th, at 3 p. m., will be "Preparation for the coming Vintage," Wm. Pfeffer; "How to Secure Suitable Labor," H. A. Pellet.

A DISTILLERY

A Proposition to Establish One in Los Angeles.

A Los Angeles paper says that within a very short space of time there will be a distillery of whiskey and alcoholic liquors in operation in Los Angeles the year round. The model winery and distillery, owned by Mr. Chas. Stern, is to be devoted to this purpose. Heretofore it has been run but about three months a year, and the product has been wine and brandy, made from grapes. The other nine months in the year the still has been idle. It is stated that Mr. Stern has determined to run his still the year round, and to manufacture alcoholic liquors from grain. The capacity of his still will be about forty tons of grain a day, and as the only machinery he will have to purchase is a crusher, the expense of starting will not be great. Mr. Stern does not propose to allow any part of the material to go to waste, and will fatten cattle on the grains after they have been used in the still. He intends to not only supply the Los Angeles market, but to sell his goods in other commercial centers, and has already written to Washington to obtain particulars as to the requirements of the Government in the matter. Mr. Stern will go East in the course of a few days to make arrangements.

PENNSYLVANIA AGAINST PROHIBITION.

PHILADELPHIA, June 18.—Returns from sixty-four of the sixty-seven counties of the State give a majority of 164,165 against the prohibition amendment to the Constitution.

The following majorities for and against the prohibitory amendment have been received: This city, complete, against 93,000; Cameron county, 150 for; Lehigh county, 8,500 against; Potter county, 500 for; Berks county, 20,000 against; Chester county, 2,800 for; Clearfield county, 1,500 for; Northampton county, 1,000 against; Reading City, 6,700 against; Wayne county, 400 against; Warren county, 400 for; Bedford county, 600 against; Fulton county, 400 against; Indiana county, 2,500 for; Allegheny county, 2,500 against; Jefferson county, 1,700 for; Mifflin county, 950 for; Monroe county, 1,500 against; Luzerne county, 2,200 against; Center county, 1,750 for; Chester City, 500 against.

A VALUABLE INVENTION.

George Schoenwald, manager of the Hotel Des Monts has invented a very ingenious device for racking wines. It is so arranged that the wine in the vat is not disturbed during the process of racking. The racker is cheap, simple and very effective, its merit being that no matter how much sediment there may be in the vat, the wine comes out entirely free from that murky appearance which often results from ordinary methods of racking. A working model of the device is on exhibition in Viticultural Hall.

"FRASER PROCESS" IN EUROPE.

A circular of "The Fraser Process for Maturing Wines and Lignors in the Magnetic Field" having been submitted to the German Viticultural Association at Geisenheim on the Rhine. The Secretary-General of that eminent association, H. W. Dah-

len, Esq., writes on that interesting subject as follows:

"The contents of the circular invite an expression of opinion, based upon experience, on the effect of electricity upon the development of wine. The Americans seem to praise it as something wonderful, and to make rather strong claims for the 'Process.' A long time ago we had an opportunity to examine wines which had been treated by that 'Process' and which had decidedly suffered under the treatment. We beg to hand you herewith the number of our paper (of December 8, 1888) which may interest you, as showing our position on the question."

The article in the paper mentioned treats the subject in the following manner:

"We had repeatedly occasion to call attention to the fact that the action of the electric current upon wine has not justified the expectations which had been promised by this treatment and which had been nourished by very optimistic reports from America. New experiments prove that we were not wrong in expressing the opinion that this treatment would hardly find favor in practice. *Biedermann's Central Journal* for Agricultural Chemistry brings the following communications, to which a further comment would seem to be superfluous." Repeated experiments made by F. Mengarini* proved that by the electric current the keeping quality of the wine is strengthened; a real improvement of the wine by the current can, however, come only into secondary consideration, as the duration of the current has evidently a great influence upon it. Under the effect of the electric current the wine develops a strange aroma which certainly is not that of old wines; and before that aroma is distinctly developed the current must be interrupted, or the wine receives a bad taste. The alcoholic strength was not diminished in certain wines even after an electric treatment of eighty-seven hours, while other wines, upon which the current was applied for forty hours, showed a loss of .04 per cent. of alcoholic strength.

The total contents of acids, after all experiments, showed only a trifling reduction, while a more distinct loss was observed in the "extract" elements.

To judge from samples of red wine it seems that red wine cannot support the effect of the electric current as well as white wine. After an electric treatment of fifteen hours the red wine began to turn bad, showing acetic-ether; the loss of color, however, was very small.

It may be said in a general way that white wines which are slightly sour and containing not too much alcohol, can best and longest support the action of the electric current."

We submit the above expressions of opinion based on the interesting and important subject of treating wines by electricity, upon actual experiments, and coming as they do from such eminent German and Italian authorities, they deserve the careful perusal of our readers. What may be true for Germany and Italy may, however, not apply to our California wines. Experience here will have to prove the value of the "Process" or its worthlessness, and this is a question of only a few years' time when the keeping quality, the aroma and taste of the treated wine will decide for or against it.

*Bollettino di notizie agrarie 1888, p. 885 and Le Stazioni Sperimentali Agr. Ital., vol. XIV, page 670."

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WINE ADULTERATION.

How Sophistication is Practiced in London and France.

Claret is the most injured of all wines by fabrication, says a writer in the *N. Y. Times*. There is about ten times as much claret leaves Bordeaux in a year, as is produced in the district in two. Spanish, Turkish, Italian and other wines are imported, their casks changed and themselves invoiced as claret in incredible quantities. Cette, near Marseilles, is a regular nest of forgers of red wines, and perhaps does as much trade directly and indirectly as any port of France, except Bordeaux. But it does deal on the whole in wine. The fluid that it exports, under whatever name, as a rule, comes from the grape, though most of it is doctored. But Bordeaux depends quite as much on the laboratory as on the tree that Noah planted, and even the dearest sorts are not beyond suspicion of the delicate attentions of the chemist, any more than the *petit bleu* of the Parisian restaurant. One well known public man in London thought he had done a great thing, when some years ago, he bought at a city sale, regardless of the city maximum *caravel* *empfor*, some cases of Montou Rothschild at 66s or about \$16. He produced some with pride at a dinner, but noticed with alarm, that the son of a peer who had "gone into wine" in the city, did not consume the whole of his glassful. Presently he took the young lord to one side "Didn't you like that claret—Montou Rothschild, you know? Bought it myself in Mineing lane." "Ah, yes, I thought so, was the reply; 'don't be offended if I say I will sell you better wine, and you can call it anything you like, at 30s a dozen, in original cases, I suppose the catalogue had the usual condition—that no responsibility for description was accepted by the auctioneers?" And it was even so. A medium-priced claret, like pontel canet is far safer than one of great fame, unless the latter be guaranteed by a firm of first rate standing.

Next to claret, sherry is the victim of concoction. Plenty of good sherry is to be got, but nine-tenths of the sherry in England has either been made from silent spirit or, if it is wine at all, has been doctored and its acidity partially neutralized by plaister of paris. At good tables, one glass with soup is all that is seen, but as in America, a very great quantity of it is drunk by commercial men. Indeed in certain trades in the city of London a bargain is hardly deemed a bargain until a bottle of sherry has been devoted to its ratification. Complaint has been made of its custom in what are called Manchester warehouses, or as we say dry goods houses, but it extends far beyond that class of business, and the result may be seen in the suburban evening trains, when men who have been "nipping" sherry all day go to sleep as they make for home. Nor is this effect wholly due to alcohol. Whisky and water of the same strength would be far less harmful, for the "flavoring" or "refining" process often involves use of drugs, especially in that variety of sherry which is called "nutty," and which is said often to derive its flavor from old boots. Any one who, having a palate in his mouth, has tasted sherry as it lies in the great vaults of the London docks, will know the difference in a second between a pure sherry and a sherry for sale. But even there "things isn't as they used to be," for dealers are just as skillful at Port St. Mary for Cadiz,

as they are in London in the imitation of the wine which takes its name from Xeres (or Jerez) de la Frontera. A glance at the map is as good as a thousand demonstrations of the fact that not one bottle out of dozen of the fluid sold as sherry, can come from the very limited part of the province of Cadiz. Much marsala goes as sherry, and it is well when it is no worse. Indeed, it is hardly going too far to say that not 5 per cent. of the sherry drinkers have ever tasted the pure article, which would not commend itself to the liking of one in a hundred of them. All sherry, as sherry is known in the market, is more or less made up, or it would not bear the sea transport. Still, the addition of a little good brandy to make the wine keep, is a very different thing from the manufacture of a sub-acid compound such as is by far the greater part of existing commercial sherry.

MUMM'S MEAN LIES.

The *American Analyst* in replying to the lying statements of G. H. Von Mumm manufacturer of the Mumm brand of champagne, regarding our native wines rips that prejudiced gentleman up the back and exposes his mean motives in the following artistic manner:

"Mr. Mumm ingeniously tries to convey the untruthful impression that all American champagnes are made effervescent by the addition of carbonic acid gas, while he knows perfectly well that there are several American champagnes which are made precisely as his wine is made, and in the case of one American brand, Arpad Haraszthy & Co.'s Eclipse, with better and more uniform results. He also retails the very old story about California soil, spiced up with the foolish remark that the effervescent quality of the wine depends upon the soil, when every child knows that the natural carbonic acid gas of champagne is the product of the saccharine matter it contains. Then a ridiculous fling at the youth of our vineyards is made to cover up the well-known fact that France was dependent upon our youthful but healthy American vines to replace their effete phylloxera-eaten vines. With an amount of candor, surprising from him, like a grain of gold in a heap of sand, he admits that the champagne manufacturers of Europe do not own vineyards, but depend upon small vine-growers for their supplies for blending, and that when they get inferior wines, as they frequently do, they blend them with better grades, but they all go in. He also admitted that these foreign champagnes are all doctored to suit the varying tastes of different nationalities. The subject of profits on such wines also received attention. A profit of ten dollars a case was strenuously denied, and the allegation that one dollar came nearer the truth is what we are supposed to be gullible enough to believe. How they can afford to maintain expensive salesmen with several thousand dollars a month for treating purposes, pay a heavy bonus to barkeeper on corks and other well-known extravagances on one dollar a case, is evidently like one of Dunderberg's puzzles. His final allegation that in California men try to raise champagne on one side of a hill and Madiera on the other is too ridiculous to require notice. To raise such miserable stuff as Mr. Von Mumm admits he uses to blend for his champagne does not need much of a vineyard. Let our German friend take a trip to California and try to look at things as they are. He will conclude that California is large enough to enable us to have a crop of grapes somewhere in its large area that will not need skillful 'doctoring' to make honest and non-poisonous champagne."

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IN TOWN AND COUNTRY.

Lay, Clark and Co., of Santa Rosa, shipped two carloads of wine to New York last week.

The El Cajon Vineyard Company, will erect a large packing house on their lands this season.

It is estimated that the raisin crop of California this year will reach a million and a half boxes.

Over 50,000 olive trees have been set out this year at Fallbrook, San Diego county and are all doing well.

Geo. C. Fountain to-day shipped 40,000 gallons of wine to Lachman & Jacobi, San Francisco.—*St. Helena News*, June 7.

T. R. Minturn, of Fresno county, says that the raisin crop promises to be large in his county this season, and of a superior quality.

J. Chanvet of Glen Ellen recently sold 13,000 gallons of wine in one lot. The price received was a very fair one considering the state of the wine market.

Ewer & Akinou, of Rutherford, Napa county, are building an addition to their winery in order to be able to handle this season's crop which they estimate at 600 tons.

It is understood that one of Petaluma's capitalists intends building a winery on Petaluma creek in the event that the proposed railroad is built to Sebastopol from that point.

The *Cultist* says less sulphur than usual has been used this year in the vineyards of the Upper Napa Valley, several grape-growers having decided to risk the consequences.

Chief Viticultural Officer, C. A. Wetmore went to Los Angeles yesterday, at the request of the Viticultural Commission, to investigate the vine disease. He will be gone about ten days.

Quail are destroying grapes in San Bernardino and the grape growers want permission to kill them after August 1. The present law makes the date after which they may be killed September 1.

Before next grape-picking season, Superintendent McIntyre, of Stanford's big vineyard at Vina, expects to build a tramway through the vineyard and haul the grapes with a dummy engine to the crushing room.

Col. Loveland, near Wrights station, last January received two carloads of olive cuttings and took care of them on his quarter section. He has about 40,000 budding now, having lost not over three per cent of the shipment.

The vines of the San Joaquin Valley are doing nicely, being remarkably free from thrip and other insect pests. In Stockton and vicinity, there will be only an average crop, but the grapes will be of excellent quality for wine making.

There were 1,732,120 pounds of wine shipped to San Francisco from St. Helena during the month of May. It represented 173,212 gallons, and filled seventy cars. This is one of the largest month's shipment of wine ever known in St. Helena.

A. Grosaman, a Napa wine-maker, writes from Mountain View, Santa Clara county, where he has charge of the "Pebbleside Winery" that he is very busy making ready for a shipment of 3,000 barrels of wine by

vessel to New York. He says "the vineyards in this locality look very well and the prospects point to a large crop."

At the Korbel ranch, a few miles above Guerneville, on the Russian River, Sonoma county, Dr. Prosche has expended some \$16,000 in the last year or two. One hundred acres of what a short time ago was brush land, have been cleared and eighty acres set out in olives, which appear to be doing well.

Speaking of raisins a New York dealer said the other day, that New York would soon look to California for its supply. The eastern market is strong, steady and not overstocked. There would be an unlimited demand if prices could be made a little lower, as they are now too great a luxury.

W. H. Gailbraith, Secretary of the Santa Cruz Mountain Wine Company, was in town last week. He reports a good demand for their wines and says that his company is preparing to dig another tunnel into the hill adjoining their winery, for the purpose of storing the product of this year's vintage. They now have two large tunnels of this kind.

I. De Turk, of Santa Rosa, has opened a branch office at 212 Sacramento street, in this city, under the management of C. M. Mann, former Secretary of the Eisen Vineyard Co. of Fresno, where will be found all the varieties and brands of wine for which Mr. De Turk's vineyard has become so justly celebrated.

Livermore wine men are selling considerable of their wine. The following shipments being made last week: A. Duvall shipped a carload of wine to New Orleans this week. J. P. Smith shipped one to San Francisco and two to New York. Wallace Everson sold 8,000 gallons of his white wine last week for 15 cents a gallon.

The decreasing stock of the better grades of Sultana raisins here is promoting attention to the quantities held in Liverpool, cable advices received within a few days stating that several thousand boxes have been purchased there for export to this country. Good quality is certainly scarce here, and prices of late have reflected a stronger tendency.—*W. G. Grocers' Advocate*.

Joseph Mathews recently emptied his cherry oven of 35,000 gallons of wine that had been baking for five months. He is again filling his oven, and will not only put in wine of his own make but that of any one who may desire to thus utilize their new wine. For fuel Mr. Mathews has in his yard fifty cords of the finest oak wood, from trees lately taken from the river by the dredger.—*Napa Register*.

The Trustees of the Livermore public schools, have decided to close the schools during the month of September, in order that the boys of suitable age may be employed in the vintage. In this manner it is expected to provide the grape growers with reliable labor and at the same time retain several thousand dollars in local circulation. The value of the scheme depends upon the ability of the youngsters to meet the demands that will be made on their strength and endurance.

The Livermore *Herald* says A. Flickenhaimer, the Eastern wine buyer, who purchased 5,000 gallons of C. H. Wentz & Co., offered 20 cents for a mixed lot of 15,000 gallons in the cellar of J. P. Smith on the

Olivia. He pronounced it to be the best lot of wine he had seen in the State. The highest price he had paid elsewhere was 15. The offer was not accepted. Mr. Smith will ship a lot of 20,000 gallons of wine to New York in a few days. It will fill eight cars.

W. G. McPherson, one of the pioneer raisin growers of the Santa Ana valley, reports that a thirteen acre vineyard which had been badly affected with the vine disease, seems to be recovering. Those in the neighborhood who have dug out their vineyards are doubtless regretting their hasty action, when they observe the thrifty appearance of a vineyard supposed to be beyond hope.—*Press and Horticulturist*.

D. D. Davidson, of Sonoma, was in this city last week, feeling the pulse of the wine market. He disposed of some fifteen puncheons of red wine of '85 vintage, and reports excellent crop prospects in his section. While it may not be as large a yield as that of last year, the grapes will be of superior quality, and with proper attention to details, Sonoma county will produce some extra fine wine this season. Buyers looking for red wines will do well to visit that section, as he reports all the cellars full at present.

A COMMON LAW RIGHT.

The Supreme Court of this State, (Illinois) long ago decided that the right to sell liquor was a common law right, and that in the absence of some statute to the contrary a man who started a saloon and one who started a dry goods store stood on the same footing. The Supreme Court of Indiana now lays down the same doctrine in unmistakable language. It says: "The law in exacting a license does not grant a privilege that did not before exist, but, on the contrary, lays special tax on a pursuit, which but for statute might be followed without paying any special tax." Thus the prohibitionists of Indiana have been told as distinctly as those of Illinois what nonsense they talk when they speak of "license legislation" as something which sanctions and protects an act which was previously illegal—when they use the same language they would when speaking of an act to license places for the receiving of stolen goods. Even without a word of statutory law, the receiving of stolen goods, knowing them to be such, would be illegal, while the sale of whiskey would be as legal as that of soda water. The Indiana "Drys" should also pay attention to another remark made by the court: "A license fee is exacted for the purpose of restricting the business and not for the purpose of increasing the traffic." Experience has shown that in communities which are not overwhelmingly teetotal, prohibition is a dead letter; but the policy of heavy tax restriction gives admirable moral results. It greatly lessens the number of saloons, makes those which survive more decent and responsible and anxious to live up to the law, and thus decreases the quantity of liquor sold. One thousand dollar tax does more real good than all the prohibition schemes ever hatched by Neal Dow.—*Exchange*.

The Bull & Grant Farm Implement Co. have just received a large invoice of the celebrated Abbott buggies, which will be sold at reasonable prices; guaranteed to give satisfaction. See their advertisement on page 127.

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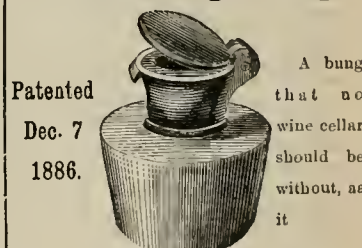
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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

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FRIDAY.....JUNE 21, 1889

THE MARKET.

The Western Broker of Chicago, says that the trade in California wines and brandies in the East, is showing signs of revival, and though there has been considerable of both shipped by California growers to eastern points on consignment, and otherwise, there does not appear to be any accumulation of stock on hand in the public warehouses. Especially in this case in sherries and brandy of '86 and '87 vintage, of which the stocks are low or virtually exhausted; '88 brandy is now being rapidly withdrawn from bond and is going into consumption in lieu of older goods which would otherwise have been preferred.

In this local market, the demand for good wines is slightly improved; this is probably due to the fact that there are many eastern wine men in the State buying wines. Thus far, however, prices have not advanced to any considerable extent.

The distillers throughout the country, feel gratified at the present aspect of the whiskey market. Prices are rapidly advancing. Producers and other large holders are inclined to hold on to their stocks of bonded goods, especially of the crop of 1887, and very few lots of that date are being offered for sale. In fact, the troublesome surplus is at last out of the way, and the trade once more sees clear sailing ahead of it. This circumstance and the fact that the stocks of new and old whiskies are not sufficient to meet the demand, while the new goods are maturing, promises to put new life and activity into the business and give the producers some profit.

All who are contemplating taking a summer outing among the pines and at the seashore, should first call on, or if already gone send to J. G. Steele & Co., Palace Pharmacy, 635 Market St., for a package of Grindelia Lotion for Poison Oak. It is guaranteed to be a sure cure for this most distressing affliction.

FIGHTING THE DRIED GRAPE.

The French viticulturists are still vigorously combatting the dried grape interest. Their feeling on the subject found expression again at the annual meeting of the viticultural section of the Society of Agriculture of France. Count de Lastours expressed an opinion to the effect that the commercial treaty between France and Turkey, should not be renewed. As this treaty expires on the 13th of March next, and as without its provisions the importation of dried grapes from Turkey into France, can only be effected with much difficulty, (principally by way of Greece), and at a largely increased cost, the action of the society becomes of interest to us, from two entirely different points of view.

While the aim of the viticulturists of France is undoubtedly to cut off all importations of grapes, they can scarcely hope to succeed at once in forbidding them, because of the immense proportions already attained by the dried grape interest and the influence of the makers of wine. The viticulturists will probably be satisfied for the present, if they can cut off one source of supply, and that the principle one.

That they may succeed in doing this, is the wish of every California grape grower who expects to dry his grapes. With the Turkish competition removed, next year, the California dried grapes which are cleaner and better in every respect, would practically have a full sweep in the French market. Every grape grown in the State could then be sold, though this is an end that the most far seeing vintners hardly desire. What we want is still to make all the wine we can for local and Eastern consumption, but to make no more than is necessary and to dispose of our surplus in France.

One thing must be remembered, however, if the French viticulturists succeed in crowding out the Turkish grapes, they will not rest satisfied until they can entirely do away with the dried grape business. They would probably accomplish this in the long run, for the hardest fight of all will be made over the Franco-Turkish treaty. The advantage which we would gain, therefore, would probably be only temporary, and consequently we would still have to consider ways and means for developing the American demand for domestic wine. The plan to dispose of our surplus is excellent and one from which much is expected; the plan to make this State known to the world solely as a dried grape producer is hardly expedient. We must eventually be recognized as a wine producing center and all our best efforts should be concentrated to that end. We know that we have the wines, that when properly aged and handled, can command attention from those who are judges of wines. What we want to do is to convince the great American public of the same thing. This is difficult, but it can be done and it is being done and eventually what we say will be recognized as truth in every quarter, from the ordinary consumer who goes by the label, as well as from the connoisseur who follows the dictates of his tongue and palate.

A STRONG HINT FROM LONDON.

The Anglo American Times of London, England, reproduces an interview with Ex-Lord High Sheriff, W. C. W. Hutton, published in this paper on April 26th, and comments upon it as follows:

"Mr. Hutton is right in his appreciation

and description of California wines, but we doubt if he is right in stating that a strong prejudice exists in England against them; for nobody knows them, though the wines of California may be drunk in considerable quantities under French names. California has the advantage of possessing a great market at home, and if the wines of the State are properly handled and pushed in North America, it will be long before there will remain much for exportation. But Americans desire to have these wines fairly tested in European cellars against European wines, and when they receive the stamp of approval and are found on the tables of connoisseurs, a main difficulty will be removed. For that reason, California should push her wines in the best quarters, showing them at the Paris Exhibition, and freely dispensing samples. If California supplies France with the juice of her grapes to make up French wines, the State will never get the name as a wine producer, it ought to be her great ambition to obtain. The most profitable of all agricultural pursuits is the growth of grapes for wine-making in the localities which favor the growth; and France has been made the wealthy nation it is by the excellence and abundance of the wines she has produced."

The foregoing remarks from a recognized English authority are worthy of attention of California winegrowers and dealers. While conceding the excellence of our wines, we are told that they are unknown in London, although they may be drunk under French labels. We are not surprised at this statement, for it only proves the truth of our assertion that California wine men hide their light under a bushel measure and expected the whole world to see it. It is also no doubt a fact, and a lamentable one too, that our wines are unknown in the world's metropolis; and there is no doubt of the regrettable fact, that so long as the wine men of this State pursue their present policy of masterly inactivity and follow the micawber occupation, the product of California's vines will continue to be unknown in the great centers of civilization, where the best markets are to be found. Some day, the wine growers of this state will awake to the realization of this truth and learn that like the friendless mule in the mire, they must help themselves out or stay where they are. Organization and co-operation will do much to improve the condition of the industry and the adoption of some means to let the big wide world know that we make good wholesome wine and sell it at seductive prices, will do more.

MANAGER George Schonewald, of the Hotel Del Monte, has issued a new wine card, and now furnishes his guests with a pint bottle of good Zinfandel, Riesling or Hock, at from 10 to 25 cents each. Eastern tourists take very kindly to the innovation, and as a result, the sales of wine in the hotel, have not only been much heavier than even before, but at the same time California wines are receiving a great deal of good advertising. This is an example that might well be followed by the other managers of first-class hotels, whose charges for native wines are as a general rule, exorbitant.

If you want to know all about the exports and imports of wines and liquors from and to the port of San Francisco by sea and rail, read the MERCHANT AND VITICULTURIST. It is the only paper on the Pacific coast that publishes these statistics.

NORTHERN VINEYARDS ALL RIGHT

The report of J. H. Wheeler as Chief Executive officer of the Viticultural Commission on the Los Angeles vine disease, a copy of which appears in the account of the meeting of the Viticultural Commission, will be read with much interest by the grape growers of this State, particularly those located north of Tehachapi pass. He finds that the American varieties show a handsome growth and continue in good bearing among viniferas that have entirely perished from the disease, but he thinks the vineyardists of the afflicted vineyards will be slow to replant their land to vines. His suggestion that the commission establish and maintain an experimental vineyard in the disease-stricken region, and select those varieties that have proved most resistant, is an excellent one and should be adopted.

Mr. Wheeler is fully convinced that the badly fungus is not the prime cause of the decadence of the vines and that it attacks them only when they have become weakened from other causes. His investigation of vineyards in the northern districts of the State, he found on impoverished vines the fungus common to the diseased vines of Los Angeles, which leads him to the conclusion that "the final agent of destruction exists in the north, awaiting only to succeed to other weakening causes to accomplish destruction similar to that produced in the south." However, he finds no cause for general alarm in the northern districts, as a diligent search has failed to reveal any vineyards or parts of vineyards affected in the manner of those in Los Angeles county.

From this we may infer that conditions conducive to the disease do not at present exist in Northern California.

The report states that the disease has not attacked the vineyards of Riverside or San Bernardino, but the Press and Horticulturist of the former place in its last issue notifies the grape growers that the dread malady has appeared in that section and urges them to lose no time in applying the remedy suggested by Commissioner Shorb.

OUGHT TO CURE KRUG.

Charles Krug, the well known wine grower and distiller of St. Helena, is laid up with a severe attack of rheumatism. He has just sold his entire stock of '86 white wines to a local champagne company, for 35 cents per gallon. Considering the condition of the market, this price ought to cure Mr. Krug's rheumatism in short order. It may be well to mention that Commissioner Krug follows the laudable practice of making good wines, and that is the secret of his success in obtaining what may, in these times, be regarded as a skyrocket price for his product. His example in this respect is one that might well be imitated by other wine growers of this State.

THE ANNUAL report of the Chief Executive Officer of the Viticultural Commission for the year 1888 is now ready for distribution. It is a translation of a French work by Raimond Boireau, on "Wines, their care and treatment in cellar and store, together with a short treatise on vinification." The report is a valuable one, profusely illustrated, and is intended to be distributed among wine growers and those who propose engaging in the wine making business. The book will be forwarded by Secretary Turrill on the receipt of four cents for postage.

A CRANKY KICKER

The Los Angeles *Herald* says: No greater mistake could be made than that which prevails in certain quarters that the vineyards of Los Angeles are nearly all or generally destroyed by *mal nero*, the disease which has been at work among the vines in this section for the past three years. This has done much damage to the vineyards in some districts, and in one or two it has about obliterated them from the face of the country. Santa Ana and Anaheim have suffered the most, the muscat, raisin grape and Mission vine being those most subject to the attack. It is hardly too much to say that the vineyards in the two districts referred to have been all but utterly destroyed. The San Gabriel valley has also suffered much in spots, while others have not been much affected. Some varieties of the vines have escaped the ravages of this disease and are now as vigorous as ever they were. Now the above recitals tell the whole story and relate substantially the whole amount of the damage to our vines. The writer has within the past six or eight weeks gone generally over this section. He has seen the vineyards about Riverside, at Redlands, Ontario, Pomona, through the San Gabriel valley, those about Glendale, Burbank, Monte Vista and many other districts. These vineyards are generally looking as well as ever they did. The new vineyards set within the past two or three years are doing particularly well. At Norwalk, Rivera, Los Nietos and other places, there are many patches of vines in robust health. Those above Burbank, along the highest bench of the mesa, are the picture of perfect health. In many cases, vines that had been looking very bad, are greatly improved by the use of the remedies recommended by Professor Dowlen, Mr. Shorb and others. In some instances whole vineyards that are now looking well are said to have been badly affected a year ago. And even in the very midst of the worst infected districts, at Anaheim and Santa Ana, there are notable cases of small patches of vines that have shown no signs of succumbing to the *mal nero*. At Anaheim certain of the vigorous have taken heart of grace and set out new vines during the past spring. This is, of course, somewhat of an experiment, for the reason that it is almost impossible to be sure one is getting sound cuttings. It is well known that a similar disease attacked the German vineyards a score of years ago, and that by ceasing to plant until the disease had finally run its course, and then setting out perfectly sound vines the vineyards were fully restored. It is not pleasant to see sectional jealousy such as always exists up country against Los Angeles, taking up this new cry of "wolf!" to attempt to frighten immigration away from this part of the State. These ungracious, untrue and ungenerous methods always prove to be the worst sort of boomerangs and do the greatest damage to the unskillful users who seek to destroy others by these means.

We hope the *Herald* is correct in its estimate of the scope of the disease and the damage it has done; but when we read the silly twaddle about "sectional jealousy such as always exists up country," and which is according to the *Herald* man, being used in an attempt to frighten immigration from Southern California, we are inclined to think that the writer of the above slur is so bilious mentally that he would not know a diseased vineyard if he

saw one unless it was in the northern end of the State. It is a deplorable fact that the vine disease has destroyed thousands of acres of magnificent vineyards in some of the most splendid districts of Los Angeles county; and it is also a fact that the officers of the Viticultural Commission have used every effort to discover the cause of the malady and a remedy therefore. Because the MERCHANT AND VITICULTURIST and other papers have deemed it necessary to publish the reports of the expert on the disease and its symptoms in order that vine growers in other portions of the State might become familiar with its characteristics and thus be enabled to note its appearance in their vineyards should the malady spread, the cranky *Herald* man loses his temper and shrieks about sectional jealousy. The southern vine growers have the sympathy of the north in their trouble, and no one more earnestly desires the extinction of the vine disease than the grape growers outside the infected districts. ED. MERCHANT AND VITICULTURIST.

ENCOURAGING INDICATIONS.

The number of foreign visitors who are here for the purpose of sampling our wines, and purchasing stocks for sale in the East, Europe and England, is greater than ever before in the history of the wine industry, and this ought to be pretty conclusive proof that the name and fame of California wines are spreading to all parts of the civilized world. Among the latest arrivals is J. W. Gaines of Gaines & Co., wine, spirit and cigar merchants of Leeds, England. He is on his way home from a visit to Australia and while there, made arrangements for handling some of the wines of that country. Mr. Gaines is here for the purpose of examining our wines and brandies, with a view to marketing them in England. He paid a visit to Viticultural Hall and was very much pleased with some of the clarets and brandies he sampled in the cafe. He will probably visit the principle wine growing district before leaving the State.

Another welcome visitor is Mr. Sutton, a liquor merchant of Dublin. He is tasting the native wines and brandies and believes there is a good market in his country for our brandies and clarets, but does not think there would be any demand for California ports and sherries.

We attach a great deal of importance to the presence of these foreign buyers, who, during the last three months, have been proceeded by several others from across the Atlantic as well by purchasers from the Eastern States, for it certainly promises to extend our market, and indicate the dawn of a new era in the wine industry of California.

THE GOVERNOR'S MISTAKE.

The publication of the fact that Governor Waterman and his associates in the State Board of Examiners had withheld the bills of the Viticultural Commission three months when the law requires that they should be passed upon within thirty days raised a commotion in the Executive office. This is evident from the fact that the Governor's Secretary relieved the Governor's mind on the commission question through the medium of an interview in the daily press. In that interview, Mr. Boruck, as the Governor's mouthpiece, made some wild charges against the Viticultural Com-

mission, principal among which were the statement that the commission accomplished no good, that it was extravagantly managed and that the work performed could readily be done by the professors of the State University. Mr. Boruck may not be aware of it, but these statements he has given to the public are entirely untrue and to anyone who knows anything about the facts of the case the Governor and his Secretary appear in a very unenviable light.

It seems that the Governor withheld the bills of the Viticultural Commission a quarter of a year in the vain hope that he might find some valid reason for rejecting them, and thus blocking the work of the State organization, but he was forced to acknowledge the untenability of his position by signing the bills as correct, as he should have done when they first came into his hands. This conduct of the Chief Executive is in line with his attempt last winter to wipe out the Viticultural Commission by endeavoring to have the Legislature cut off the appropriation; but the fact that he not only failed in his effort but that the Legislature increased the appropriation ought to have convinced Governor Waterman that the public did not agree with him as to the value of the Viticultural Commission. There are 40,000 people in this State interested in the grape industry who desire the maintenance of the commission, and who pay taxes for that purpose. In view of this fact the Governor ought to gracefully accept the situation and promptly perform his duty as the servant of the people instead of presuming to dictate to them.

It is to be hoped that this official neglect on the part of the Board of Examiners, which, for some unexplained reason, has extended to the Board of Horticulture, will not be repeated during the present administration. If it is, Governor Waterman will find, when it is too late, that he has made a mistake.

FROSTED VINES IN NEW YORK.

The grape and wine growers of New York are in mourning over the fact that their crop this season will be little short of a failure. The *Penn Yan Chronicle*, the organ of the vinegrowers of that State states that a heavy frost visited all the viticultural districts on May 28th, and that from 40 to 60 per cent. of the grape crop of the entire State is ruined. At Kenka Valley, the largest district in the State, comprising 15,000 acres, there will not be much more than a half crop and in Yates county the vines are so badly blighted that no yield is expected.

This is a severe blow to the New York vinegrowers and will play havoc as well with the manufacturers who have a regularly established market for native Eastern wines, and who by reason of this calamity will be unable to supply the demand with the home product. These gentlemen, however, can find consolation in the fact California will have a large surplus of good wines, which can be secured at very reasonable prices.

AN IDEA of the importance of St. Helena as a wine growing district may be gained from the fact that during the month of May it sent seventy carloads to this city, representing 713,212 gallons.

SOME COLD FACTS.

THE *St. Helena Star* in summing up the advantages to accrue from the organization of the co-operative distillery, makes a statement of cold facts that should receive the earnest consideration of wine growers in other districts whose cellars are encumbered with inferior wines for which there is no market. Here are the facts:

First, the stockholders, and wine men generally, will be enabled to convert into brandy their poor wine.

Second, the grape growers can dispose of their inferior grapes and those injured by ruin, to be made up into brandy, and the finest varieties only will be made into wine.

Third, St. Helena and vicinity will place on the market a first-class product only, and the wine from this district will soon be in demand, and will therefore command a good price.

Fourth, our wine men, merchants and business men will once more be prosperous, and the cry of hard times will cease.

Let the wine men of Sonoma, Santa Clara and other counties to follow the example set by those in St. Helena; organize a co-operative distillery, convert poor wine and grapes into brandy, and the wine industry of California will soon be completely revolutionized.

To the above conclusions we add a hearty amen.

THE TOWN trustees of Los Gatos, have decided that that village shall henceforth be a strictly prohibition community. The ordinance, through which this end is expected to be accomplished, provides that it shall be unlawful for any person or persons, either as owner, principal, agent, servant or employee, to establish, open, keep, maintain, carry on, or assist in carrying on, within the corporate limits of the Town of Los Gatos, any tipping house, dram shop, cellar, saloon, bar, bar-room, sample room or other place where spirituous, vinous, malt or mixed liquors are sold or given away. Notwithstanding this alleged iron-clad arrangement, a physician's prescription will secure a man all the drugstore whiskey he may want, and he is also privileged to buy liquor in quantities of one gallon or more.

It is safe to say that with this legislative encouragement, the consumption of spirituous beverages will be largely increased in that neighborhood.

ANOTHER EXPERT.

Dr H. W. Hurkuss, President of the Academy of Sciences, has gone to Los Angeles county, in the interest of the Viticultural Commission, to investigate the fungus which is one of the principal features of the mysterious disease. He is a specialist on fungoid diseases and his business will be to discover the nature of the disease and classify it. The result of his researches will be awaited with much interest.

WINE EXPORTS.

By Southern Pacific Railroad for May 1889.

	BRANDY.	WINE.
San Francisco.....	78750	4,232,970
Oakland.....		114,210
Sacramento.....	48790	387,690
San Jose.....		21,570
Stockton.....		52,700
Marysville.....		
Los Angeles.....		82,880
Colton.....	18,860	37,030
Total,	146,400	4,929,050

THEY MEAN BUSINESS.

The Co-operative Brandy Company of
St. Helena Organized.

The stockholders of the Co-operative Brandy Company held an adjourned meeting Wednesday last, at 2 p. m., for the purpose of permanently organizing and electing a Board of Directors. A large majority of the stock subscribed was represented. After the reading of the minutes of Saturday's meeting, President H. A. Pellett stated the object of the meeting and asked how those present wished to proceed in regard to the election of the Directors. After some discussion it was decided to appoint a committee of three to prepare a ticket with the names of nine stockholders thereon. The following gentlemen were appointed: H. J. Lewelling, Capt. William Peterson and E. M. York, who, after consultation, presented the following names: C. M. Burgees, T. H. Ink, E. M. York, William Raccoe, D. B. Carver, J. G. Norton, William Peterson, I. M. Rutan and Charles Pickett. The selections were considered excellent by all present, the ticket having representatives from every district. There being no opposition, the Secretary was instructed to cast the ballot in favor of the above named gentlemen.

After some discussion, the section fixing the time for which the Directors shall hold office was amended. As adopted at Saturday's meeting, the time was fixed for three to hold office for one year, three for two years and three for three years. The amendment provides for the election of nine Directors at each annual meeting of the stockholders. The date having been left blank in the section which provides for the holding of the stockholders' meeting, at the meeting Saturday, it was decided to hold it on the first Saturday in each August, the first to be held in 1890.

The subject of incorporating was freely discussed and the Secretary read the legal form for such procedure. H. A. Pellett said he thought that that matter should be left entirely with the Board of Directors, and it was so decided.

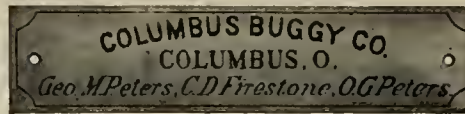
It was thought advisable for the Directors, as soon as fully organized and everything in working order, to have the by-laws printed and a copy presented to each stockholder.

After some further discussion on the future workings of the company, it was decided that the Directors should at once hold a meeting, and work be commenced.

Immediately after the adjournment of the stockholders the Board of Directors organized and elected the following officers: E. M. York, President; I. M. Rutan, Vice-President; D. B. Carver, Treasurer. The by-laws calling for the election of an outsider as Secretary, George S. Spratt was chosen. It was decided to lose no time in incorporating and the Secretary was instructed to draw up the necessary papers, secure the affidavit of the Directors immediately, and then forward them to Sacramento. As soon as the work of incorporating is accomplished, the building will be erected and the plant put in. Many things respecting the future plans and workings of the company were discussed, and the meeting was a very satisfactory one. The distillery will probably be located at Barro Station.—*St. Helena Star*.

To the fermentation of red wine the color is derived from the skin of the grapes.—*"Wine"* by Webber.

Genuine



Name Plate

PACIFIC COAST HEADQUARTERS
A. G. GLENN, Manager,
29 MARKET STREET, - - - - - SAN FRANCISCO.

FOR THE MYSTERIOUS VINE DISEASE,

Ongerth's Insecticide Powder, No. 2.



This Powder is the preparation specially recommended by Hon. J. de Barth Shorb, Viticultural Commissioner and Ethelbert Dowling, expert employed by the State to investigate the Mysterious Vine Disease. All the Powder used by them in their recent experiments was the Ongerth Insecticide Powder, No. 2, of which about 20,000 pounds have been shipped to the San Gabriel Valley (see official report in MERCHANT AND VITICULTURIST, April 26, 1889).

No Preparation Genuine without this Trade Mark

Manufactured by the ONGERTH GRAFTING COMPOUND CO., 210 DAVIS ST., San Francisco, to whom all orders should be addressed. Samples and prices submitted on application. Also manufacturers of the Ongerth's Microbeide.

Ongerth Liquid Tree Protector.

Ongerth Grafting Compound.

JOHNSON - LOCKE
MERCANTILE COMPANY,
COMMISSION MERCHANTS,
SAN FRANCISCO.

Sole Agents Pacific Coast.

Royal Baking Powder,

Kingsford's Oswego Starch,

Walter Baker & Co's Chocolates and Cocoa

John Dwight & Co's Soda.

We will offer a full line of other Grocers' articles shortly.

INCORPORATED 1884.

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NILES, ALAMEDA COUNTY, CAL.
LARGEST STOCK ON THE PACIFIC COAST.

Fruit Trees, Olives, Oranges and Lemons, Nut Trees, Wine and Table Grapes, Berry Plants, Shade Trees, Evergreens, Shrubs, Roses, Etc., Etc., Etc.

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THE VINICULTURE
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A Treatise on the making, maturing and keeping of Claret wines, by the Viscount de la Motte. Translated by Rev. John J. Bleasdale, D. D., organic analyst, oenologist, etc.

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Propagation of the Vine.

- BY -

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THE OLIVE.

A Practical Treatise on Olive Culture, Oil Making and Olive Pickling,

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Of Napa, Cal.

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THE BOOK FOR EVERYBODY.

Grape Culture and Wine Making
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A Practical Manual for the Grape Grower
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or sent C. O. D.

THE PROHIBITION CHARGE.

Why Sumptuary Laws Can Never be Strictly Enforced.

The excitement in those States where an effort is making, or has been made, to incorporate what is known as the "prohibition principle" in the organic law is beyond all precedent. Those who favor the movement comprise the well-meaning fanatics (we use the word in its proper sense) who really believe that the cause of temperance can be promoted by legislation designed to prohibit the sale or even the manufacture of intoxicating drinks, and their selfish allies who know that restrictions of this character cannot be enforced, but who are willing for form's sake to vote for the attempt in order to gain political power through the alliance. The party opposed to the movement includes not only those whose business and habits would be repressed if the rule was enacted and enforced, but also a large body of men whose pecuniary interest and appetite are neither of them at stake but who for various reasons condemn the contemplated action.

There are not a few who will really approve of prohibitory legislation if it could be enforced, but who know from all their experience and observation that the attempt will not only result in failure but will drive the liquor traffic into a position far more injurious to the morals of the community than that which it occupies under prevalent restrictions and who oppose it for this reason. They are not restrained by any sense of the wrong and injustice of such an arbitrary use of power, and they would gladly compel their neighbors by sumptuary laws to conform to their own views of what is proper for them to eat or drink if the tyranny was practicable. But they have sense enough to know that it is utterly impossible under any form of government to enforce a restriction of this character.

If only one-third or one-fourth of the people of a given community favored the use, more or less habitual, of intoxicating drinks, it would not be possible for the other two-thirds or three-fourths, by the utmost efforts of the human will embodied in penal enactments, to limit the indulgence. No law can be enforced that is not sustained by the great body of the people. It is difficult to secure compliance with a statute the principle of which every one, not himself an offender, must heartily approve, but when a sturdy minority in any community believe a law to be unjust and oppressive the attempt to enforce it must utterly fail.

In regard to the effort to prohibit the sale, and hence limit the use, of all forms of intoxicating beverages, including beer and cider, now classed with wines and liquors in the interdicted list, the advocates of the measure have something more than a protesting minority in the way of their success. If any one will compare the enormous consumption of such liquors, as given in official tables, with the total of population, he must come to the conclusion that even more than a mere majority of the people of every State in the Union are in the habit of indulging in the use of such stimulants. A canvass of any community, made by one who can go behind the scenes and learn the actual facts, will confirm this statement. If any one will ask why then a majority of any town, city or State can be found to vote in favor of the prohibitory enactment, we can only answer him in the words of a leading citizen of Atlanta, Georgia, who told us plainly that he and his

associates did not propose, when they voted for prohibition, to limit in any way their own use of such beverages, but to render it more difficult, if not impossible, for the negroes and idle vagabonds of that prosperous city to fill themselves with liquor at every corner, to the great detriment of the peace and welfare of the community. There are many who hope by some legal enactment to restrain the young, the unwary, the idle, and the vicious from debauchery and consequent crime, who would indignantly resent any restraint of their habits in this direction.

We desire in closing to refer to another class who are opposed to all sumptuary legislation of this character, quite independent of the question whether or not it can be successfully enforced, or whether if it could it would be desirable to secure the result at which the measures are aimed. This class is much larger than commonly supposed, and includes the most valuable citizens to be found in any commonwealth. They are men who would guard the rights of minorities and who hold the sacred principles of personal liberty far above the possible good to be effected by any scheme of temperance reformation. The tyrannies of the world have all rested on the plea that it was necessary for the public welfare to violate the liberty of the individual. There are natural rights which for the safeguard of social order the individual, when he becomes a member of society, may be called upon to surrender to the common good; but there are certain inalienable prerogatives which may not be claimed or impaired on any pretense whatever. No plausible argument or spacious reasoning can really place any public benefit above the maintenance of that personal liberty which is essential to all true manhood. It was on this theory that among our sturdy ancestors every man's house was his castle; and no plea of public safety could overcome the prevalent instinct that, within certain recognized limits, personal liberty was a greater boon, and held to be more sacred, than reverence for a statute.

It is on this ground that moral reforms cannot be safely intrusted to remedial laws. The loss of liberty, bold as the statement may seem, is a greater calamity than the prevalence of vice. While freedom is maintained evil may be kept in check by at least an outward homage to virtue; but when that is lost there is nothing to arrest the descent to a lawless anarchy. It is a very common outcry when vice or immoral habits effect a community that there ought to be a law, not only to punish, but to prevent such disorders. If one-half the energy spent in invoking and endeavoring to obtain special legislation for such reforms, were devoted by its advocates to the use of moral forces for the same great end, the work would often be accomplished without any further struggle. It is not true, as many claim, that the cause of temperance can no longer be advanced by the use of means that have been so successful in the past. The difficulty is not in any want of efficacy in personal appeal and moral suasion, but in the impatience of the reformers and the consequent substitution of force for reason and argument. And even this is misdirected. The drunkard is no longer treated as an offender to be reclaimed or punished, but as a victim to be pitied and coddled, until his offense is condoned, and the whole weight of reforming machinery is turned upon the instrument of his debauch. And here, instead of the gospel of love, which is the only agency that can touch the

springs of the human heart, the reformer must have an armed police and a penal statute. These can be justified only on the assumption that all use of intoxicating beverages is criminal, and may of right be prohibited and punished. Such an assumption is a mere impertinence as long as so large a portion of the community deny it by both precept and example.

While such denial lasts the reform must be confined to the restraint of drunkenness which is the excessive indulgence of a common appetite. To this good work law can give no strength, and an attempt at the use of force in the way of restraint only provokes resistance and leads to greater excess. Inebriates can be reformed, but to tell them they are the victims of an incurable appetite is a direct bar to their recovery. The young may be induced to avoid all undue self-indulgence in stimulents by proper teaching, enforced in a spirit of kindness, when arbitrary restraint will only lead to open revolt, or secret evasion of the arm of authority. To say that "all moderate drinking is moderate drunkenness" is to utter a falsehood in the face of the brightest example of human perfection the world has ever seen. But to teach that a check on appetite is due to every consideration that can possibly affect human conduct, and to train a generation to such habits of self-restraint is to do all that can be done effectively for a reformation in the interest of temperance.—N. Y. Journal of Commerce.

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MANUFACTURERS OF
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S. Ecor. California and Montgomery Sts
Safe Deposit Building

25th ANNUAL EXHIBIT.
January 1, 1889.

Home Mutual Ins. Co.,
216 Sanson Street,

Losses paid since organization.....	\$2,851,045 01
Assets January 1, 1889.....	848,163 70
Surplus for Policy-holders.....	840,902 70
Reinsurance Reserve.....	238,366 74
Capital, Paid up in Gold.....	300,400 00
NET SURPLUS, over everything ...	287,531 34

President.....J. F. HOUGHTON
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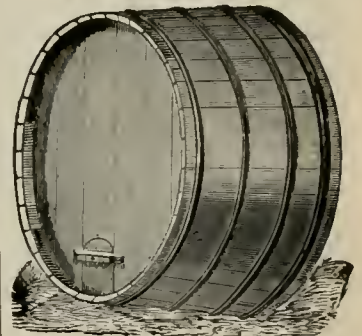
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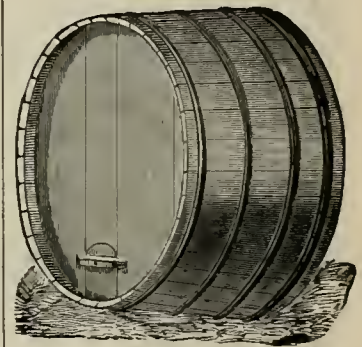
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No. 241 King Street, bet 31 & 4th, San Francisco
WINE CASKS, BARRELS, KEGS, TANKS,

And all kinds of Cooperage to order upon the shortest
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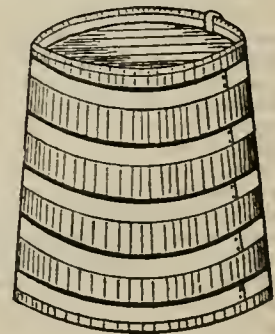


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Our well-known tanks are made by machinery,
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the country. Each piece numbered. No skill re-
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WELLS, RUSSELL & CO.,
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REDWOOD TANKS,



F. KORBEL & BROS.

821 BRYANT ST., S F
Or at NORTH FORK MILL, Humboldt Co, Cal.

A NEW WINE CORPORATION.

The California Wine Growers' Union has been organized with offices at 116 Battery street, this city. The Union is composed of the following wine growers and dealers: Wm. Farrington, San Jose; A. H. Albers, London, England; C. H. Otter, San Jose; J. Ch. De St. Hubert, of San Francisco. Mr. De St. Hubert, who will be the manager here, has issued the following circular explaining the aims and plans of the association:

"The C. W. G. U. has been established for the purpose of helping in the development of the wine industry. To provide for the sale and shipment of pure wines; to bring sellers and buyers into closer communication; to extend the scope of sale and consumption of California wines; to raise the standard of quality and values; to arrange for adequate commercial connections in the markets of the world; to make advances to wine producers; to do all things which may be incidental or apparently conducive to the attainment of the above objects. All further information will be furnished on application at 116 Battery street."

THE LOS ANGELES VINE DISEASE.

Expert Dowlen Forwards Samples Showing Effect of Treatment.

Expert Ethelbert Dowlen, of the Viticultural Commission, who has for some time past been in Los Angeles county investigating and experimenting with the vine disease, has forwarded to Executive Officer C. A. Wetmore samples of diseased vines, consisting of leaves, wood growth, etc., taken from the vines at different periods while under treatment. The following letter will fully explain his success in the experimental treatment:

SAN GABRIEL, June 12, 1889.

Chas. A. Wetmore, Esq., President Viticultural Commission—DEAR SIR:—I have this day, at Mr. Shorb's suggestion, forwarded you, by express, some samples of diseased vines, labelled A, B, C, showing the effects produced by the powder recommended in Report No. 29 (published in MERCHANT AND VITICULTURIST of April 26th).

- a. A badly diseased branch with new growth just starting from the bases of the leaf stalks, and from the tip of the branch.
- b. Shows considerable new growth from above the label, and also from the bases of the leaf stalks.
- c. Shows new growth from the bases of the leaf stalks.

The specimens are taken from Sultan vines. The last application of powder was made about two weeks since, and it is to be noticed that the disease has made no progress since the application, the new growth starting out instead. Some Burger and Mataro vines which were affected have shown similar results.

The vineyard from which these specimens were taken contains about 500 acres. It has been dressed three times this year, first, just before the starting of the vines, second, just after starting, and third, about two weeks ago when only the vines showing disease, very few in number, were treated. The whole vineyard now looks remarkably healthy.

I am, yours faithfully,

ETHELBERT DOWLEN.

*Ongerth's Insecticide Powder, No. 2.—[Editor MERCHANT AND VITICULTURIST.]

POISON OAK!

STEELE'S GRINDELIA LOTION,
THE ONLY SURE CURE.

— MADE AND SOLD BY —

James G. Steele & Co.,
PALACE PHARMACY,
635 Market Street, - - Palace Hotel
SAN FRANCISCO.



A. 1876 S. I. XII.
I. S. 1889 G.

The Indestructible ever Sick.

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Land Commissioner of Sonoma County, and publisher of the "Sonoma County Land Register."

OFFICE - - COR. FOURTH AND D STS.,
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CHOICE OLIVE TREES.

Nevadillo Blanco, Picholine
And Other New Varieties.
One to three feet high.

JOHN COOK, Nurseryman and Florist,
East Berkeley, Alameda Co., Cal

TO WINE -MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery

Directions for Use on Application.

For sale in tins of 21-5 lbs. each, by

CHARLES MEINECKE & Co.,

SOLE AGENTS.

314 Sacramento St., San Francisco

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TERMS:

Three Dollars a Year,

PAYABLE IN ADVANCE.

OUR NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER GRANADA.

TO NEW YORK.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
H L.	A Netter.	20 barrels Wine.	1001	\$ 56.00
C in diamond.	C Carpy & Co.	140 barrels Wine.	6898	286.00
N.C.	C C Shattuck & Co.	100 barrels Wine.	5000	7.00
J P.	Frapoli, Berges & Co.	2 barrels Wine.	95	3.85
B V Co.	C Schilling & Co.	12 barrels Wine.	5079	227.20
H G.	"	1 keg Wine.	10	15
J W.	"	1 Octave Wine.	27	25
L G & Co.	Geo Maclean.	60 barrels Wine.	2875	862
St in diamond.	A Greenchaum & Co.	107 barrels Wine.	5427	244.20
H C.	G Capurro.	3 barrels Wine.	141	58
D M O & Co.	Farnsworth & Ruggles.	12 barrels Wine.	604	151
F K M.	Lachman & Jacob.	60 barrels Wine.	2934	1304
B in diamond.	"	15 barrels Wine.	761	239
G F.	"	10 barrels Wine.	496	198
E V B in diamond.	"	30 barrels Wine.	15.4	4.9
W & H.	"	10 barrels Wine.	500	204
C in diamond.	C Carpy & Co.	10 barrels Wine.	470	100
F C.	Lenormand Bros.	20 barrels Wine.	1026	309
Total amount of Wine.			35280	\$12830

TO CENTRAL AMERICA.

M A, La Libertad.	Urruela & Urrutia.	2 kegs Wine.	3.0	28
R V L, Amapala.	Calbrera, Roma & Co.	4 casks Wine.	240	237
F O O, La Libertad.	"	100	100	50
B E L, San Juan del Sur.	J T Wright.	1 keg Wine.	15	10
S & Co.	"	2 kegs Wine.	15	10
San Jose de Quint.	"	10 casks Wine.	26	21
C W, Granada.	Schwartz Bros.	1 half-barrel Wine.	5	10
E C.	A Greenbaum & Co.	1 keg Wine.	160	150
Corinto.	B Dreyfus & Co.	3 half-barrel Wine.	611	500
B S, Amapala.	Monteleagre & Co.	16 barrels Wine.	144	72
H G P, Ocos.	E L O Steele & Co.	12 kegs Wine.	44	44
O O, Ocos.	Oleckman & Co.	12 cases Wine.	65	65
L O C.	"	8 kegs Wine.	122	14
La Libertad.	"	1 case Wine.	3	5
O S, Corinto.	E Kamen & Co.	2 half-barrels Wine.	55	47
Total amount of Wine, 25 cases and.			1532	1428

TO MEXICO.

L O & Co, Tonalá.	J Gundlach & Co.	12 barrels Wine.	573	370
V C, San Blas.	"	8 kegs Wine.	163	112
J M, Mazatlan.	W Louisa.	1 cask Wine.	62	31
T E C, Mazatlan.	"	4 casks Wine.	225	153
B T, San Benito.	"	1 cask Wine.	16	23
R B, Manzanilla.	"	2 casks Wine.	85	60
P D & Co, San Blas.	"	2 casks Wine.	118	42
E B, San Benito.	Thanohauser & Co.	5 barrels Wine.	144	111
R H, San Benito.	"	4 barrels Wine.	133	100
Total amount of Wine 2 cases and.			1519	\$1002

TO NEW YORK—PER SHIP LUCILE.

E B & J.	Lachman & Jacob.	250 barrels Wine.	12,121	\$4,848
O W Co.	Gallegos Wine Co.	295 barrels Wine.	14,750	5,900
A V Co.	C Schilling & Co.	130 barrels Wine.	6,221	2,488
A & Co.	Scotcher & Glibk.	1 half-barrel Wine.	25	10
E W S.	E W Scott.	754 barrels Wine.	37,700	15,080
L S & Co.	S Lachman & Co.	500 barrels Wine.	25,222	10,089
Total amount of Wine.			96,039	\$38,405

TO VICTORIA—PER STEAMER MEXICO.

M & C Victoria.	A Graenbaum & Co.	20 cases Champagne.		\$280
B E & Co.	"	4 cases Wine.		13
A V.	"	4 cases Wine.		48
F P H.	"	1 case Champagne.		13
E E.	"	2 barrels Wine.	102	36
"	"	8 cases Wine.		31
F & Co.	"	2 barrels Wine.	93	62
V W Co.	"	1 barrel Wine.	50	33
B & C.	"	2 barrels Wine.	127	52
Total amount of Wine, 16 cases and.			372	\$283

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S Granada.	New York.	A Harashty.	3 barrels Wine.		\$54
St. Queen of Pacific.	Victoria.	S Lachman & Co.	75 cases Wine.	225	
"	"	Frapoli, Berges & Co.	5 barrels Wine.	380	212
"	"	"	1 half-barrel Wine.	26	32
"	Ottawa.	Aug Eliz.	1 half barrel Wine.	26	16
S S Arabic.	Shanghai.	S Koster & Co.	2 packages Wine.	129	75
"	Hongkong.	Goldberg, Bowen.	2 barrels Wine.	96	130
"	Tokio.	C Schilling & Co.	60 barrels Wine.	96	60
"	Yokohama.	C Shelly.	1 half barrel Wine.	31	16
"	"	S Meyers.	6 cases Wine.		17
Total amount of Wine 80 cases and.				784	\$837
Total shipments by Panama Steamers.				38,331 gallons	\$16,260
Total Miscellaneous shipments.				97,195 "	39,525
Grand Totals.				135,529	\$54,785

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA

June 7, to June 21, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S Granada.	New York.	A Netter.	5 half-barrels Brandy.	130	\$199
"	"	Frapoli, Berges & Co.	2 barrels Brandy.	06	174
"	"	Lachman & Jacob.	4 barrels Brandy.		
"	"	"	1 half-barrel Brandy.	200	435
Ship Lucile.	"	Kohler & Frobling.	97 half-barrels Brandy.	3,558	7,116
"	"	"	19 barrels Brandy.		
S S Granada.	Guatemala.	Wilmersding & Co.	1 barrel Whiskey.	38	115
"	Manzanillo.	Redington & Co.	1 quarter-barrel Whiskey.	17	23
Total amount of Brandy.				4,074	\$7,921
Total amount of Whiskey.				55	138

IMPORTS OF WINES AND LIQUORS BY SEA

FROM GLASGOW—PER BARK EVELYN.

SHIPPERS.	PACKAGES AND CONTENTS.	CONSIGNEE.
Mackenzie & Co.	26 cases Whiskey.	Sherwood & Sherwood.
John Bannay.	1 cask Whiskey.	Chas McInnes.
J B Sheriff & Co.	15 cases Whiskey.	McInnes Bros.
PER BARK PAUL ISENBURG.		
John Feres Kappel Hoff & Co.	67 cases Wine.	Wm Wroble.
Frank Bailey.	5 hds Beer.	"
John Feres Kappel Hoff & Co.	10 cases Beer.	"
G. Logan.	1 hds Spirits.	E M Crawford.
J. Schreys.	15 hds Beer.	Forbes Bros.

FROM HAMBURG VIA NEW YORK AND PANAMA—PER ST. SAN BLAS.

Harten & Questel.	30 cases Wine.	J de Fremery.
Scherbette, Kane & Co.	60 cases Wine.	Geo Marcus & Co.

FROM LONDON—PER SHIP F S CIAMPI.

Thos Skinner & Co.	95 cases Liquors.	Pascal Dubedat & Co.
"	200 cases Vermouth.	"
"	30 octaves Wine.	"
"	100 cases Brandy.	"
Henry Diaper & Co.	21 casks Beer.	Ruther & Bendixen.
Boord & Sons.	100 cases Spirits.	C M Einette & Co.
"	25 cases Wine.	"
T Trapp & Sons.	200 cases Wine.	"
W A Gilber.	100 cases Wine and Whiskey.	Lillenthal & Co.
Ths Skinner & Co.	10 hds Wine.	Pascal, Dubedat & Co.
J Morrisin & Co.	167 cases Beer.	H M Newhall.
G A Witt.	100 barrels Whiskey.	Wm Wolf.
T Trapp & Sons.	72 cases Wine.	S Lartigue.

FROM LIVERPOOL—PER SHIP KILEAN.

Offegy Forrester & Co.	40 octaves Sherry.	Hellman Bros.
"	5 quarter-casks Port.	"
"	20 octaves Port.	"
E J Blint.	250 cases Whiskey.	Sherwood & Sherwood.
Wilson Maizer & Co.	80 octaves Wine.	C McInnes & Co.
Alexander Borman & Co.	40 octaves Brandy.	E Thomas & Co.
V Moss & Co.	108 cases Wine.	Goiberg, Bowen & Co.
E J Blint.	250 cases Stout.	Sherwood & Sherwood.
"	70 cases Bass.	"
Cantrell & Cochrane.	100 barrels Ale.	A Greenbaum & Co.
W E Johnson.	200 cases Beer.	Forbes Bros.
T B Hall.	100 cases Stout.	Lillenthal & Co.
G A Witt.	10 hds Ale.	Wm Wolf & Co.
J Moss & Co.	500 cases Vermouth.	P Pondson.
L Alrany.	25 octaves Wine.	Order.

IMPORTS BY RAIL THROUGH CUSTOM HOUSE.

J G Schriever.	12 cases Champagne.	Mattom, Dangle.
S V Fomans & Co.	100 cases Champagne.	A Vignier.
"	10 cases Wine.	"
"	450 cases Champagne.	F de Barry & Co.
"	250 cases Absolut.	J de Fremery.
"	28 cases Wine.	"
"	400 cases Champagne.	Macondray & Co.
J G Schriever.	800 cases Champagne.	Lank of B N A.
Southern Pacific Co.	18 cases Wine.	F G Sabate.
L O Schriever.	50 cases Champagne.	H Hughes & Co.
J G Schriever.	4 cases Sherry.	J de Fremery & Co.
J G Wathen.	100 cases Champagne.	A Vignier.
Wetlin & Allison.	25 barrels Whiskey.	Wm Wolf.
Chas Graef.	3 cases Whiskey.	William Dimond & Co.
"	150 cases Champagne.	Bank British Columbia.
Southern Pacific Co.	25 cases Rum.	Wm Wolf.
"	20 cases Port and Sherry.	"
Sheret & Co.	50 cases Champagne.	E Meyer & Co.

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from May 15, 1889, to May 30, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels.	Brandy Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
C W Craig.	130		49,360		93,350
"	240				91,975
Lillenthal & Co.	3 cases				
Jones, Mundy & Co.	120		24,100		48,600
"	65				23,500
Wm Wolf & Co.	62				61,300
Cal Distillery Co.	125				
Livingston & Co.	75		28,000		
E Mitur & Co.	60		24,700		
Moore & Hunt.	64		33,000		
Vincent Dunn.	40		7,140		
"	50		20,000		
B Y Morris.	75 cases		3,175		
O F T Co.	60		22,900		
Meyerfield M & S.	46	10	29,460		
"	40	109	39,275		
R S Littlefield.	2				750
J Breed.	1				390
Fish Com. Steamer.	6				2,230
Col. Agency.	50 cases		2,250		
Clark & S.	1				380
M Healy.	1				290
H Hume.	1				400
Joe Delany.	1				3,800
Braunschweiler & Co.	10				400
J Labat.	1				589
G A Lambier.	2				1,480
J L Nickel.	3				660
W D Simpson.	1				
Totals.	1,564	121	59,275	251,765	310,955

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It originated with us in 1885; is entirely hardy, having endured the rigor of our northern winters without protection. Write us **THIS ROSE FREE**. Flowers large and fragrant; learn how you can have a plant of it. Color, pink, distinctly striped, and dashed with white and carmine; free bloomer; not an old flower in a new name, but a genuine novelty. Price \$1.00, prepaid, and each purchaser can have a copy of **VICK'S FLORAL GUIDE** for 1889, the First of America, now ready, revised and enlarged; new shape; new type; elegant cuts; a frontispiece, and 25 Colored Plates. Contains an illustration and description of every popular plant, flower and vegetable, and prices of same. No bogus offers. We do not advertise "two dollars' worth for 50 cents," but we do give money's worth, in quality and quantity. See our Novelties in Flower and Vegetable. Price of GUIDE, 15 cents, each copy contains a certificate good for that amount in Seeds, so that the book is practically free.

JAS. VICK SEEDSMAN, Rochester, N. Y.

DEWEY'S IDEAS.

An Eastern Wine Maker Offers Some Good Suggestions.

The MERCHANT AND VITICULTURIST received a pleasant call the other day from Mr. Dewey, senior member of the firm of Dewey & Sons., one of the oldest and most successful houses in the State of New York. Mr. Dewey states that the reason his firm can pay such prices for grapes (as quoted in our last issue) is simply this: That he only buys the very best of each variety and only when thoroughly ripened and ready for the press, and only one variety of grapes at a crushing, when everything is cleaned and another variety used, all being kept separate. By this means each wine has only the flavor of the grape from which it is made.

This with the utmost cleanliness in picking, crushing and cellar work, produces a quality of wine for which there is always a market at good prices.

Mr. Dewey has spent several weeks in visiting our wine districts, observing our methods, etc., and buying wines for shipment to his house. He condemns in no-measured terms the practice of our wine-makers of buying all the grapes in the neighborhood and dumping them in the hopper, good, bad and indifferent, in all stages of development. He says there can be only one result from such a practice, namely, a very indifferent quality of wine.

Wine makers who should make some 15,000 or 20,000 gallons of wine make 100,000 gallons, with the result that it receives about half the attention it requires to make it good wine. Wine makers, he thought, should buy only the very best varieties of grapes and those well ripened, for making wines and then devote the utmost attention to cleanliness throughout the whole process from vineyard to shipment of the wine; then take all the poorer and indifferent grapes to the brandy still. If the first distillation does not result in a good quality of brandy, they should re-distill. Then let the producer ship his wine to honest dealers only, who will place it on the markets of the United States, without manipulation, in its pure and unadulterated state; "That," said he, will settle the wine question for California and she can sell at round prices every gallon she can produce, at home, and there will be no need of hunting a foreign market for the produce of her vineyards either as wine or dried grapes."

WHY IS THIS TRUE?

It seems remarkably strange that in California, where the vine grows more vigorously than in any other part of the known world, that the wine industry remains practically at a standstill. The annual product for many years has averaged 15,000,000 gallons. Last season it was 17,000,000. Italy produced 798,333,140 gallons, notwithstanding the ravages of the phylloxera. Yet the State of California has an area of 43,952 square miles more than Italy.—*Fresno Republican.*

The card of S. Lachman & Co., the Brannan street wine dealers, appears in our columns this issue. They are too well-known to require extended notice here. But in buying wine, parties may do well by remembering that they are to be found at 453 to 465 Brannan St., S. F. and 22-26 Elm St., New York city.

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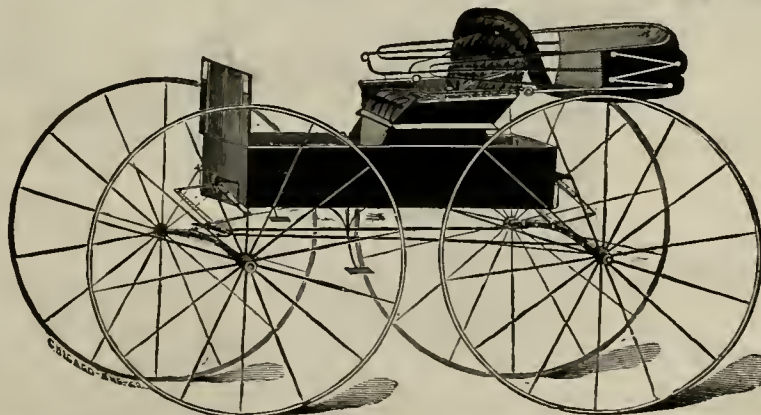
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For Day, amounts to	A Year.	10 Years.	50 Years.
10¢	\$10	\$130	\$2,900
25¢	" 25	" 260	" 5,800
50¢	" 50	" 520	" 11,600
1.00	" 1.00	" 1,040	" 23,200
2.50	" 2.50	" 2,600	" 58,000
5.00	" 5.00	" 5,200	" 116,000
10.00	" 10.00	" 10,400	" 232,000

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R. H. McDONALD, President,
San Francisco, Cal., Jan. 1, 1889.

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Trains leave and are due to arrive at
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LEAVE	FROM JUNE 20, 1889	ARRIVE
7:30 A	Haywards, Niles, and San Jose.....	12:45 P
7:30 A	Sacramento and for Redding via Haywards.....	7:15 P
8:00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6:15 P
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
8:30 A	Niles, San Jose, Stockton, Salt Lake, Sacramento, Marysville, Oroville and Red Bluff.....	5:45 P
10:30 A	Haywards and Niles.....	2:15 P
12:00 M	Haywards, Niles and San Jose.....	3:45 P
1:00 P	Sacramento River Steamers.....	6:10 A
3:00 P	Haywards, Niles, and San Jose.....	0:45 A
4:00 P	Express for Oroville carrying through local first-class and local and through second-class passengers, connects at Davis for Knight's Landing (Stockton and Milton); for Calistoga, Santa Rosa and Colusa.....	10:45 A
4:30 P	Niles, and Livermore.....	8:45 P
4:30 P	Niles and San Jose.....	1:45 P
5:30 P	Haywards and Niles.....	7:45 A
6:30 P	Central Atlantic Express for Ogden and East.....	7:45 P
7:00 P	Shasta Route Express, for Sacramento, Marysville, Oroville, Redding, Portland, Puget Sound and East.....	7:45 A
8:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8:45 P

Santa Cruz Division.

7:45 A	Newark, San Jose & Santa Cruz (Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.....)	8:05 P
8:15 A	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	0:20 P
2:45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	11:20 A
4:45 P	Centerville, San Jose, Almaden, Los Gatos & Santa Cruz.....	9:50 A

A for Morning. P for Afternoon.
*Saturdays excepted. (Saturdays only. Sundays excepted.)
**Mondays excepted. (Saturdays excepted.)
†Saturday and Sunday only to Santa Cruz.
‡Sunday and Monday only from Santa Cruz.

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BELGIC..... SATURDAY AUGUST 3rd
ARABIC..... THURSDAY AUGUST 22nd
OCEANIC..... TUESDAY SEPTEMBER 10th
GAELIC..... SATURDAY SEPTEMBER 28th
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PACIFIC WINE AND SPIRIT REVIEW.

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Devoted to Viticulture, Olive Culture, and other Productions, Manufactures and Commerce of the Pacific Coast.

VOL. XXII, NO. 9.

SAN FRANCISCO, JULY 8, 1889.

PRICE 15 CENTS

PORTAL AT WORK.

ABOUT READY TO REPORT ON THE MARKET FOR DRIED GRAPES.

Difficulty in Reaching the Artificial Wine Makers—An Encouraging Outlook for Prime Producers—Portal's Own Wines.

The first important news that has been received from Mr. J. B. J. Portal since his departure for France, to ascertain what the prospect of selling dried grapes is, came last week in a private letter from the gentleman to one of his personal friends in San Francisco. The letter is dated at Certe, and from it the following paragraphs relating to the dried grape business are taken:

"After having visited the wonderful exposition at Paris, I started for a trip, to visit Bordeaux, Narbonne, Certe, Marseilles and Moutpelier, in the interest of the State Viticultural Commission of California. My object was to obtain statistical and practical information regarding the use of dried grapes and the market for this article. The point is a delicate one to approach, as the makers of artificial wine strive to keep their operations secret. After a few days, however, I will be able to give the commission and the viticulturists generally, an accurate statement of the situation, and will be able to advise them whether it will be better to dry their grapes or to make them into wine.

"The replanting of vineyards, with the use of American stocks, proceeds rapidly throughout the central portions of France. The presence of many young vines made the vintage of 1888 very inferior.

"This year the vines are in good condition, but we have had almost continual rains, and the flowering is barely commenced. The season is three weeks backward, which is a serious menace to the crop and may yet dissipate the hopes that had been entertained for a good yield.

"A word concerning California prunes. They are destined to crowd out the French prune, and many Bordeaux and Agen merchants whom I have seen personally, say that it is very difficult for them already to compete with us. Many cultivators who had intended to set out prunes, have abandoned the plan. This will be welcome news to California producers who had begun to grow discouraged.

"As for our wines, the new ones could not have been better. Our specimens, brought from California in casks and bottles, arrived in excellent condition. A change has come over them in transporting them, and the change was for the better. Wherever I have shown them they have received nothing but compliments, and many people are surprised to know that our wine industry has made such great progress. They are cheaper than wines from Spain, and it will be advantageous to send the wines in casks. We will have the preference in the market and can obtain better prices than are now obtained for other wines imported at Certe and Bordeaux.

"Do not be surprised when I tell you that at the latter place they import more foreign wines than we produce in California all told. On my return I will send you letters which will show you the surprise that our wines have caused a great number of people.

"The culture of the vine in California is not a failure."

The *Feuille Viticole de la Gironde* contains the following reference to the California exhibit at the Paris Exposition and to Mr. Portal's mission:

"California, to which we have several times had occasion to refer from a viticultural standpoint, has exhibited some fine vine products at the universal exposition. The delegate of the Viticultural Commission of the State of California, Mr. J. B. J. Portal, whom we had the pleasure of meeting some days ago, is a noted viticulturist of West San Jose, and devotes his whole time to a magnificent vineyard near San Jose, where he produces much red and white wine of excellent quality. This need occasion no surprise when it is known that he imported 127 varieties of French vines in 1872; and that in the same year he obtained the Cabernet-Sauvignon, the Cabernet-Franc, the Merlot, Verdot and Malbec."

"All of his vines are grafted on the Riparia.

"We have tasted a bottle of his 1885 wine made from these grapes. The wine is remarkable for its bouquet and body, notwithstanding the fatigue of the long journey, and the recent bottling. In 1888 Mr. Portal produced 16,000 hectolitres of wine, and his vineyards may produce as much as 25,000 hectolitres annually.

"He showed us many photographs showing a scene in his vineyard during the vintage, and his cellar accommodation and outfit. A distillery is attached to his establishment."

CHARLES STERN'S VIEWS.

HE MAKES A VIGOROUS ATTACK ON THE EASTERN RECTIFIERS.

He Thinks They are to Blame for the Present Distress in the California Wine Trade—The Remedy He Proposes.

Mr. Charles Stern of New York and formerly of Rose & Stern of Los Angeles is in the city. His visit here was made partly for pleasure and partly for business.

Mr. Stern has been engaged for many years in handling California wines in the east, and like many others he has given much attention to the causes which have brought about the present depression in the business. "I attribute all of the troubles of the California producers, to the rectifiers," said he to a representative of the MERCHANT AND VITICULTURIST. "It is no use talking about dried grapes and brandy making as the means of getting rid of what some are pleased to call the over-production of wines. Let me say right here that there cannot be any over-production of good wine. The means which have thus far been proposed, may be adequate for a few months, or again may not meet the case at all; for who wants to buy a glass of poor brandy in preference to good whiskey? And how do our friends, who are pushing the scheme to dry grapes, know that they will find a market for the grapes when they are dried?

There is only one solution of the problem. The California wine and brandy producers and dealers have got to pull together to get rid of the rectifiers in the east. They must all work together too, and if they are in earnest they can almost certainly count on co-operation of the whiskey element.

"I can tell you one thing in this connection and that the legitimate liquor interests of the east are very tired indeed of the rectifiers and their methods. A rectifier, there, is a fixer and a mixer, a liquor physician and a manipulator, a spurious manufacturer and adulterator, all in one.

"Now who is there to make this fight in California against the eastern manipulator? Obviously the Viticultural Commission. It

is the head of the industry here, the recognized head, sir; and the time is come for it to get to work. [The Viticultural Commission made this fight two years ago and got no support from the element that Mr. Stern says is ready aid in such a struggle.

—ED MERCHANT AND VITICULTURIST.] If the commission will just start in and do some lively rustling for the cause, it can count on hearty support and plenty of money from every source. It can start in under much better circumstances as far as the law making powers are concerned and the influences that can be brought to bear than when the commission first begun its movement. I have no doubt that if a proper plan of campaign was hit upon the anti-rectifiers could get the assistance of the congressmen from every State except Illinois, Indiana and possibly New York. The southern States which produce fruit brandies, and the indifferent States could be counted on to help us. Of course it will take money to make such a struggle, yet I am certain that it would come when needed. I should really like to have the commission, the brandy distillers and the wine men generally take hold of this subject and agree upon something definite, before Congress meets. It is now the time to set about it too."

"The rectifiers have an able corps of assistants in the prohibition people, the high license advocates and all local option laws makers. Whenever a restriction of any sort (prohibitory or otherwise) is put on the liquor trade the effect is to settle the retail dealers' right to the rectifiers' establishments for their supplies. The rectifier can do his work cheaper than the distiller who produces good brandy or whiskey, or the vineyardists and cellarmen who produce good wine, can do theirs. All restrictive and prohibitory laws act invariably in favor of the rectifiers as against the honest producers."

"My cry is 'The rectifiers must go.'"

THE COMMITTEE appointed at the last meeting of the Grape Growers and Wine Makers' Association to organize a company for the purpose of erecting and purchasing distilleries to convert the surplus wine crop of 1889 into brandy have been and are now hard at work on the enterprise.

GERMS AND FERMENTS.

AN ABLE EXPLANATION OF WINE DISEASES AND PASTEURIZATION.

The Peculiarities of the Germs and Parasites Which Give Rise to Each Disease—A Resume of, Pasteur's Labors.

[Translated from the *Revue Vinicole* for the *M&V* CHART AND VITICULTURIST.]

The subjoined article was addressed by Dr. Louis Gaucher, a noted viticulturist and physician of Algeria, to his co-laborers in the colony. His remarks concerning vinification and the treatment of certain diseases, are of much interest to California vignerons.—[EDS. MERCHANT AND VITICULTURIST.]

The works of Pasteur are to be found in some volumes, the editions of which have entirely run out, and also in numerous memoirs in the Academy. True to the policy which I have always imposed upon myself—that is to aid in the dissemination of information to all—I have resumed in some pages, all the results of Pasteur's experiments. I hope that this work will be of some value to the Algerian vignerons, and that they will understand the scientific portion of cellar management, of which they are now nearly all ignorant. I wish to say at this time also, that every large merchant in France as well as the vineyard proprietors who produce the fine varieties of wine are all fully conversant with what I have to say.

Wine does not ferment equally as some have supposed. The differences which are observable in wine left to itself, in wines in bottles or in tuns are all due to exterior influences. The ageing of wine depends essentially on the phenomena of oxidation, the oxygen of the air dissolving itself, as it were, and penetrating the wine in many ways. This is the first cause of the changes which improve the quality of the wine.

A second cause of the changes in wine is found in the presence of microscopic parasitic vegetations or growths which often find conditions favorable to their development.

These parasitic growths deprive the wine of many principles necessary to its proper development, and by the formation of new products in the wine, have the sole effect of providing means for the multiplication of the growths.

In order to prevent the appearance of disease in the wine, it is only necessary to employ means to destroy the vitality of the germs of these parasites, and thus prevent their further development.

DISEASES OF WINES.

The most common of all diseases of wine is that which gives rise to acid sharp or sour wine. The fermentation known as acetic fermentation proceeds from and is due to the exclusive influence of an organic germ. In every case where the organic matter is associated with alcohol and exposed to a certain temperature and acetic acid has been formed, it is a mycoderma (*Champignon parasite*) which has taken birth, unknown to the experimenter. This mycoderma has the property of condensing and transporting oxygen in the liquid wine but it should never have the tendency to acidity when the microscopic growth known as the *mycoderma aceti* is present.

The *mycoderma aceti* is an extremely simple plant. It consists essentially of articulated beads, slightly contracted in their middle, the diameter of which varies somewhat under the conditions under which the plant has grown, but which is about 1.5 thousandths of a millimetre. The length of the plant is a little more than double that, and as the beads are somewhat contracted in the middle, it sometimes happens that the little globules are united, especially when the contradiction is short. If one does not know the structure of the *mycoderma aceti*, one often confounds the beads with other ferments, of which the grains are of the same diameter.

The germ or seed of the *mycoderma aceti* is found naturally in the air as a dry powder, in liquids of a moderate temperature, and in vessels which have had contact with the air.

It is of the greatest importance not to confound the *mycoderma aceti* with another growth called the *mycoderma vini* commonly known as the flower of the wine. Whilst the *mycoderma aceti* destroys the wine, the other, when pure, preserves it. This *mycoderma vini* propagates itself by budding, and the buds are very much larger than those of the *mycoderma aceti*.

All wine, in general, is very limp and clear when completely protected by the *mycoderma vini* and can easily be kept for years when under these conditions. The wines from the Jura do not have to be cared for, as they soon become protected by the *mycoderma vini*. On the contrary care must be exercised with the wines from Burgundy for the *mycoderma aceti* is more apt to grow on their surface than the *mycoderma vini*.

In Algeria all vignerons promote the growth of the *mycoderma vini* without ever having ascertained whether or not, it is necessary to take this care. I have watched the growths on some specimens of red wine from the canton of Ain-Temouchent and I have proved by the use of the microscope that in that canton it is necessary to assist the growth of the *mycoderma vini*, because of the presence of the germs of the *mycoderma aceti*. But other experiments are yet to be made, and it is preferable, wherever possible, not to interfere with the wine unless absolutely necessary. Frequently a grower appears on the wine which interferes with the growth of the *mycoderma aceti*. As the wine ages the *mycoderma vini* ceases to propagate; it fades away, or atrophies, and when the *mycoderma aceti* appears, multiplies itself with great rapidity and obtains its nourishment in the same manner as the *mycoderma vini*. Both of these mycodermas take oxygen from the air and transfer it to the wine; but while the *mycoderma vini* gives rise to the production of alcohol, carbonic acid and water, the *mycoderma aceti* produces water and acetic acid. It is thus easily to account for the innocuity of the one, and the fatal effects of the other.

Those who understand the part taken by these mycodermas in the production of wine, will easily see that it is not possible for any one to advise vineyardists and wine producers whether to promote the growth of the *mycoderma vini*, or to let the wines alone. This can only be decided after experiments, and after the free use of the microscope. Wherever it can be proved that the *mycoderma vini* alone grows naturally on the surface of the wine, it is best to let the wine alone, but where, on the contrary, this *mycoderma aceti* predominates, it

will be necessary for cellar men to be very careful.

A FILAMENTARY FERMENT.

In May, June, July and August, when the heat has penetrated the wine cellars sufficiently to raise the temperature, thereof, some degrees, it often happens that the wine turns. This is true in all countries. The characters of this disease are as follows: The wine is more or less cloudy, and, if shaken in a glass tube one or two centimeters in diameter, silky waves are seen moving about. Unless the casks are clean and well made, it is not rare to see the wine leaking out between the staves; and the beads of the casks are often times swelled out. If the faucet is turned the wine spurts out with great force and is thrown to some distance. When poured in a glass, a circle of very small bubbles often collects around the edge on the surface of the wine. When the wine is exposed to the air for any time its color changes, it becomes more heady, and the disease grows worse. Furthermore the taste is more or less changed, and sometimes the wine becomes entirely tasteless. This disease is very common. The least negligence in racking or in drawing the wine will cause it.

The origin of the disease is invariably due to the presence of filaments of extreme fineness, which are often less than one thousandth of a millimetre in diameter and of very variable lengths. These filaments give rise to the silky appearance of the wine, when it is shaken as mentioned above. As for the deposit in the casks it does not consist solely of the ordinary lees, but there is also present a mass of these filaments—sometimes some very long ones included—all conglomerated together, and forming ordinarily a blackish mass so glutinous that when a tube is thrust to the bottom of the cask or bottle holding the wine and then withdrawn, a mucous thread is drawn out. The action of this filamentary ferment on the wine is accompanied by the escape of carbonic acid gas and the production of this gas gives rise to the spouting of the wine whenever an opening is made in the cask or bottle.

This disease is therefore due to a fermentation caused by a special organized germ and when this parasite is developing, the wine loses its clearness, its taste and undergoes other disastrous changes.

This filament or ligamentary ferment (which is a true parasite) often has its origin in the wine; that is to say it exists there normally. It is a primarily germ and by this word it is understood that it is a visible and tangible object, completely organized, and only wanting favorable conditions to multiply itself indefinitely.

These little filaments are sufficient in themselves to bring about slow and progressive changes in the wine. They give rise to the formation of acetic acid, which is not, as some have supposed, a product of normal fermentation. The acidity due to the *mycoderma aceti* requires the presence of the air before becoming manifest, because the germ must have air before developing. But the acidity due to these filaments can come about under different conditions. Wine in bottles is subject to its influence. In other words oxygen is not necessary to the life of this ferment. This is why improperly handled wines so often get the effect of this disease.

The ferment itself will multiply slowly at a low temperature, and having a greater specific gravity than wine, they fall to the bottom of the casks or bottles. It is con-

sequently advisable that all cellar men rack their wine before hot weather comes. This ferment must not be confounded with the lactic ferment, there being several points of resemblance. The former is a long and flexible cylindrical filament, never contracted, appearing as a thread without branches and the articulations are not well defined. The lactic ferment, on the contrary, is formed of short articulations, lightly depressed in their middle.

Both red and white wines are subject to this disease.

THE GREASE DISEASE.

The "grease disease," which makes the wine stringy and oily, is rarely met in red wines, but is frequent in white wines, especially when they are weak in alcoholic strength. When wines are attacked by this disease they lose their natural clearness, becoming flat and tasteless, and when decanted they act like oil. The disease is met in casks and bottles that are poorly corked.

The ferment exists in beads or small spherical globules, the diameter of which varies considerably according to the wine attacked by the disease. The globules are considerably less than a thousandth of a millimetre in diameter.

If bottled wine is attacked, the ferment will be found in suspension in the wine or at the bottom of the bottle, accompanied by a sort of jelly. This mucilaginous matter and the beads of the ferment and the globules of the ferment, when intermingled from sometimes a ventable skin, slipping to the touch and greatly resembling the mother of vinegar. This skin is sometimes found to be completely over the surface of wine in casks when they are emptied. The wine, re-covered by this skin, is not subject to the action of the *mycoderma aceti*.

The grease is an accessory fermentation due to the development of a parasite which it is believed must come from the grape; probably some grapes while on the vine carry this germ itself, or in a metamorphosed form.

In certain cases this ferment can be confounded with that of the turned wine. The appearance of the ferments is much the same under the microscope, but in the grease disease the filaments consist of spherical grains, whilst in the turned wine, the ferment consists of articulated beads and the articulations are, in general, badly joined.

THE BITTER DISEASE.

All red wines, without exception, are subject to this disease, but it attacks most readily the most delicate and the better varieties. This disease greatly injures their sale, especially the sale of old wines.

It makes its appearance when wines are two and three years old. The disease sometimes attacks wines even at a later date, in which case it makes its appearance in a different form and does not present such great terrors to the cellar men, inasmuch as the wine can be kept good through long years; while in the first case the disease sometimes completely destroys the wine in the first year.

At the beginning of the disease the wine begins to have an odor, "Sai generis;" its color is less brilliant; it becomes somewhat tasteless, and the cellar men say that the wine is brackish. The bitter taste is not yet pronounced, but it will be noticed if great care is not taken. All of these indications, if not retarded, rapidly make progress. Eventually the wine becomes sharp, and when tasted will seem to be

fermenting slightly owing to the presence of carbonic acid gas. Finally the disease grows worse and worse, the coloring matter becomes completely altered, and the wine becomes thoroughly bad.

The Pinot wines are particularly subjct to this disease. It is produced by a parasite which is developed by a parasite with more or less rapidity, according to the nature of the wines.

If wines in bottles become bitter, and the bottles are allowed to remain standing on end for some years, and the deposit is then examined with a microscope, in every bottle (no matter what the wine is) will be found a common element—a net work of knotty branches of variable diameter.

These branches are more or less joined together, and are colorless, feebly red, or of a brown tint. These filaments may compose the deposit entirely or they may be associated with lamellae of uniform color, with a knobby or mamillated mass, or with a crystalline structure.

The mamillated body, in spite of the apparent organization which it sometimes presents, is nothing else than the coloring matter of the wine which has been oxidized little by little by the oxygen which has penetrated through the pores of the cork. The little buds which are ranged along the filaments are not organized. They are little nodules of oxidized coloring matter, rendered insoluble by the oxidation or by the chemical alterations produced by the life of the parasite. The difference in size of the filaments is due almost exclusively to whether they are covered or not, (according to their age) with this same coloring matter.

The parasite itself can cease to act and can die, or can lose in part its faculty of development when incrustated in the coloring matter. When this comes about the wine ceases to become bitter, and the bitterness even diminishes on account of the ageing of the wine. This relative amelioration of the disease often gives rise to the belief that a cure has been effected, though such is not the case. What has already been said applies to the working of the parasite while it is very young or while it is still developing.

The filaments are more or less neatly articulated, and are plainly larger than those in tinned wine; and they also have no noticeable color. Whenever they are present, an alteration in the quality of the wine is certain. When they are at all abundant they are to be seen floating in suspension. The color of the wine, however, does not change. The filaments appear as intermingled threads, and the separate parts of the articulation can be readily distinguished. As the filaments can divide at these places without injury to themselves, it is shown that a soft matter exists at the joints, which fastens one articulation to another. Each separate part of the filament is in turn composed of a series of sub-articulations alternately contracted and expanded. Where the ferment is old it often resembles branches of dead wood, it possibly having been brought to this by the action of alcohol in dissolving the encrusting matter.

When wine is in the process of oxidation it often happens that a bitterness appears, notwithstanding that no organisms or ferments are present. But this bitter taste eventually disappears, and in this case the microscope will fail to show the existence of the parasite.

The germ of the ferment often exists in wine in casks before it is bottled. It is developed independently of the presence of air, deriving its oxygen from the wine itself.

PRESERVATION OF WINES.

The diseases of wines are correlative with the multiplication of parasitic vegetations and in the absence of these cryptogams, all wine ages without alteration, if slowly and progressively subjected to the action of the oxygen of the air.

Wine must be considered as an organic infusion of a definite composition. All such infusions give a harbor to microscopic organized bodies and wine acts the same as any other infusion. In these bodies can be found the origin of all apparently spontaneous changes to which they are subject. The old methods of preserving wine against these diseases were the additions of alcohol, of sugar, sulphurous acid gas, the addition of plaster at the vintage, and finally freezing was resorted to. Some of these remedies restrained considerably the development of the parasites.

However, these practices were a grave inconvenience to cellar men, and moreover they altered the normal composition of the wine by introducing improper elements. Wines so treated were not pure.

The germs which give rise to these diseases can be destroyed by the action of heat. The many experiments which have been made and repeated time and again, give warrant to the following definite propositions:

First. Heating wine does not completely cure the diseases mentioned, but it arrests their development.

Second. A temperature of fifty degrees centigrade is not sufficient to kill the germs of the parasites; the temperature must be raised to sixty or sixty-five degrees in order to be efficacious.

Third. The heating must be conducted away from all contact with the air, in a closed vessel, cask or bottle. It can thus be carried on in the ordinary appliances of the wine industry.

Fourth. The wine, after heating, can be preserved without alteration in bottles laying on the side or standing up.

Fifth. Heating succeeds best when the wines are entirely pure. New wines present the most difficulty in treating.

Sixth. If the wine remains sound during the first and second years, and no signs of disease are present when a microscopic examination is made, it is not necessary to practice heating.

Seventh. Great care must be taken in the cellars.

We are forced to the conclusion that the changes in taste and quality which accompany the absorption of oxygen gas from the air and the deposits which follow, (changes which are those which are the same as those which come about in an ageing prolonged through many years under ordinary condition) can be brought about by direct oxidation in the course of a few weeks; we must conclude, also, I say that "ageing" and the development of "bouquets" is almost exclusively due to the action of oxygen.

Some weeks of exposure to the air and in the light, under proper conditions, may thus produce the same results as ten or twenty years ageing in casks.

The oxidation of red and white wines is more rapid in the light than in the dark. Such are the results which Pasteur has obtained after many years of persistent work; results which have been confirmed by numerous experiments.

DR. LOUIS GAUONNA.

ANOTHER EXPLANATION

FOR THE LOW PREVAILING PRICES OF WINE AT PRESENT.

A New York Buyer Tells What He Knows About the Success of Growers' Eastern Agencies.

NEW YORK, June 29, 1889.

EDITOR MERCHANT AND VITICULTURIST:—In looking over your issue of the 7th of June, I find among many other things, which I would like to comment upon and answer, an article headed "The Wine Grower's Enemies," which you re-publish from the Los Angeles Herald.

The Herald says in terrible flowery language that the wine industry suffers most from adulterations of wines and brandies. Then it goes on to say that, at Cincinnati, Port wines had been sold at forty-five cents, and that these Port wines were "vilely adulterated of course." Well the fact is, that the Herald's correspondent has either not seen the wines referred to and suffers under hallucinations, or else he says that which is not true.

There have been very few Ports, or other sweet wines, sold for forty-five cents anywhere. They have brought at Cincinnati, and several of the other large cities in the east, when sold in big quantities, fifty cents and upwards. There are some growers, especially in the southern part of the State, who have not sold or who could not sell to the great dealers. They went east to offer their products to the wholesale liquor dealers and succeeded in selling only where they extended unusual inducements, because they were not known as reliable men; they were strangers to the wholesale liquor dealers. The reason they sold to the wholesale liquor dealers direct was because part of their wines were so poor that none of the big wine firms would or could buy them. To be plain, the reason why such wines are so poor is that a great many of the Californian wine growers do not understand their business, are negligent, not clean and particular enough, and have no cellars or facilities for handling wines. In course of time they may succeed in learning their business by experience, and a little so-called ill luck will make them more attentive.

The writer has tried and tasted the wines, which have brought about the bad reputation spoken of, and he has found them to be maltreated, neglected wines, which were immature and not fortified to the necessary degree, but nevertheless they were unadulterated. Those small producers who succeeded in getting their beggarly price, in cash, for their bad wines, were lucky for the time being and those whose goods have been refused acceptance in the east, have had to store them at their own expense. Those who accompanied the shipments were compelled to pay out hard coin for freight, they lost their time, and they were forced to sell at any price, owing to the poor quality of their goods, the overflooding of the market and the sharp eastern buyers taking advantage of their position.

All this has helped to bring about the low prices complained of in the Golden State.

At present the big dealers are only able to get the price which these little producers have established; and the dealers are compelled to furnish matured and sound wines,

if not at a loss then at no profit at all. It will be readily seen, that a profit must come to the big dealer from some source, and this source is the grower himself, who has to blame no one but himself for getting starvation prices. The low prices at which the big dealer buys from the growers makes it impossible to adulterate wines, as all adulterating material costs far more than the grape juice itself. Nevertheless the dealer has endless perplexity and trouble in getting some poor wines which he is forced to buy occasionally along with good wines into fair condition.

It is fairly well known that a few growers are getting five and ten cents more for their wines than others, for the sole reason that they make their wines properly.

The wines from the Pacific Coast would, in a short time, have a better reputation than ever; if every botcher were compelled to distill his trash.

To talk of over-production of good wines in this country is nonsense; there is an over-production of badly botched wines, only.

Now allow me to make a remark about the article entitled "Fruit Juices" from the Sonoma Democrat. It appeared in the same issue. The Democrat man evidently knows more about drinking than making wine; otherwise he would not talk about using fruit juices which cost from three to five times as much as the wine itself, for the purpose of adulterating wines. The fruit juices are used for the manufacture of a fluid, which is nick-named "Blackberry Brandy," and similar cordials.

I challenge any one of your contributors to show that even five per cent. of the fruit juices complained of are sold for the "sophistication of wines and brandies."

It would be a blessing if some of these journals would use less constrained and high fluting words, of which "sophistication" takes the cake.

Respectfully yours,
N. B.

QUALITY NOT QUANTITY.

If all our wine-men would adopt Captain Niebaum's plan a great and radical change would soon take place in the wine business. His motto is "Quality not Quantity." He allows no spoiled or inferior grapes to go into his wine press; everything has to be in a healthy and sound condition. Even after the grapes are picked, they are subjected to equal to European wines. The assertion would be too broad and ridiculous. He said that he had seen some excellent wines in California that would sell readily under foreign labels, but that he hoped they would be sold under brand as California wines, that the public may know that California is making rapid progress in wine making. He did not say that California wines would supplant imported wines, but that the wines of a few of the more intelligent growers, who were giving attention strictly to quality, and who were not trying mixture of rotten and sour grapes. There is no disputing the fact that a cellar half full of good, sound wine is worth much more than one full of an inferior type. If this plan would be universally adopted, the change that would take place would startle our people; instead of resting on the bed-rock, the business would take a bound, and soon rank as one of the leading industries of the State, which position it should now occupy. Our wine-makers should adopt the motto "Quality not Quantity."—St. Helena Star.

ATTACK ON KATE FIELD.

SHE TELLS A REPORTER HOW WOMEN HAVE TREATED HER.

A Vile Assault from a Wilkesbarre (Journal)—A Crank Who Predicted a Drunkard's Death for Her.

Miss Kate Field, that intelligent, bright, able woman who has so zealously labored in our behalf in the east, appears just now to be the special object of attack for every shallow brained, cowardly prohibitionist in Pennsylvania. Because she took a part in the recent prohibition campaign there, and told the people plainly what she had seen in wine producing California and how the prohibitory laws operated in Kansas, Iowa and Maine, every rabid prohibitionist singled her out for a special allowance of literary filth.

It is doubtful if any one who ever exercised the right to speak against the prohibitionists was ever so vilely assailed. Motives too ridiculous and incredible for a sane man to notice, were freely attributed to her. And yet it is yet to appear, that any woman who exercised her privilege to work for prohibition, was attacked and slandered by the anti-prohibitionists. The sole thorn in the side of the prohibitionists seems to have been that Miss Field did entirely too effective service against them and their well-riden hobby.

Miss Field is well known here in California, the writer among numerous others having the pleasure of her personal acquaintance. Any nasty slurring innuendoes and open attacks on her will be counted for their true worth here.

Miss Field's last lecture was delivered in Pittsburg, and when in Philadelphia, on the way thither, she was interviewed at some length by a representative of the *Times*. After commenting on the Biblical testimony in favor of the temperate use of alcoholic beverages, she said: "How men and women calling themselves Christians, can insist upon prohibition when Christ 'came eating and drinking' and made His first miracle the turning of water into wine, is simply amazing. It only shows how insane good people become when they are possessed by fanaticism. Prohibitionists of to-day would have burned witches and executed Quakers two hundred years ago. They have the spirit of Puritans. In brief, they are cranks."

"Have cranks intruded themselves upon you since you have advocated high license?" queried the *Times* reporter. "Not by personal contact but by abuse, either anonymously in private letters or by public denunciation on the platform or in the prohibition press."

"Can you cite instances?"

WHAT HER ACCUSERS SAY.

"More than you would care to quote. Ever since it was known a year ago that I favored viticulture in this country, and advocated high license, I have been the target of the vilest abuse. I have read that I have sold my soul to the rum power; that I am a drummer for a California wine company; that I drink conspicuously in public and lead others astray—I, whose daily beverage is hot water. I am sorry that prohibitionists should be so loath to decency as to act as though the end justified any means. I have been informed—anonously of course—that I shall go

down to a drunkard's grave, and thousands in hell will curse me.

"At Scranton, a crank took the pains to write me eight pages of protest, wherein I learned that the writer prayed to have me turned from my evil ways. This person stated that my motive for opposing prohibition is due to my owning vineyards. As a matter of fact I never have owned and never expect to own a vineyard, my opposition to prohibition is due to varied experiences in Kansas, Iowa and other prohibitory States.

"Only this afternoon I was stopped on Market street by an army officer, who having just come from Kansas, was most in-phatic in his language. 'Kansas' said he, 'is the most hypocritical State in the union. I've seen too much drinking in Kansas to believe that prohibition prohibits. Only two months ago I was offered liquor in the State Capital by an official who said: "Our prohibition is for effect." I should think it was and a mighty bad effect at that. The troops at Fort Leavenworth, whenever they left the barracks, got just as much whiskey as ever, only the quality was so vile that the results were dreadful. As a consequence, they have taken to beer, which can be obtained on the reservation, and this is the one cheering fact that I have to relate.

"At Wilkesbarre, a revered gentleman, in addressing the students of a seminary, declared, according to the newspapers, that out of 30,000,000 women who were praying to do away with the evils of the liquor traffic, I am the one misrepresentative of my sex. In the first place there are not 30,000,000 women in this country. Admitting that our population is now 60,000,000, how can their be 30,000,000 women and have any boys and girls in the land?

"Second; how dare this man presume to speak for 30,000,000 of any sex of whom he knows nothing? He can only speak for the women of his own party, who are limited in numbers, but who, by an aggressive policy, endeavor to permeate the atmosphere. Third; how dare that man say I misrepresent my sex, by advocating high license? How dare he assume that my motives are not as upright as his own? I pity so wretched an example of manhood.

"But this person's attack pales in the presence of yesterdays prohibition column in the Wilkesbarre *Record*. The column claims to be the official one of the Amendment Society of Luzerne County. After vulgarly criticising my lecture for nearly half a column, the prohibitionists insult me by signing my name to an indecent article."

[This article we do not republish as it is an almost unparalleled piece of nastiness. It purports to be an advertisement for obscene pictures and literature, under license; and also an advertisement for licensed exhibition of nude women. A paper that would publish such indecency in a thousand degrees lower in the moral scale than the *Police Gazette*. The article purports to be signed by "Kate Field, clerk" of the Licensed Board. Miss Field has resolved to bring action for libel.—Edu. MERCHANT AND VITICULTURIST.]

THE INTOLEANT CHATAQUANS.

But Miss Field's troubles are not confined in Philadelphia. Some months ago she was engaged to lecture before the Chataqua assembly, next August, on "Charles Dickens" and "Alaska." The prohibition element in the Chataqua circles did not approve of this, and, unopposed, Miss Field offered to cancel her

engagement. The heads of the circle would not agree to this at first, but pressure was brought to bear on them and finally they had to ask Miss Field to "see her way clear" to cancel her engagement. Here is her characteristic reply:

"Dear Bishop Vincent:—If you will refer to your son you will be told that days ago I enclosed to him an attack on me in a prohibition organ, purporting to come from the members of your society; and desiring to have my engagement cancelled, in case I was likely to be subjected to insulting criticism at Chataqua. Your son refused to act on my suggestion. Your letter of June 12th, has just been forwarded. It is with great pleasure that I release you from your contract with me, and I do so bearing no animosity, whatever, to my enemies, who think they are "Christians," but who have not yet learned the alphabet of Christianity. I am sorry for their ignorance and lack of charity.

I am in Pennsylvania; I am lecturing against the intemperance of prohibition; I do believe in high license; and I am glad I have the power to serve the cause of personal liberty, standing on the same platform as Thomas Jefferson, John Quincy Adams, Abraham Lincoln and that noble war Governor of Massachusetts, John C. Andrew, whose arguments against prohibition should be in the hand of every Chataquan.

With Rev. Howard Crosby and other enlightened souls, I believe that temperance in this country will be brought about by the use of cheap, light, pure, native wines and beers. In this faith I have officially represented the State Viticultural Commission of California for the last year, and I am proud to have done so.

Hoping the time may come when persecution for opinions sake may be unknown at Chataqua, and wishing you every possible success in your admirable undertaking, I am very truly yours,

KATE FIELD.

P. S.—As I know what use prohibition organs will make of my withdrawal from Chataqua, self-respect demands that I anticipate attack. For this just reason, but "with malice towards none," I shall give to the press the contents of this letter.

BORACIC ACID.

It Does not Affect the Quality of California Wines.

Dr. Crampton, assistant chemist of the United States Agricultural Department, Washington, has just published an investigation in the *American Chemist* for April, 1889, page 227, entitled "Boracic acid as a plant constituent." He says that in 1887 he examined thirty-six samples of wine, obtained in the local market, for adulterations. He was surprised to find that all except two gave distinct tests for boracic acid. He did not feel justified in concluding that this acid was added as a preservative, nor did it seem probable that it was a normal constituent of the wine; accordingly the matter was passed over with the intention of giving it further study at another time. Bannert had published an article giving the results of a very careful examination of some California wines, everyone of which showed the presence of boracic acid. Bannert's samples numbered eight, and were all from California. Dr. Crampton's samples were taken from places as widely distant as New York, Ohio, North Carolina and Virginia. The acceptance of the hypothesis that it was derived from the soil would necessarily imply that the soils of these localities contained boracic acid. He hesitated in accepting such a conclusion from the small amount of evidence at hand. "In the meantime," says he, "Professor Rising, of California, stimulated to the defense of the purity of the natural wines of his State from the implication cast upon

them by Bannert's and my analysis, set himself to the task of proving that boracic acid was a normal constituent of the natural grape juice. The following extract from a letter he sent to me in July, 1888, shows the result of his work. He says: "We have proved beyond all question, as I think, the presence of boracic acid in many unadulterated California wines. In addition to the test with tumeric paper we have obtained the flame-test so decided that there can be no doubt. I have just received a new spectroscope, and I shall hope by its aid to settle this point beyond all question. Our method of work is as follows: fifty cubic centimeters to 100 cubic centimeters of wine are evaporated in a platinum dish, ignited, and burned to ash. Part of this ash is transferred to a platinum spoon; such an one as is used for blow-pipe work answers very well. A few drops of the strongest H_2SO_4 (I have used a 96-98 per cent. acid), then alcohol is added and then lighted and immediately blown out, and relighted and again extinguished. The first flash will show the acid very distinctly if it is present."

Thus the fact may be said to be established that boracic acid is a constituent of California grapes. But others have made investigations on this point and abundant evidence has been obtained to the effect that it is found in wines in many different parts of the world. Baumer, gives, in a recent communication, the results obtained by himself and others in this direction. Soltan concluded from his own and others' observations that boracic acid was not an unusual constituent of wine ash. Ripper found it as a normal constituent not only of 1,000 different samples, including both German and foreign wines, but also of various parts of different grape stocks. Bannert says he has made it a practice for the last three years to test every sample of wine that came into his hands for boracic acid, and has found it present in every case without exception. These samples included German, Spanish and French wines; also wines from Saxony, Thuringia, and musts from Freyburg and Nannburg," etc., etc.

Dr. Crampton has extended his tests for the presence of this acid to the ashes of various plants. The ashes of the water-melon, thirteen different samples, gave the test.

It is now proved that boracic acid is present in pure wine, and its presence in small quantities does not in any way militate against the purity of our California wine.

INSTRUCTIONS CONCERNING FRUIT BRANDIES.

In order to secure a close supervision of the operations of fruit distilleries during the approaching season, the collectors of Internal Revenue have been instructed by the Treasury Department to give prompt attention to all notices and bonds, in order that distillers may suffer no delay in beginning work nor have any pretext for commencing work before they are notified of the approval of the their papers. Distillers are to be notified that they will be expected to pay the taxes on their product at the end of each month or warehouse it. That all singlings must be doubled and ready for gauging by or before the end of the month; otherwise the singlings will be liable to tax as brandy.

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RAISINS.

A correspondent of the *Fresno Republican* says: "I would like to call the attention of the growers as well as packers of raisins, to a practice which, if continued, will certainly bring disaster to all interested or dependent upon the raisin industry of Fresno, and that is the custom which prevails among the packers of paying a uniform price, say five cents per pound, for all raisins in the sweat box, be they good, bad or indifferent. This practice is virtually paying a premium for poor cultivation, careless handling and shiftless methods, generally, which, if continued, must surely cause the ruin of the Fresno brand of raisins."

If the packers would establish a rule, and rigidly adhere to it, to pay prices regulated by the quality of the raisins offered to them, careful growers would be justly rewarded for intelligent cultivation and the extra labor expended upon their crops, and all would be stimulated to produce the finest quality of raisins possible. This would greatly enhance the reputation of the Fresno brands of raisins, with the result of giving us prompt sale and the highest market prices for our product.

Colonel Forsythe, one of the leading raisin producers of the United States, who has just returned from an inspection trip to the raisin growing districts of the continent, says American raisins, in addition to supplying the American markets, are destined soon to take a large share of the London business. He says the phylloxera is constantly diminishing the crops of Spain in an increasing degree, and even if they should now get a remedy, which is not probable, it will be five years before the Malaga district can recover its former position. A heavy consignment of California raisins has been disposed of in London this season, being the first shipment of the kind on record.

Frank S. Johnson, of the Johnson-Locke Mercantile Co., of this city, speaks very favorably of the prospects for California products in Atlantic cities. Mr. Johnson says: "Our raisins have almost driven the Spanish article out of the market. There is now no question as to their keeping qualities, and the producers are in a position to profit by this good reputation. If growers all over the State will maintain the grade and style of packing that prevails in Fresno, it will only be a question of two or three years before the European market will be at their command. I saw in New York raisins from California two years old that looked better than Malaga raisins sixteen months old."

The progressive county of Fresno is enjoying a boom in vine culture for which it is entitled to congratulation. We deprecate fictitious booms which puff real estate up to preposterous prices, but we rejoice at genuine boom which are due to the authenticated results wrought in particular localities. Every real boom is a house built upon a rock, and is able to resist the storms of envious detraction sure to be levied at it. Fresno county's raisin culture boom is evidently of this character, and is therefore to be welcomed as a valuable and permanent addition to the entire State. Let us have more of such booms, which are not buoyed up by the rhetorical verbosity of romantically written circulars and pamphlets, but which, in a practical and sensible way, modestly and truthfully prove their legitimacy by successfully standing the test of rigid scrutiny.—*Sonoma Democrat*.

Valencia raisins of good ordinary quality are becoming a rare article in this market. Layer of the better grades are inquired for, but the stocks of straight goods are rapidly being disturbed by the steady draughts the trade of the country have been making upon them of late. Prompt to avail themselves of the opportunity for crooked work some in the trade are resorting to methods that it is necessary to let in a little light upon. It appears that there is a considerable quantity of poor and undesirable stock of off-stack in the market which if retained in store many weeks longer would experience seriously the influence of warm weather upon their quality. Buyers naturally have shown a reluctance to handle this stock, and the consequence is that a total loss confronts those to-day who are carrying them, unless some means are adopted to work them off into consumption. In their natural condition they are not wanted, but if turned out and mixed with a small percentage of good and then topped with a pressed layer, they will pass with some buyers who are not very exacting, and who will not pry too closely into quality if the price is made "about right." This we are informed is the method that some of the dealers are practicing to-day, and we therefore consider it advisable to make the trade aware of the class of goods that is being prepared for their special benefit. If a buyer desires straight layers, and is willing to meet the market price for such, there is no reason for the setting of traps as are laid out for him in the shape of mixed goods, which are disguised to resemble the stock he is seeking. It is an old dodge in the trade to ship the goods to some distant point, and then if complaint is made concerning quality to knock off an eighth, quarter or even a half cent from the purchase price, and make them stick in that way if possible; in fact anything to stop poor quality from coming back.—*N. Y. Commercial Bulletin*.

AN IMMENSE WINERY

The wine industry of Alameda county is principally confined to the southern portion of the county, in the immediate vicinity of Mission San José, where grow hundreds of acres of vines. The grape crop, like all other crops this year, promises to exceed that of any previous season, and wine makers are getting ready for the extra yield by placing additional casks in their capacious cellars. In the large brick cellar of the Gallegos Wine Company, located at Irvington, perhaps the most extensive winery in the State, great preparations have already been made. This cellar, with the late addition, has a capacity for storing 1,500,000 gallons of wine. All the latest machinery has been placed therein. A new system for purifying the wine has been adopted by this company by the aid of the Pasteurizer, invented by and named after the famous French chemist. After passing through a filtering process the wine is taken to the Pasteurizer and rapidly heated to a temperature of 149 degrees, then as rapidly cooled. It is said by this process any evil germ existing in the wine is killed. This system is almost entirely in use in France, while the machine at Irvington is the only one in use in the United States. Juan Gallegos speaks in glowing terms of the new process and recommends it to all wine makers. This company this year shipped 5,000 barrels to New York, and is now engaged in bottling for Eastern shipment. Twenty-five men are employed at this winery.—*Oakland Tribune*.

NAPA AND CALISTOGA.

SOMETHING ABOUT WINES AND VINES IN THESE DISTRICTS.

Famous Vineyards and Wineries—Crop Prospects—The Co-operation Distillery in Progress—Much Wine Undisposed of.

Last week a representative of the *MERCHANT AND VITICULTURIST* took a trip through the Napa valley, Calistoga and Mt. St. Helena districts and found the vineyards as a general rule in a splendid condition.

The first place stopped at was the St. Helena vineyard, owned by Geo. Laug. Mr. Laug was found busily engaged in preparing to handle the coming vintage. He expects to make about 100,000 gallons of wine, of which his vineyard is expected to yield 40,000, half of which will be Johannisberg Riesling and half Zinfandel. For some time past he has been running a small still converting the inferior wine of last year's crop into brandy, believing that it is better to dispose of it in this way rather than to place it on the market as California wine.

A number of fine looking vineyards were passed ingoing to the elegant home of H. S. Dexter. This is one of the best of the new vineyards in the upper portion of the valley. Here high up on the hillsides above his house he, several years ago, grubbed out the heavy growth of forest and under brush and now has a large vineyard of young vines of choice varieties and all in the best of health that will yield a small crop this year.

Up the valley above Mr. Dexter on the west, is the fine young vineyard of A. Grimm who has cleared sixty acres of almost impenetrable forest and has now a beautiful stand of young vines which will produce some 20,000 gallons of wine this season. Mr. Grimm is now engaged in driving two tunnels 19 x 100 feet into the mountain side for a cellar, where he intends to store and age his wines.

At the head of the valley is the Delfield place. Although the vineyard here is new it is in excellent condition and will give a small yield this year. It is situated some 200 feet above the cellars and winery on the northern slope of the mountain surrounded by an immense growth of timber, the removal of which from the vineyard plat has cost a small fortune. In the cellar he has stored some 100,000 gallons of wine which the cellar men were engaged in racking.

The elegant country home of A. L. Tubbs which is one of the finest places in the upper valley, was next visited. The cellar here is a handsome stone structure built against the hillside, into which tunnels can be run from time to time as the need of storage requires. Mr. Tubbs has about 100,000 gallons of '88 and 60,000 of '86 and '87 wine, which he believes in thoroughly aging wine before placing it on the market. The vineyard is known as the "Hillcrest" and contains 135 acres of choice vines composed of Riesling, Burger, Sauvignon, Charbono, Golden Chasselas, Zinfandel, etc., all of which promise a good yield, being in a strong, healthy condition and free from disease.

Returning to Calistoga a few vineyards and cellars are visited. The cellar and winery of Beringer Bros., first attracts the attention. It is one of the most complete plants in the valley, being built of stone against the mountain side into which sev-

eral immense tunnels have been driven, giving an almost unlimited amount of storage capacity. In addition to making their usual amount of wine, they expect to manufacture 50,000 gallons of brandy this year. Adjoining Beringer Bros., is the magnificent cellar, winery and distillery which is being erected by Boorne & Wise. The main building is of stone, 400x76 feet, surmounted by a tower eighty feet high. This is also built so that tunnels can be cut into the hillside when needed as this firm intend to store wine for aging.

In the vineyard of Chas. Krug, the vines are looking well and promise a large crop, save where in spots the phylloxera is affecting them. Mr. Krug is a however a firm believer in the future of the wine industry in this State and wherever the disease makes its appearance the vines are uprooted and resistant Riparia vines set out in their place. When other vineyards are destroyed Chas. Krug will have an entire new stand of resistant vines, and reap benefit accordingly.

The vineyard of H. A. Plet is in an excellent condition and promises a large yield. This enterprising vignerons placed this journal under many obligations for courtesies extended for which thanks are gratefully returned.

The vignerons of the St. Helena district have united in an effort to overcome the depression in the market by organizing to erect a co-operative distillery with the object of working the surplus and poorer quality of wines into brandy. The company incorporated last week and elected the following officers for the first term: President, E. M. York; Vice-president, I. M. Rotan; Treasurer, D. B. Carver; Secretary, Geo. S. Spratt. The distillery will be located at Burrow station and will have a capacity of from 1000 to 1200 gallons per day. Last week there were 142 subscribers to the capital stock, comprised of 500 shares at \$100 each. So far nearly \$30,000 have been raised. It is expected to be in operation by September 1st.

At Napa City the wine and cellar men were all busy making preparations for the coming vintage. At Carpy & Co's. immense cellar the whole force was preparing for a large shipment of wine.

One of the neatest little cellars in the valley is owned and conducted by J. Matthews. It is built on the most improved plans, of stone, and contains in addition to the usual cellar features a complete sherry oven, sherry making being Mr. Matthew's specialty.

The crops in the valley generally look well. Johannisberg Riesling promises better than for several years. Franken Riesling, is light and is expected to yield a light crop. Chasselas, Sauvignon Vert, Burger will give excellent yield, Zinfandel and Mataro will fall away below the average. The finer varieties of red wine grapes—Mendocine, Cabernets, Carignau, Petit Sirrah, etc., are looking well and promise a fine crop. The effect of the ravages of the phylloxera are to be seen all over the lower portion of the valley. From the bay to Yountville it is estimated that one-fourth of the acreage in vines is affected. From Yountville to the Lodi ranch two miles above St. Helena, about one-seventh of the acreage is affected and from there to the upper end of the valley very few vineyards show evidence of its presence.

Of those whose vineyards are attacked very few are replanting. A few progressive men only are replanting with resistant vines, the majority letting their vineyards go.

IN TOWN AND COUNTRY.

The Union vineyard delivered 40,000 gallons of wine to the Santa Cruz mountain winery last week.

Mr. and Mrs. Frank Stover, of the Stover vineyard near Malaga, will spend the summer in San Francisco.

It is reported that C. Carpy, of Napa, intends purchasing some 4,000,000 gallons of last year's wine. He recently made a heavy purchase in Santa Clara county.

A. C. Farnsworth, of this city, formerly one of the board of supervisors has purchased the Talco vineyard in the Napa valley. The seller is Sarah J. Carlisle, and the price is said to be \$65,000.

"Crabbs wine depot" at Chicago, is battling bravely for the sake of good wine and California. Its latest enterprise is the opening of a sales and winery-room nearest to the heart of commerce—the Board of Trade—at 234 and 236 LaSalle street.

The Clear Lake Press says that no wine will be made at the Konotti vineyard, but the whole crop will be dried and sent to San Francisco to be made into wine. If the experiment proves successful it will be followed by others next season.

Aguillon & Bustelli, of Livermore, have now an excellent cellar under their cottage for storing their older wines, which they offer for local consumption. They run from the vintage of '84 to that of '87, and embrace both red and white wines of the best varieties and blends.

Missouri has adopted a novel method for destroying the attractiveness of saloons. By a law just signed, music, cards, dice, billiard tables, bowling alleys and boxing gloves are forbidden in saloons. A violation of the law works a forfeiture of the license.

A prominent San Francisco dealer, after making a heavy purchase of wine, made the remark that he did not really need it. When questioned as to why, he said that it was really a matter of speculation with him, for when wine gets below the cost of actual production, it is a good purchase. — *St. Helena Star*.

The St. Helena Co-operative Brandy Company, is losing no time in getting their enterprise started. The incorporation papers have been received, and land purchased for the site has been legally transferred to the company. Several bids for furnishing the desired machinery have been received, and will be acted upon in the near future.

Supervisor Psalmag, of San Benito county has not only set out a great many vines this season, but has made a cement floor in his newly erected wine vault, and has this week commenced the erection of a brick fermenting house. He has now over a dozen men employed about the vineyard. The vines have set very heavy, and a large crop is assured.

It is reported that Col. J. M. Donahue and others of the S. F. & N. P. company contemplate the erection of an immense brick winery at Litton Springs of 1,000,000 capacity. The capital stock of the association is placed at \$500,000. The warehouse is to be constructed on the cold storage plan. The object is to assist local producers to ship direct to eastern markets.

It is now proposed (and we think it a most excellent idea) that a committee be appointed from here to try and induce the wine makers and growers of other counties

to adopt the co-operative distillery plan, and thus assist in keeping nothing but good and sound wine on the market. This is the way to bring about a much better state of affairs and should be carried out as soon as possible. Let others adopt the plan introduced here, and a change for the better is sure to take place. — *St. Helena Star*.

Charles Buudschu, is not one of those given to complaining about hard times. "There is no use talking," he said recently: "there isn't so very much real good wine comparatively in the State. Almost daily I have people come to me urging me to buy their wines. If I can get really good white wine, I will take it; but the trouble is that what I want is scarce. Let good wine be made and there is plenty of sale for it. Every sloop maker in the State, though is convinced that he makes Chateau Lafette or Johannisberg.

A large grape crop is promised for the coming season, but the wine growers are not encouraged accordingly. The establishment of wineries and distilleries generally represent a vast outlay of money. In the haste to secure returns, efforts have been made to secure increased production, and quantity rather than quality. The result is that the market is overstocked with new wine. Greater care in vinification and the ageing of wine will be necessary to place the wine industry on a paying basis. — *Fresno Republican*.

Fresno county is peculiarly fortunate in that the grapes grown here make such unapproachable raisins. The vineyardists of other counties have large crops of wine grapes maturing, but the market is overstocked with raw wine, and the coming crop of wine grapes cannot be handled at a profit. It must be remembered, however, that wine grapes are subject to some conditions that citrus and deciduous fruits are. There are varieties of oranges that do not prove profitable, and there are grapes that are not profitable. The choicest wine grapes always command a fair price. — *Fresno Republican*.

Dr. H. W. Harkness, president of the Academy of Science, after examining the vineyards of Fresno county for evidences of the mysterious vine disease said: "The vine disease which has devastated Southern California is easily identified, and I can say positively that there is not the slightest trace of the disease in the vineyards of this locality. Among the vineyards which I visited were those of Messrs. Barton, Forsythe, Goodman and Eisen. I cannot recall the names of the other places. I must say in all candor, that I have never in any region seen vineyards so thrifty, healthy and vigorous as those which I saw this morning. It is a revelation to me. Your vineyards are simply magnificent, and their like is not to be found in any other part of California or the world. Every vine in Colonel Forsythe's place looks as though it would produce a twenty-pound box of raisins.

On the afternoon of the Fourth while Mr. John H. Wheeler, late Chief Viticultural Officer, and his wife and child were riding in a rockaway near Redwood canyon, two miles from San Leandro, the horse took fright and ran away. Mr. Wheeler's efforts to check the frantic animal were fruitless. The steed, plunging slough, took a sharp turn in the road and dashed headlong down a steep embankment, dragging the rockaway after him. Horse, vehicle and riders landed at the bottom, a distance of eighty

feet. The carriage was smashed to splinters. The baby being thrown out, landed on its head and was instantly killed. Nothing was left of the head but a mass of brains, crushed bones and mangled flesh. Mrs. Wheeler was badly bruised about the face and body, while her husband sustained a broken ankle and other injuries of a not serious nature. Dr. Melvin, who was a short distance behind them in his buggy, attended to their injuries and assisted the unfortunate people home. Mr. and Mrs. Wheeler have the sympathy of all.

Aguillon & Bustelli have as yet shipped out none of their wine. They expect to do so, however, and will probably be buyers of grapes this year as usual. The second story of their building is unoccupied and will be filled at any rate, whether they sell or not. They have 100,000 gallons of wine in their cellar. H. B. Waggoner says that he thinks his winery will be run this season, but cannot say positively at present. There is some wine in the cellar, belonging to private parties, which will be out before the vintage season. A. G. Chauche is reported to have stated that he will only buy white grapes this year. His own vineyard will soon test the capacity of the Mont Rouge winery. John Crellin, will put in a new engine this season, at his large cellar on the "Ruby Hill," but will buy no grapes. All our cellars will require more coöperation this season. It is generally believed that white grapes will again bring \$15 this season, but growers generally agree that common varieties of red grapes will go lower. Many are seriously thinking of drying, and the amount disposed of in that way will be much larger than last season.

A NEW CHAMPAGNE COMPANY.

The American Champagne Company
Succeeded by a New Corporation.

The American Champagne Company which was incorporated some time ago to manufacture champagne by the rapid fermentation process has changed management. The works on Brannan street will now be operated by the American Champagne Company, Limited, of West Virginia, and the original project which has been fully described in the MERCHANT AND VITICULTURIST, will be faithfully carried out and on a much larger scale than was at first intended.

About the only material change is the retirement of Louis Sloss, Jr., and Gustav Niebaum from any connection with the concern. Their places, it is understood, have been taken by German capitalists. George W. Sessions will continue as manager of the works, and the manufacture of champagne is to be pushed ahead as soon as possible.

TO SUBSCRIBERS.

The management of the MERCHANT AND VITICULTURIST finds quite a number of subscribers who are considerably in arrears. By looking at the date on the wrapper of your paper you will see at what time your subscription expired, and will thus be enabled to ascertain at once how much you are delinquent. It is our desire and intention to make the MERCHANT AND VITICULTURIST by far the best paper of its class in the United States, but to do this a great deal of money is required. Every little helps, however, so send in your remittances.

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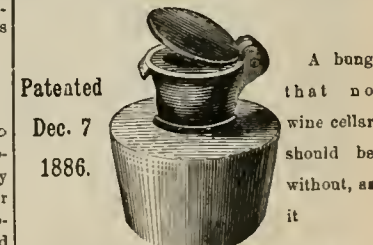
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SAN JOSE, Santa Clara Co.....E. B. LEWIS
SANTA ROSA.....C. A. WRIGHT
STOCKTON.....W. M. ROBINSON
WOODLAND, Yolo Co.....E. BERG
HONOLULU.....HAWAIIAN NEWS COMPANY

MONDAY.....JULY 8, 1889

THE MARKET.

The local wine market remains unchanged with no noticeable improvement in the demand for or prices of ordinary wines. An offer of \$2.50 per gallon for a lot of several thousand gallons of 1886 Medoc in the cellar of one of the Viticultural Commissioners was reported the other day and declined in order that the wine might be bottled and sold under the brand for which the owner is establishing a reputation.

Advices from the east say that Kentucky whiskies continues to show decided strength in the market, and prices give no indication whatever of apprehension on the part of buyers as to the future. The available remnant of the export stocks has been practically withdrawn from the market, and consequently the activity all centers upon the '86s. These are tax-paying freely and without evidence of embarrassment in any quarter. And what is especially gratifying, too, is the fact that they seem to be passing into consumption almost as fast as they are tax-paid. In fact, they are enjoying the full benefits of the hand-to-mouth policy of buyers during several years, which has kept floor stocks down to the lowest possible limits, and they get the full benefit of all the demand which has heretofore drawn from the export stocks. These are the influences which undoubtedly create the current favorable aspect of the market for '86s, and so long as the supply of these, and of their immediate successors, the '87s, does not exceed the demand, present conditions will be perpetuated.

NAPA county has an immense amount of wine on hand in its cellars, probably more than any other county in the State. Much of it is of an excellent quality and there is considerable that ought to go into the still rather than to the market and it will probably be so disposed of through the medium of the co-operative distillery.

GOOD PRICES FOR GOOD WINE.

We have been endeavoring all along to convince the grape growers and wine makers of this State, that good wine will bring high prices, no matter what the condition of the market for low grade goods may be. In the last issue of the MERCHANT AND VITICULTURIST reference was made to the sale of a large portion of the wine in Charles Krug's cellar to the American Champagne Company and the fair price obtained for the white wine. Last week we learned of another proposed purchase of high-grade wine, and while the purchase was not consummated, the price that was offered only shows that careful attention to a vineyard, in which the best varieties of wines are to be found, will pay.

It has been known all along that Mr. Charles A. Wetmore has been accumulating a stock of fancy-grade wines in his cellar at Livermore. Not only has he held on to the wine which he has made from his own vineyard, but he has purchased nearly all the Cabernet Sauvignon, Cabernet Franc, Verdot, Merlot and Malbec grapes, which the Livermore valley has produced in the last three years, exceeding the grapes of Mr. John H. Wheeler.

In 1887, William T. Coleman & Co. offered Mr. Wetmore \$1 per gallon for all his 1886 wine. The proposal was refused, and now only last week some wine buyers offered to take all the '86 wine in the cellar at \$2.50 per gallon. Again the offer met with refusal.

Mr. Wetmore's object is to sell his wine by the case and in no other way. We have it on good authority that his agency in this city is having a prosperous run of business, notwithstanding the fact that \$12 a case is the price for 1886 wine. Two years ago the average California producer would have laughed to scorn the mere idea that such a price could be obtained for California claret.

In this connection it may be well to refer to the depression that exists in the Napa valley. The grape growers up there, it appears, are down in the very depths of despair, and many of them are letting the phylloxera clean out the vineyards without making the least effort to set about planting resistant stocks. We urge on each and all the necessity of rooting out the infested vines and setting out the Lenoir or Riparia, and grafting the Cabernets with the Merlot, Verdot and Malbec for coloring.

We admit that there is some reason for despondency. Prices have been ruinously low for some years, expenses are high and taxes and interest cut great gaping holes into the vineyardist's purse. But again there is every reason to believe that another era of prosperity is about to set in. Inquiry for California wines is reviving in the east. The new brandy distilling company is almost certain to relieve the overcrowded condition of the cellars and do away with the poorer grades of wine. Most of the grape growers, too, expect something from the scheme to dry grapes, and the wine makers, it is hoped, have learned by the most bitter experience that the still ought to cut a more prominent feature in their business.

This policy of letting the vineyards take care of themselves is going to be ruinous to many Napa valley vineyardists—far more so than any low prices. Two years hence the very men who are running down the industry will be loudest in bewailing their neglect to rehabilitate their vineyards. So replant by all means and let the demand for Cabernet cuttings exceed the supply. Don't be content with Zinfandel for the standard claret grape.

ORGANIZE FOR DISTILLING.

The action of the Grape Growers and Wine Makers' Association at their last meeting in appointing a committee to organize a brandy distilling company with capital and facilities sufficient to handle the surplus crop of 1889, and the appointment of another committee to organize an association to handle the dried grape crop for the producers and place the product on the market, is an encouraging sign. It shows that the men engaged in the wine industry have concluded that if the demoralized wine market is to be placed on a proper basis they must bring about the change themselves. We believe as we have heretofore asserted, that any plan by which the poor wine can be kept off the market and made into brandy will be a God-send to the industry. The dried grape plan is simply a temporary expedient, but the manufacture of brandy will always be an important branch of the wine business, for it is safe to say that there will always be plenty of wine that will naturally find its way to the still if an outlet of that kind is afforded. Another feature of this scheme is the fact that there is a good market for a good quality of California grape brandy. For these reasons the proposed distilling company offers an excellent investment for capital, and it is encouraging to know that the efforts of the committee thus far have been quite successful. They have obtained the promise of Mr. De Turk and the Napa Company to turn their distilleries into the corporation and take stock therefor, and two well-known capitalists have agreed to put a goodly sum of money into the enterprise. These results of a few days' canvassing show that the scheme can be carried to a successful termination if the proper amount of energy is devoted to its promotion. The committee should not be left to do all the work. On the contrary they should receive the assistance of the influential and wealthy wine growers who have so much at stake in the industry. They can well afford to get out and rush around a few days with the committee men and assist them in inducing capitalists to take stock in the company.

It is proposed to organize the corporation with a capital stock of \$2,000,000 and nothing but a lack of interest and business energy will defeat the plan. It should be remembered by those who are inclined to let the committee do all the work, that the successful organization of the company means the manufacture of several million gallons of brandy, every gallon of which will remove four gallons of poor wine from the market, and thus make good wine all the more valuable. Another thing that should not be overlooked is the fact that the question this year is not "How much will we get for our wine?" but "Where will we put it, and what can we do with it?" The organization of the distillery company would satisfactorily answer these queries, and every possible effort should therefore be made to float the enterprise.

Following is the number of gallons and packages of wine exported from the United States during the month ending March 31, 1889: 530 bottles still wines, value \$1,606; 27,586 gallons still wines, value \$16,368.

During the same period the imports of same amounted to: 25,869 dozen champagne, value \$348,360; 12,020 dozen still wines, value \$62,140; 188,672 gallons still wines, value \$128,051.

AN UNJUST ATTACK.

Mr. Boruck in his sporting paper is waging the administrative war against the Viticultural Commission with a vigor that would be commendable were he not occupying a false position and basing his arguments on an untrue statement of facts. He presents a lot of figures representing the expenditures of the Viticultural Commission, for the past two fiscal years, bunches the salaries of the various viticultural officers with the rental of Platt's Hall for the viticultural exhibit, junior hire, the salary of Kate Field, and the expense of obtaining viticultural statistics all together, showing a total of \$18,492.90 which he designates as "salaries." The balance he is charitable enough to say has been expended for viticultural work. Mr. Boruck in his desire to please the administration is intentionally unjust, and if he is not, we should like to have him explain wherein the labors of an expert to discover the cause of and a remedy for the devastating vine disease of Los Angeles county, is not viticultural work; why the varied and valuable duties daily performed by the chief executive officer in the interest of vine and wine growers, are not viticultural work, and why the compilation, publication and circulation of information beneficial to vignerons, is not classed by him as viticultural work. Lastly we would like to know what the motive is that prompts this attack upon a worthy State organization which represents one of California's most promising industries, in which there are many millions of dollars invested. It is certainly not done in the interest of the public, for it is not public interest to attempt to injure a large class of the State's best citizens who bring millions of dollars into the commonwealth every year.

The Governor's Secretary has willfully distorted facts in order to lend color to his charges, which are evidently the result of spite. The consequence of this firing at the Viticultural Commission by the chief executive and his man Friday, will be the discovery by the Governor that his blunderbus is more fatal at the breech than at the muzzle, and that it can kick hard enough to effectually kill gubernatorial political aspirations.

PROHIBITION is meeting with disaster this year. The people of Rhode Island have just voted to repeal the prohibition amendment of 1886 by nearly 6,000 more votes than the three-fifths required. New Hampshire rejected prohibition by 9,000 majority; then Massachusetts followed with 45,000 majority, against a similar amendment, and Pennsylvania, the other day, rejected the proposition by a majority that is estimated at close upon 200,000. The visionary cranks who have been marching to such disastrous defeat under the prohibition banner will discover after a while that their doctrine of proscription of personal liberty has been tried and found wanting, and that it is not acceptable to the majority of Americans.

The San Francisco MERCHANT adds to its title the word VITICULTURIST, and under new management promises to introduce new features and to be "a review of the wine and spirit trade of the Pacific Coast." The MERCHANT AND VITICULTURIST is issued fortnightly, and no one engaged in the trade or the culture of wine products can afford to do without it.—Santa Cruz Courier Item.

AN ILLUSIONARY IDEA.

Not satisfied with their campaign against the dried grape and artificial wine trades, the French vineyardists are contemplating making a movement to prevent the renewal of the existing Franco-Italian treaty, and if this is not possible to modify the terms on which Italian wines pass through the French custom houses. Last year Italy produced more wine than France and a large proportion of Italian wines were sent to Bordeaux and other French wine centres, there to be treated, bottled and improperly labeled. This movement to exclude Italian products, and as for that matter dried grapes as well, is instituted by J. de Lamer who is president of the agricultural society of Pyrénées-Orientales. He has sent a lengthy communication to the French Minister of Foreign Affairs in which the Franco-Italian treaty is most bitterly denounced as fatal to the bona fide wine producers of France. The demands of the French vineyardists as enumerated by him are as follows:

"That before any laws pertaining to agricultural subjects are discussed in the Chambers, the agricultural society be called upon to give their opinion of the proposed statutes."

"That the products of agriculture be excluded from mention in all commercial treaties; and in case they are included the like products of foreign countries be charged an import duty proportionate of the cost of producing the domestic article."

"That dried fruits and all products used in making alcohol be charged a minimum duty of not less than thirty francs per one hundred kilogrammes."

"That the import regulations which permit Spanish wine to get the benefit of a reduction in duty if the prices go down while they are being transported, bringing these wines into competition with the French wines, disastrous to us, be repealed."

These would-be laws are chiefly idiotic, but they serve to show that the French vinegrowers are terribly in earnest in their battle for their industry. Combined as they are it hardly seems possible that the French government will neglect to do something in their behalf. The scheme to have all agricultural laws submitted to agricultural societies, before discussion in the French Chambers, is one that is hardly practicable. Agricultural societies the world over are often apt to pull in different directions, and while the principle of the thing is well enough and highly proper, cases can be easily found in which this submission of legislation would bring about a highly excited state of affairs. It would take about twenty custom house departments like France has to-day to carry out that idea about compensating duties. The appraisement of the foreign articles, the adoption of a French standard of cost for each article and other like details would give a chance for an endless succession of custom house jobs.

As to the proposition to tax all products from which alcohol is made an import duty of thirty francs per one hundred kilogrammes, it is simply out of the question. It might be possible to tax dried fruits—e. g., dried grapes—that much but that could only be accomplished by overcoming the active fight which the artificial wine makers would make. But then alcohol is made out of wheat and corn and barley and rye and what not, and a thirty francs per one hundred kilos is substantially the same as 2½ cents a pound what a storm

such a law would make. Fancy the French working people standing the imposition of an import duty of \$1.50 per bushel or \$2.50 per cental on foreign wheat! Fancy them paying a duty of \$2.50 a cental on corn! What a jolly row they would make!

Mr. J. de Lamer, from a French vine grower's standpoint, has got the right principles in his head, but he must be a sorry specimen of a practical man.

If there is one proposition on which the more advanced viticulturists of this State are united, it is that no more Mission vines shall be planted for wine making purposes. In every section where grape growing forms a considerable industry the Mission is unanimously voted a back number. Mission grapes at \$8 a ton are not by any means a profitable crop.

Yet once in awhile an advocate of the old times and the old grapes has his say. A case in point has just come to our notice. The *Selma Enterprise* recently gave room to the following article in its columns.

"C. H. Robinson, a prominent farmer of the River Bend country, in conversation with a representative of the *Enterprise*, this week, remarked that the old Mission grape, was an article of great profit; that the business of drying grapes to be afterwards made into wine was on the increase and the Mission was the most prolific of all grapes. It would therefore pay better to sell the Mission at two cents than the Muscat at five cents, on account of the yield. Besides the Mission was not subject to mildew or any of the evils which beset the Muscat. The Mission being a small compact grape does not dry out much in drying, which is another good point in its favor. Many Mission vines have been cut up in this section to give place to the raisin varieties. It might be well to investigate the matter and avoid further destruction of that hardy and prolific little grape, the Mission."

Both Mr. Robinson and the *Enterprise* are laboring under the error that the success of the project to ship dried grapes to France, is assured. The project is still in an experimental stage, and we agree with them that more investigation is needed before the Mission grape is encouraged. They have also lost sight of another side of the question, and that is that no one in California expects this dried grape expedient, even if temporarily successful, to become a permanent thing. We want to get rid of our surplus production in some manner for a year or two, until the ever increasing demand from the east keeps pace with the growth of the wine producing industry. Moreover California does not want to be recognized as merely a dried grape producing section; we want our wines and brandies recognized. Furthermore it may as well be taken for granted that the French vinegrowers are going to work against the dried grape interest with might and main, and when they are united on any question as they are on this one, they wield a tremendous influence. It is decidedly bad policy for any vigorous to prefer the Mission before other and better varieties.

The improvement already noted in the San Francisco Merchant has been continued. The last issue of that paper appeared with a new and appropriate frontispiece and also under the title of the MERCHANT AND VITICULTURIST, or PACIFIC WINE AND SPIRIT REVIEW.—*Bonfort's Wine and Spirit Circular*.

EXPERT DOWLEN AGAIN.

HE MAKES AN INTERESTING REPORT ON THE VINE DISEASE.

How the Malady is Affected by the Powder Remedy—The Critical Period in the Season Yet to be Passed.

Following is the last report of expert Ethelbert Dowlen to the State Viticultural Commission, on the progress of the vine disease when treated with the Ongerth mixture.

SAN GABRIEL, June 24, 1889.

In Report No. 29, April 15, 1889, attention was called to the beneficial results which might possibly follow the use of a new mixture in the form of powder. This powder has been freely used upon some vineyards in this neighborhood, covering over one thousand acres, and including almost, if not quite, all the principal varieties of vines grown in this section; the results are given below:

Vineyard A. In this vineyard the vines have been thoroughly dressed three times—First, just before starting; second, just after starting; and third, about four weeks since. The following three varieties showed disease soon after starting, viz: Sultana, Maturo and Burger, the Sultana being most affected. Altogether the vines were less affected than last year, and as the vineyard generally was in good health, the third dressing of powder was applied only to those vines which were diseased. The result was that the diseased leaves have remained in just the condition they were in a month ago, the disease not having advanced in the least degree, whilst the vines have pushed out new growth both from the axils of the leaves and from the tips of the canes, and in many instances new shoots have been sent out from the main stem. In many cases, the new growth has exceeded that that had been made previous to the last dressing. Like results have been obtained amongst the Burger and Maturo vines. This vineyard is at present in very good condition.

Vineyard B. Here the disease was very destructive last year, affecting the Mission, Maturo, Burger, Zinfandel, Black Malvoisie and Carignan varieties. This vineyard has also been dressed three times, at the same periods as vineyard A, but the work was not so thoroughly done, consequently the results are not so good. Still, here too, the disease has evidently received a check, the Maturo vines showing the best results. This vineyard also, on the whole, is in good health, many of the diseased vines having put out new growth, as in vineyard A.

Vineyard C. In this vineyard, also, the disease did much mischief last year. No dressing of any kind has been applied this year, and here, one plot of vines is badly diseased all through, every vine being affected. Another plot has several scattered cases of disease where the vines were healthy last year.

The above facts tend to prove that, up to the present time, beneficial results have followed an intelligent and thorough use of the new mixture, but bearing in mind the fact that some of the most severe and sudden attacks occurred last year as late as the beginning of August, and that the disease was also doing serious mischief after pruning, it will be well not to build too high ex-

pectations upon present results, nor should there be any slackening of vigilance on the part of vineyardists, seeing that the next six or eight weeks will be perhaps the most critical period of the year. It is too early yet to pronounce final judgment upon the treatment suggested. That cannot be done with safety, until after the vintage at the earliest.

ETHELBERT DOWLEN.

THE WINE DEALERS' MOVE.

A New York Wine Dealers' Association to be Formed.

The visit of Mr. Charles Stern the New York haulier of California wine and brandy is expected to bring about an important movement toward preventing the adulteration and doctoring of California wine and brandy sold in the east. When Mr. Stern came to the coast, one of his objects was to ascertain if he could not obtain assistance in this direction from the growers and the merchants of the State. The San Francisco Wine Dealers' Association had a special session on the evening of the 28th ult., it being stated in the call for the meeting that Mr. Stern and Mr. G. E. Dewey would speak upon this most important topic. Mr. Dewey was unavoidably absent, but Mr. Stern and Mr. Alfred Stern were both present and a long discussion ensued. Every prominent wine house in the city was represented, and as nearly every person present expressed his views at some length the conference lasted several hours. Mr. Stern in the most bitter terms denounced the rectifiers for their various misdeeds.

Finally it was suggested that it might be well for the New York dealers handling California wines to organize and co-operate in every way with the California producers and merchants, in regard to legislation affecting the interests of all, (such as a national adulteration law), and incidentally in regard to the modes of shipping wine, the varieties wanted, and various minor points which are sure to arise from time to time in the natural course of trade.

This idea met with the most unqualified approval of all present. It was admitted by all that such an association would do incalculable good toward pushing the legislation desired by the California wine producers and dealers, toward advancing the sale of pure California wine, properly labelled, among the eastern people and would prove beneficial in other ways.

At the conclusion of the meeting Mr. Stern said that when he returned to New York he would at once move to have such an association formed. He had no doubt that all of the dealers would readily assent to becoming identified with the association, and that as soon as the organization is perfected, it would communicate officially with the Grape Growers and Wine Maker's Association, the San Francisco Wine Dealers' Association and the State Viticultural Commission, with regard to the ends to be attained in the interest of all. Mr. Stern expects hearty co-operation on all points that are mutually beneficial particularly in all proposed legislation against adulteration.

Messrs. R. M. Wood & Co. have bought the San Francisco Merchant (devoted to the wine interests), and the trade here are unit in wishing them success.—*Philadelphia Exchange*.

RULES FOR DISTILLERS.

Negligence in Connection with Loss of Spirits in Bonded Warehouses.

John W. Mason, Commissioner of Internal Revenue, has issued the following circular under date of Washington, June 15th. It is of interest to distillers and others:

Section 17 of the Internal Revenue Act, approved May 28, 1880, in conferring upon the owner of distilled spirits in distillery warehouses, or special bonded warehouses the privilege of having the spirits regauged provides that "If upon such regauging it shall appear that there has been a loss of distilled spirits from any cask or package without the fault or negligence of the distiller or owner thereof," the taxes shall be collected on the quantity as therein specified less than the quantity ascertained by the original gauge.

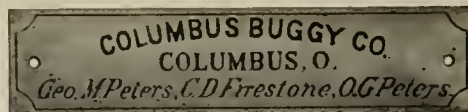
It is plain, in the language of the statute that the collector is not authorized to collect the tax upon any cask or package, or any quantity less than that shown by the original gauge where the loss has occurred through fault or negligence of the distiller or owner thereof. If, for instance, the distiller or owner should transfer a portion of spirits from one cask to another, both in the bonded warehouse, the loss as to the cask from which the spirits are taken is the fault of such distiller or owner.

If any distiller or owner, either by himself or by any one of his agents or employees, removes spirits from one package to another in the bonded warehouse for the purpose of equalizing the wastage, or for any other purpose, except in case of removals under permit to new packages for transportation or to preserve the spirits from loss or wastage as provided by regulations, the collector will require the payment of the tax on the original gauge of all such packages, and no allowance will be made for any loss appearing therein.

In this connection, attention is called to Section 3,256, Revised Statutes, which provides that "Whenever any person evades or attempts to evade the payment of the tax on any distilled spirits, in any manner whatever, he shall forfeit and pay double the amount of the tax so evaded or attempted to be evaded." And also to section 3,257 which provides that the distiller who defrauds or attempts to defraud the United States of any part of the tax on spirits distilled by him shall forfeit the distillery, distilled spirits and other property, and shall be subject to fine and imprisonment as herein specified.

Hereafter storekeepers will not permit any person to enter or remain in any distillery warehouse in their charge during their absence temporarily, or otherwise from such warehouse, and if it is necessary for the storekeeper to leave the warehouse while the distiller or owner of the spirits, or any cooper or other employee of such distiller or owner, is in the warehouse, the storekeeper shall cause each and every such person to leave the warehouse before him, and he shall, upon leaving the warehouse, securely lock the door thereof; and in all cases all testing, sampling or examination of spirits for any purpose shall be done in the presence of the storekeeper; and all instruments used in the warehouse for such testing, sampling or examination, shall either be removed from the warehouse while not in actual use, or shall be delivered to the storekeeper to be locked up by him in some secure place inaccessible to any other person.

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TRADE MARK REGISTERED.

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No Preparation Genuine without this Trade Mark

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GRAPE BRANDY.

THE SCHEME TO ORGANIZE A BIG DISTILLERY CORPORATION.

What has been Accomplished Thus far by the Committee—A Two Million Dollar Company to be Formed.

The committee appointed by the Grape Growers and Wine Makers' Association to organize the distilling company is meeting with very flattering encouragement on all sides. I. De Turk, the big wine and brandy manufacturer of Santa Rosa, has offered to turn his distillery plant over to the company for its equivalent in stock of the proposed corporation, and the fine plant of the Natoma Company has been offered on the same terms. It is expected that distillers in other sections will see the advantage of doing the same, as the business proposition is one in which a good profit on the investment is assured. In addition to these tenders of distillery plants, capitalists who have been approached on the subject have signified their willingness to put money in the enterprise and help make it a success. It is intended to go into the business on a very large scale and form a company with two million dollars capital stock, which would have a distillery in Sonoma county, another in Santa Clara district, one in Sacramento county, Los Angeles, and wherever there is a large enough vintage to warrant it. These distilleries would all be conducted under one management and would manufacture a first class quality of brandy. In addition to this the company would have a large central storage warehouse in which to keep the stock. In this manner the company would be able to take advantage of the low prices that they obtain for grapes and wine and work up the entire surplus of wine in the State, each year beginning with the present season. With such a corporation from 4,000,000 to 6,000,000 gallons of brandy could be manufactured this year, and the pressure removed from the wine market. This would advance the price of good wines and the industry would soon get on its feet again.

Articles of incorporation and the prospectus of the company have been drawn up by Arpad Haraszthy, and the work of securing subscriptions to the capital stock will begin at once. It is thought that by the exercise of some business energy on the part of the committee and leading wine men, the big enterprise can be floated without much difficulty.

The *cote de perdriz* color of champagne, associated with good vintages, is imparted to it, not by intention (for the popular demand of commerce requires it white), but in consequence of many of the grapes being ripe to bursting when gathered, the color from the skin slightly tinting the fruit. Particularly was this the case in the vintage of 1874.—"Wine by Webber"

GEORGE WEST'S OPINION

The Famous Stockton Distilleries In favor of the New Distillery Company.

George West the Stockton brandy distiller is one of the most ardent supporters of the newly projected plan to organize a big distilling company with a large capital. Mr. West thinks that this is the true way to go about relieving the pressure on the wine market and finding an outlet for the wine yield this year. His opinion is certainly worth much, as no man in this state is better conversant with the possibilities of the brandy market than Mr. West.

Last week while at the rooms of the Viticultural Commission he spoke at great length on this topic. "There is no question," said he "that when that company goes to work as is proposed, it will be a success from the start. The world is the market for good brandy and let the new company grade its stock, and handle the brandy as it should, there will be no difficulty at all in selling all the brandy that can be produced."

"The brandy business in this State is much like the wine business. There is too much bad brandy obtainable and too little good brandy to be had. The good brandy and good wine are invariably sold at good figures no matter what the state of the market may be for trash and for medium goods, prices for which are often demoralized by large offerings of slops. Thus far the names that are connected with the company are a guarantee that when business is begun, it will be transacted on the basis of 'good goods and good prices.' If this motto is held to strictly success is certain."

"The opponents of the plan have thus far taken the ground that good brandy cannot be made out of the bad wines in the cellars. They will be better in the form of brandy than in the form of wine at all events and the smaller their alcoholic percentage the better brandy they will make. I am satisfied that much of the wine which is in the cellars and which is practically unsaleable can be made into very excellent brandy, and when properly handled and marketed will bring good prices. I hope to see the scheme started up."

Mr. West's suggestions and ideas are more than welcome at this time. His experience as a brandy maker is a long one, and his brandies are the best evidence that good brandy always brings a good price. No one ever heard of Mr. West's brandies kicking around the country begging for a purchaser, simply because Mr. West's brandies are known to be first-class in every way. We are informed from outside sources that there is never a season but what his crops are sold months ahead and buyers are turned away. It any further proof of the proposition that "good goods bring good prices," is needed, we fail to see it.—[EDS. MERCHANT AND VITICULTURIST.]

The process of wine making at the present day is, I consider, carried out more perfectly in the south of France than anywhere else.—"Wine" by Webber.

AGGREGATE ASSETS, \$46,000,000.

London Assurance Corporation of London
(Established by Royal Charter 1720.)
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(Established 1836.)
Queen Insurance Company of Liverpool
(Established 1857.)
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ROBERT DICKSON, Manager,

S. E. cor. California and Montgomery Sts.
Safe Deposit Building

25th ANNUAL EXHIBIT.

January 1, 1889.

Home Mutual Ins. Co.,
216 Sansome Street,

Losses paid since organization.....	\$2,851,045 0
Assets January 1, 1889.....	818,163 70
Surplus for Policy-holders.....	840,802 70
Reinsurance Reserve.....	238,355 74
Capital, Paid up in Gold.....	300,000 00
NET SURPLUS, over everything ...	287,531 31

President.....J. F. HOUGHTON
Vice-President.....J. L. N. SHEPARD
Secretary.....CHARLES B. STORY
General Agent.....R. H. MAGILL

TANKS.

FULDA BROS.,

MANUFACTURERS OF

WINE TANKS

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WATER TANKS.

All of our tanks are made of best quality two inch surfaced redwood, in complete readiness to be put together. No imperfect work leaves our establishment, and no further hand work is necessary to finish before putting together. Material and finish guaranteed first-class.

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Agents for the following well-known
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Coleman Flag Brand.

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tain Brand.

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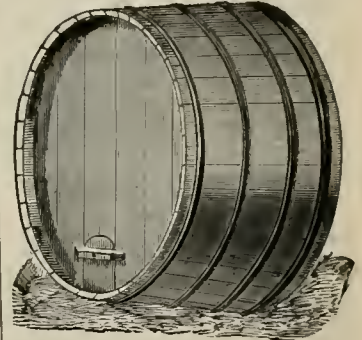
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Wooden Bungs, Taps, Plugs, etc., Oak Bungs, Soft
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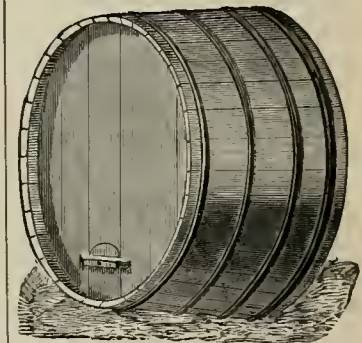
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No. 241 King Street, bet 3d & 4th, San Francisco

WINE CASKS, BARRELS, KECS, TANKS,

And all kinds of Cooperage to order upon the shortest
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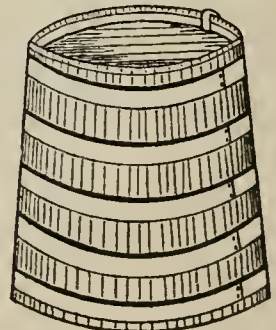
Our well-known tanks are made by machinery,
from the best of materials, and shipped to all parts of
the country. Each piece numbered. No skill re-
quired in setting up.

WELLS, RUSSELL & CO.,

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Or at NORTH FORK MILL, Humboldt Co, Cal

J. W. GIRVIN & CO.,
RUBBER AND LEATHER BELTING.

HOSE, PACKING, ETC.

Rubber Clothing, Boots, Shoes, etc.

Pacific Coast Agents for
Boston Belting Co., and
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formerly J. B. Hoyt & Co.

2 & 4 CALIFORNIA STREET,

SAN FRANCISCO, CAL.

OUR NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER SAN JUAN, JUNE 23, 1889.

TO NEW YORK.

MAKERS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
F H	Cal Transfer Co.	35 barrels Wine	1,457	\$621
J P	"	15 barrels Wine	708	291
A S	G Mijharaca	25 barrels Wine	1,275	350
N A B	N Anticovich	10 barrels Wine	500	125
A V Co.	C Schilling & Co.	126 barrels Wine	5,947	1,800
A S	C Carpy & Co.	24 barrels Wine	1,122	450
C to diamond	"	140 barrels Wine	6,417	2,400
F A	Lachman & Jacob.	25 barrels Wine	1,250	423
N C	"	30 barrels Wine	1,545	437
N C	S Lachman & Co.	25 barrels Wine	1,268	381
S L & Co.	"	19 barrels Wine	952	286
H W & Co.	Lenormand Bros.	35 barrels Wine	1,602	582
Total amount of Wine			24,306	\$8,314

TO CENTRAL AMERICA.

A T S, Champerico	Kullman, Salz & Co.	12 kegs Wine	120	\$110
H in diamond, La Union	Cal Transfer Co	3 barrels Wine	150	150
T A & Co, Puntas Arenas	Montalcere & Co	6 kegs Wine	120	120
C P, Acajutla	B Dreyfus & Co	4 half-barrel Wine	154	180
A V, Champerico	W Louza	3 kegs Wine	60	25
V A, Champerico	"	1 Puncheon Wine	103	84
"	"	1 barrel Wine	51	23
"	"	1 half-puncheon Wine	80	56
H V, Puntas Arenas	J Julien & Co	3 barrels Wine	149	119
E H S, La Libertad	J T Wright & Co	2 kegs Wine	30	17
B W O, Acajutla	"	8 kegs Wine	160	73
B H, Corinto	"	11 kegs Wine	132	89
J E, Amapala	"	25 kegs Wine	336	286
R M, Amapala	"	34 kegs Wine	408	308
A D, Amapala	Eug de Sabia & Co.	16 kegs Wine	259	214
T P & Co, La Libertad	"	11 kegs Wine	182	102
R O, Corinto	Urrutia & Urioste	18 cases Wine	466	46
A S M, La Union	"	1 cases Wine	16	16
A C D, Acajutla	B Dreyfus & Co	10 half-barrel Wine	696	600
R A, Champerico	Cabrera Roman & Co.	25 kegs Wine	259	187
Total amount of Wine, 27 cases and			3,325	\$3,094

TO HONOLULU—PER BRIG W. G. IRWIN, JUNE 18, 1889.

O in diamond	Donald Gedge	210 kegs Wine	1400	\$1298
"	"	30 cases Wine	100	500
O W M & Co.	Kohler & Frohling	410 kegs Wine	600	450
"	"	40 kegs Wine	791	530
"	"	16 barrels Wine	168	95
W C P.	B Dreyfus & Co.	5 half-barrel Wine	1006	925
"	"	10 half-barrel Wine	1006	925
"	"	45 kegs Wine	1006	925
"	"	75 kegs Wine	1006	925
Total amount of Wine 30 cases and			4,755	\$3,858

PER STEAMER UMATILLA

M C, Honolulu	Jones, Mundy & Co.	15 cases Champagne	150	\$166
G A S Co.	C Schilling & Co.	3 cases Wine	150	75
W S L	Lenormand Bros.	2 barrels Wine	101	78
L in diamond	S Lachman & Co	30 barrels Wine	150	140
H J.	Arpad Haraszthy & Co	8 barrels Wine	381	272
"	"	80 kegs Wine	400	315
"	"	30 kegs Wine	300	212
"	"	3 cases Wine	212	10
G in diamond	D W Gedge	10 kegs Wine	275	216
Total amount of Wine, 18 cases and			1797	\$1,358

PER SCHOONER W. S. BOWNE

E H & Co.	Kohler & Frohling	5 cases Wine	333	
"	"	14 cases Wine	132	
"	"	5 Octaves Wine	83	\$743
"	"	30 kegs Wine	500	
"	"	35 kegs Wine	175	
H W Co.	C Schilling & Co.	3 cases Wine	190	115
Total amount of Wine			1,413	\$849

TO MEXICO—PER STEAMER NEWBERN

J M.	W Louza	2 cases Wine	91	\$63
M Y.	"	2 cases Wine	125	63
Y H.	"	2 kegs Wine	30	30
G A S.	"	30 kegs Wine	300	200
V.	Thannhauser & Co.	1 kegs Wine	80	27
C & P.	"	2 kegs Wine	120	55
T R B.	"	3 barrels Wine	155	149
A.	Schacht, Lemcke & S	10 kegs Wine	50	50
R T.	Cabrera, Roma & Co	10 cases Wine	600	350
A T.	Lilienthal & Co	2½ cases Wine	43	172
R C.	Matthion & Danglada	3 cases Wine	179	69
Total amount of Wine			1,821	\$1,269

TO VICTORIA—PER STEAMER MEXICO

G A B.	J Gundlach & Co.	1 barrel Wine	18	41
M & C.	"	1 barrel Wine	47	31
"	"	1 packages Wine	12	12
M & H.	"	1 barrel Wine	22	12
"	"	1 half-barrel Wine	27	40
"	"	1 barrel Wine	40	41
D C S.	"	1 barrel Wine	48	48
M & B.	"	1 half-barrel Wine	26	39
H B Co.	"	2 barrels Wine	14	37
H S, Victoria	Cal Transfer Co	1 kegs Wine	10	13
F A P.	"	1 case Wine	29	29
W N.	Unch Meese & Co.	1 barrel Wine	45	41
"	"	1 cases Wine	45	37
M & C.	"	2 barrels Wine	190	131
B & P.	"	2 barrels Wine	60	60
Total amount of Wine 107 cases and			500	\$39

TO NEW YORK—PER SHIP COM. T. H. ALLEN

M in diamond	B Dreyfus & Co.	250 barrels Wine	12,367	\$10814
P	"	37 barrels Wine	1,813	
D & Co	"	700 barrels Wine	34,106	
Cal V Co.	A Greenbaum & Co.	15 barrels Wine	750	309
N Brs	M J Netter	150 barrels Wine	7,332	2,332
J P.	Frapoll, Berges & Co.	100 barrels Wine	4,789	1,918
A V Co.	C Schilling & Co.	41 puncheons Wine	6,633	2,053
C in diamond	C Carpy & Co.	20 barrels Wine	976	
"	"	510 barrels Wine	25,488	10,585
N S in diamond	Kohler & Van Bergen	325 barrels Wine	16,065	6,426
F H.	I de Turk	150 barrels Wine	9,400	4,703
T R.	"	1 barrel Wine	2,358	
L C & Co.	"	50 barrels Wine	21,656	8,662
G	J Gundlach & Co.	450 barrels Wine	27,400	
E B & J.	Lachman & Jacob.	555 barrels Wine	12,421	15,708
R in diamond	"	250 barrels Wine	4,900	1,960
J P S.	Julius P Smith	160 puncheons Wine	50,480	20,192
I W & Co.	Kohler & Frohling	1403 barrels Wine	14,150	5,660
G W Co.	Gallegos Wine Co.	283 barrels Wine	25,262	101,071
Total amount of Wine			252,662	101,071

PER STEAMER COLIMA

A V Co	C Schilling & Co.	120 barrels Wine	5,730	2,280
S K.	"	2 kegs Wine	20	20
J A P.	G Mijharaca	50 barrels Wine	2,545	689
C F H.	Lenormand Bros.	2 barrels Wine	101	45
C in diamond	C Carpy & Co	150 barrels Wine	6,870	2,750
A F.	G Capurro	1 barrel Wine	46	22
I W & Co.	Dressel & Co.	50 puncheons Wine	2,573	1,009
"	J Gundlach & Co.	50 puncheons Wine	8,415	3,578
G	"	1 barrel Wine	69	62
"	"	1 keg Wine	5	
"	"	20 cases Wine	1,022	50
F C.	Lenormand Bros.	20 barrels Wine	1,022	307
M B.	Overland & F T Co.	5 barrels Wine	133	
"	"	5 half-barrel Wine	70	220
Total amount of Wine			27,946	\$10,986

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
Schn'r Anna.....	Kahului.....	J D Spreckels.....	1 Octave Wine.....	20	22
"	"	"	1 " " ".....	20	22
"	"	"	1 " " ".....	20	22
S S San Juan.....	Paris.....	E G Lyons.....	10 cases Wine.....	23	35
Walla Walla.....	Victoria.....	Lenormand Bros.....	3 barrels Wine.....	144	45
"	"	Pascal Dubedat & Co.....	34 cases Wine.....	124	124
S S City of Pueblo.....	Vancouver.....	A Greenbaum.....	2 barrels Wine.....	100	58
"	"	"	1 keg Wine.....	5	4
"	Victoria.....	S. Lachman & Co.....	25 cases Wine.....	175	175
"	"	A Erz.....	2 cases Wine.....	10	10
"	"	Haraszthy & Co.....	3 kegs Wine.....	181	135
S S City of Sydney.....	Yokohama.....	S Mayers.....	3 cases Wine.....	188	66
Shir S P Hitchcock.....	Liverpool.....	Sherwood & S.....	2 barrels Wine.....	100	200
"	London.....	D W R Rice.....	6 cases Wine.....	25	25
"	Liverpool.....	Lay Clark & Co.....	38 barrels Wine.....	2,260	1,150
"	"	J Gundlach & Co.....	2 quarter-casks Wine.....	166	117
S S San Juan.....	Mazatlan.....	L F Lastreto.....	2 kegs Wine.....	20	20
S S Oceanic.....	Manila.....	Frese & Phillip.....	10 cases wine.....	25	35
"	Shanghai.....	L Foster & Co.....	2 packages Wine.....	133	70
"	Yokohama.....	C Schilling & Co.....	3 barrels Wine.....	143	43
"	"	A Haraszthy.....	2 barrels Wine.....	98	69
"	"	A Haraszthy.....	2 half-barrel Wine.....	51	54
"	"	S Mayers.....	2 casks Wine.....	125	44
"	"	Lachman & Jacob.....	1 barrel Wine.....	62	26
S S Zealandia.....	Sydney.....	Kohler & Van Bergen.....	2 half-barrel Wine.....	67	45
Ikno Tropic Bird.....	Tahiti.....	J. Pinet.....	1 barrel Wine.....	47	24
"	"	"	4 barrels Wine.....	190	93
"	"	"	4 half-barrel Wine.....	120	57
"	"	E. Aniot.....	1 barrel Wine.....	60	17
"	"	Wilks & Co.....	3 barrels Wine.....	141	75
"	"	P G Salatie & Co.....	2 barrels Wine.....	102	31
S S Alejandro.....	Mexico.....	L F Lastreto.....	1 barrel Wine.....	51	25
"	"	"	2 half barrels Wine.....	52	46
"	"	A Greenbaum.....	5 barrels Wine.....	254	115
"	"	Cabrera, Roma & Co.....	10 casks Wine.....	597	229
"	"	"	3 barrels Wine.....	152	68
"	"	"	10 casks Wine.....	60	352
"	"	"	1 cask Wine.....	60	32
"	"	Tannhauser & Co.....	5 barrels Wine.....	187	93
"	"	W Louiza.....	2 barrels Wine.....	42	23
"	"	"	8 kegs Wine.....	201	100
"	"	"	4 packages Wine.....	188	142
Total amount of Wine 80 cases and			6,996		\$1,117
Total shipments by Panama Steamers			57,480 gallons		\$24,693
Total Miscellaneous shipments			298,242 "		\$100,922
Grand Totals			325,640		\$125,585

IMPORTS OF WINES AND LIQUORS BY SEA

JUNE 21 TO JULY 8.

FROM LIVERPOOL—PER SHIP KENILWORTH.

SHIPPERS	PACKAGES AND CONTENTS.	CONSIGNEE.
W A Ross & Co.	50 cases Ale.	Hillman Bros.
J B Sheriff & Co.	5 quarter casks Whiskey	
"	10 octaves Whiskey	
"	25 cases Whiskey	
"	10 octaves Rum	W H Campbell
Bartlet, Parly & Co.	20 barrels Ale.	
T Shank & Co	75 cases Ale.	
D Temple & Co	15 cases Stout.	
"	10 cases Ale.	C Rose
"	20 barrels Ginger Ale.	
J. Moss & Co.	3 cases White.	
"	85 cases Brandy	
MacAndrew & Co.	7 cases Brandy	P Ponduson
Wilson, Meyer & Co.	50 1 1/4 casks Wine	
"	10 cases Wine	
"	20 quarter casks Wine	
Sandeman, Duck & Co.	90 octaves Wine.	C McInecke & Co.
"	74 octaves Wine	
"	10 quarter casks Wine	
"	"	
Southern Pacific Co.	50 cases Champagne.	H Hughes & Co.
J G Shriver.	4 cases Sherry.	
"	100 cases Champagne.	
"	"	
M D Trans Co	41 cases Butmel.	Ruther & Readven
Wells, Fargo & Co.	1 case Champagne	
Wolfin & Allison	50 cases Whiskey	
Chas Grant.	150 cases Champagne	

IMPORTS BY RAIL THROUGH CUSTOM HOUSE.

"	"	J de Fremery
"	"	A Vignier
"	"	Ruther & Readven
"	"	C F Hoffman
"	"	William Dimond & Co.
"	"	Bank of B N A

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA

June 21, to July 8, 1889.

VESSEL.	DISTINATION.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S San Juan.....	New York.....	C Carpy & Co.....	10 half-barrels Brandy.....	198	\$396
"	"	"	5 half-barrels Brandy.....	235	470
"	"	S Lachman & Co.....	30 half-barrels Brandy.....	759	1,518
"	Champerico.....	E L & G Steele.....	4 case Brandy.....		57
S T H Allen.....	New York.....	Kohler & Frohling.....	74 packages Brandy.....	2,275	4,550
"	"	"	12 packages Brandy.....	385	770
"	"	Sonoma Wine Co.....	12 packages Brandy.....	321	642
"	"	G Schilling & Co.....	80 packages Brandy.....	3,157	6,314
"	"	"	50 packages Brandy.....	2,290	4,580
"	"	Chas Stain.....	200 packages Brandy.....	4,644	9,288
"	"	"	68 packages Brandy.....	2,228	4,456
S S San Juan.....	Corinto.....	Grinela & Urioste.....	6 cases Whiskey.....	60	52
"	Union.....	"	6 keg Whiskey.....		217
S S Umatilla.....	Honolulu.....	Spruance & Stanley.....	30 cases Whiskey.....	210	
"	"	Lillienthal & Co.....	5 cases Kummel.....	15	120
"	"	"	17 cases Whiskey.....	40	88
S S Newbern.....	Mexico.....	W Louisa.....	1 barrel Whiskey.....	44	56
"	"	"	25 cases Vermouth.....		34
"	"	Thanhauser & Co.....	10 packages Whiskey.....	10	33
"	"	Mattoon & Dangle.....	1 barrel Whiskey.....	39	24
"	"	"	3 barrels Whiskey.....	111	75
Ship T H Allen.....	New York.....	Overland F & T Co.....	2 barrels Whiskey.....	100	
S S Colima.....	"	C Carpy & Co.....	10 half-barrels Brandy.....	260	520
"	"	"	2 half-barrels Brandy.....	87	239
"	Acajutla.....	Wilmerding & Co.....	2 half-barrels Brandy.....	90	252
"	"	B Dreyfus & Co.....	100 half-barrels Brandy.....	896	448
Ship SP H Hitchcock.....	Liverpool.....	Hillman Bros & Co.....	1 half-barrel Brandy.....	25	13
"	Glasgow.....	"	1 half-barrel Brandy.....	26	65
T B Mexico.....	Vancouver.....	J Gundlach & Co.....	10 cases Brandy.....	40	60
"	"	E G Lyons & Co.....	8 cases Brandy.....	77	231
Bkt Tropic Bird.....	Tahiti.....	Sabatie & Co.....	2 barrels Whiskey.....	50	112
S S Colima.....	Acajutla.....	Wilmerding & Co.....	1 barrel Whiskey.....		121
"	San Jose.....	Hillman Bros & Co.....	15 cases Whiskey.....		112
S S Mexico.....	Vancouver.....	Moore Hunt & Co.....	5 cases Whiskey.....		7
"	"	Bach Meese & Co.....	1 case Whiskey.....		63
"	Victoria.....	"	10 cases Absinthe.....		
Bkt Tropic Bird.....	Tahiti.....	Eugene Thomas & Co.....			
Total amount of Brandy.....				20,458	\$36,428
Total amount of Whiskey 21 ex and.....				546	\$1,528

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from June 15, 1889, to June 30, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
C W Craig.....	304				115,000
"	120			48,270	
L Henthal & Co.....	420				159,250
"	60			24,850	
Jones, Mundy & Co.....	180				68,180
Wm Wolf & Co.....	62				23,450
Livington & Co.....	47	15		23,500	
L Tausig & Co.....	68			27,890	
Martin & Co.....	62				23,200
Donaldson & Co.....	50			20,800	
J T Bowman.....	60			23,070	
H Bernard.....	3			1,415	
C V Meedna.....	2			940	
L De Casa.....	1			400	
Hauson & Young.....	2			700	
Cal Distillery Co.....	60				22,000
J Labat.....	1			400	
N S Thompson.....	2	1		995	
Mosfield M & Co.....	3			1,140	
J L Nickle.....	11			5,500	
Kauweert & Elmore.....	11			400	
L Wenters.....	1			493	
John Wolf & Co.....	10			3,725	
Coles & Laugel.....	1			500	
Adam Hackuni.....	2			850	
O M Kalding.....	2			990	
A Tremont.....				295	
W R Norton.....	1			490	
L Pace.....	1			600	
J. Stewart.....		1		125	
Bach, Meese & Co.....	3			1,050	
Jardoe & Heath.....	2			1,000	
Totals.....	1,504	18		190,285	411,680

SPECIAL CLOSING-OUT SALE,

Ladies, : Misses : and : Children's : Outer * Garments,
AT ONE-HALF REGULAR PRICES.

J. O. Drient & Co.
MURPHY BUILDING,
Market St. Corner of Jones,
San Francisco.

SUBSCRIBE FOR THE
"MERCHANT AND VITICULTURIST."

OUR WINES IN THE EAST.

While our vine growers are studying the peculiarities of the California soil and climate with intent to no take advantage of all of nature's rich endowment as to produce a pure wine of good quality, they have by no means neglected the markets in the east, where they hope to find a ready sale for the product of their hillside. It is well known to them that large quantities of California wine have been shipped east. It is well-known that the ordinary consumer in the east finds it difficult to get California wine in the eastern cities. It is also known that more "French" wine is used in this country than the vineyards of France can produce.

These were the data presented to the vine growers assembled in their viticultural society.

The conclusion was plain and very simple. The California wines which went east were sophisticated into the flavor of Medoc, Chateau this and Chateau that, with a few miscellaneous saints thrown in. Bottles and false labels carried out the deception, and California wine was unknown.

The remedy was believed to lie in teaching the eastern people that the wine of California before it had undergone sophistication, was a better and more wholesome drink than that which they knew as French claret. The teacher was to be Miss Kate Field, a woman of note.

But in her propaganda she has met the stout opposition of those who adulterate the wine in dark cellars. At first they changed but a letter, and credited her with an attempt to float mines instead of wines. Now the extreme prohibition party has proved strong enough to prevent her from lecturing in Chautauqua. But her propaganda goes on bravely. — *Oakland Tribune.*

SPANISH OLIVE OIL.

The exports of olive oil from Spanish ports, having been on the decline for several years, the Spanish government has taken hold of the matter, and started an investigation as to causes for the decay of the industry. The commission found that the main cause was the inferior quality of the oil produced, the same being far below the standard of the French and Italian makers. The cause of the inferiority was found to be twofold — a deterioration of the trees from long inattention, to the modern methods of culture, and also in the crude and inferior methods of extracting the oil from the berries. It is proposed to remedy both causes of decay by the adoption of a system of technical education which shall embrace the teaching of the best method of culture of the olive trees, and also modern and improved methods of extracting the oil. In this manner it is hoped that Spanish oil will once more regain its ancient reputation, and the olive raisers of Spain re-enter the field of competition with those of France and Italy.

Under the new management, the San Francisco MERCHANT begins to show a decided improvement in more ways than one. The latest marked change and one for the better, is its new heading, MERCHANT AND VITICULTURIST. There is a wide, practically unoccupied field in which this journal can labor and do much good, if its influence is exerted in the right direction. We wish it a successful career. — *California Fruit Grower.*

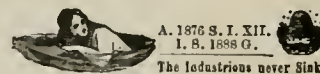
JOHN ROSENFELD'S SONS'

Dispatch Line of Clipper Ships,
FOR NEW YORK.

Sailing monthly, and carrying California Wines and Brandies, and all other California Products.

JOHN ROSENFELD'S SONS,

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GUY E. GROSSE
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Land Commissioner of Sonoma County, and publisher of the "Sonoma County Land Register."

OFFICE - COR. FOURTH AND D STS.,
Santa Rosa, Cal.

CHOICE OLIVE TREES.

Nevadillo Blanco, Picholine
And Other New Varieties.
One to three feet high.

JOHN COOK, Nurseryman and Florist,
East Berkeley, Alameda Co., Cal

TO WINE -MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery

Directions for Use on Application.

For sale in tins of 2 1/2 lbs. each, by

CHARLES MEINECKE & Co.,
SOLE AGENTS.

314 Sacramento St., San Francisco

PRICES CURRENT.

OF CALIFORNIA WINES AND BRANDIES OF THE VARIOUS DISTRICTS.

[The prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

LIVERMORE.

	QUARTS.	PINTS
Zinfandel	\$3 50	\$4 50
Burgundy	4.00	5.00
Sauterne	5.00, 6.00	6.00, 7.00
Haut Sauterne	7.00	8.00
Orleans Riesling	5.00	6.00
Table d'Hôte, Souv. 1886	6.00	7.00
Sauterne " 1886	12.00	13.00
Alto Douro " 1881	24.00	25.00
Medoc " '86	9.00, 12.00	10.00, 13.00

SONOMA.

Zinfandel, 1884	3.70	5.00	4.25	6.00
Mataro	3.50	4.50		
Chassela	4.60	5.50		
Traminer, 1882	5.00	6.00		
Burgundy	4.00	6.00	4.50	7.00
Riesling	4.00	5.00	4.50	6.00
Hock	3.50	4.00	4.00	5.00
Gutedel	4.00	6.00	4.50	7.00
Sauterne	4.50	5.00		
Port, Old	10.00			

SANTA ROSA.

Zinfandel	3.50	4.50
Burgundy	5.00	6.00
Riesling	3.75	4.50
Hock	3.25	3.75
Sauterne	5.00	6.00
Sherry	5.00, 6.00	6.00, 7.00
Port	5.00	6.00
Angelica	5.00	6.00
Muscadel	5.00	6.00
Brandy	10.00, 12.00	

ST. HELENA.

Zinfandel	4.50	5.00	5.50	6.00
Burgundy	5.00	6.00		
Sauvignon Vert	4.50	6.00	5.50	7.00
Golden Chassela	5.00	6.00		
Riesling	4.50	5.00	5.50	6.00
Gutedel	4.50	5.00	5.50	6.00
Hock	5.00	6.00		
Muscadel	6.00	7.00		
Brandy, Fancy	10.00			

NAPA CITY.

Zinfandel	3.50	4.50
Cabernet	4.50	5.00
Burgundy	4.00	9.00
Riesling	4.00	4.50
Hock	3.50	4.50
Gutedel	4.00	5.00
Sauterne	4.00	5.00
Port	4.50	5.50
Sherry	4.50	5.50
Angelica	4.50	5.50
Brandy, 1881	15.00	
Brandy, 1887	8.00	

OAKVILLE.

Zinfandel	4.00	5.00
La Grande Claret	4.00, 12.00	6.00, 12.00
Chambertin	5.00	6.00
Burgundy	4.00	5.00
Riesling	4.00	5.00
Gutedel	3.50	4.00
Sauterne	4.00	5.00
Sherry	4.00	5.00
Port	4.00, 12.00	5.00, 12.00
Muscadel	5.00	6.00
Madeira	5.00	6.00
Malaga	5.00	6.00
Tokay	5.00	6.00

RUTHERFORD.

Zinfandel	3.50	4.50
Chassela	4.50	5.50
Sauvignon Vert	4.50	5.50
Burgundy	4.50	5.00
Burgundy Larkmend	12.00	13.00
Chambertin Larkmend	16.00	17.00
Riesling	4.00	5.00
Burger	4.00	5.00
Gutedel	4.00	5.00
Muscadel	6.50	7.00

SAN JOSE.

	QUARTS	PINTS
Zinfandel and Claret	3.00, 4.50	3.00, 5.50
Burgundy	4.00, 6.00	5.00, 7.00
Riesling	3.50, 4.50	4.50, 5.50
Hock	3.00, 5.00	4.00, 6.00
Gutedel	5.00	6.00
Sauterne	4.50, 5.00	6.50, 6.00
Sherry	5.00, 6.00	6.00, 7.00
Port	5.00, 6.00	6.00, 7.00
Angelica	5.00, 6.00	6.00, 7.00
Muscadel	5.00, 6.00	6.00, 7.00
Grape Brandy	10.50, 18.00	
Strawberry Brandy	15.00	
Blackberry Brandy	7.50	
Cherry Brandy	16.00	
Peach Brandy	10.00	
Pear Brandy	12.50	
Apple Brandy	7.50	

LOS GATOS.

Zinfandel	3.50	4.50
Sauterne	4.00	5.00
Port	5.00	6.00
Muscadel	5.00	6.00
Brandy	9.00	
Grape Cordial	6.50	7.50

STOCKTON.

Frontigan	9.00	
Sherry	9.00	
Port, Old	12.00	
Port	6.00	
Brandy, 1879	30.00	
Brandy, 1883	16.00	
Brandy, 1885	12.00	

FRESNO.

Zinfandel	3.50	4.50	3.50	5.00
Burgundy	4.00	4.50		
Riesling	4.00	4.50		
Hock	3.50	4.00		
Gutedel	4.50	5.00		
Sauterne	4.50	5.00		
Sherry	6.00, 7.50	6.00, 8.50		
Port	5.00	10.00		
Angelica	6.00			
Muscadel	3.50	6.00		
Malaga	6.00			
Madeira	6.00			
Tokay	6.00	9.00		
Brandy	10.00			

SANTA ANITA.

Claret	6.00	7.00
Zinfandel	6.00	7.00
White Wine	4.50	5.50
Riesling	5.00	6.00
Gutedel	5.00	6.00
Sherry	6.00	
Port, 1876	15.00	
Port, 1884	10.00	
Muscadel	5.50	
Brandy, 1876	18.00	
Brandy, 1881	15.00	

SAN GABRIEL.

Old Sherry	6.50	
Port, 1876	8.00	
Port, 1882	6.50	
Old Angelica	6.50	
Old Muscat	6.50	
Old Brandy	10.50	

NATIVE WINES.

The prices following are for a very fair quality of wines, sold by the gallon, retail.

Zinfandel	\$0.50	
Riesling	.75	
Hock	.75	
Sherry	.80	
Port	1.00	
Angelica	1.00	
Muscadel	1.00	
Sauterne	1.25	
Burgundy	1.00	
Gutedel	1.00	

DOMESTIC CHAMPAGNE.

	Qts.	Pts.
Eclipse, per case	\$14.50	\$17.00
Carte Blanche	11.00	12.00
Gold Seal	11.00	12.00
California Sparkling	11.00	12.00
Gold Seal (dry)	11.00	12.00
" (Extra dry)	12.00	13.00
Private Cuvee (dry)	11.00	11.00
" (Extra dry)	12.00	13.00

ROYAL HUNGARIAN WINES.

RED WINES.

Szegzardi Voron	9.50
Visontai	12.00
Villanyi	14.00
Sashgyi	15.50
Menes-Gyorki	18.00
Carbenet-Szemelt	24.00

WHITE WINES.

Visontai feher	9.50
Penczi	12.00
Chateau Szalay	14.00
Muskotly	18.00

DESSERT WINES.

Tokaji Szomoredai	18.00
Szamorodni	20.00

ASZU OR ESSENZ WINE.

Tokay Aszu	28.00
" "Hammersberg Jeno"	34.00

IMPORTED WINES.

Cruze & Fils Freres claret from \$ 8.00	\$25.00
" " Santernes	10.00 15.00
Haut Roope Leagle Oporto Port	13.00
" " " " " "	16.00
" " " " " "	19.00
Bartou Guestier, Bordeaux Claret	7.50 to 28.50
Our Choice, AAA	10.50 to 30.00
Barton Guestier, Bordeaux	10.50 to 30.00
White, per case	10.50 to 30.00
Sandeman Buck & Co. Sherries per case	13.00 to 20.00
Sandeman Buck & Co. Ports per case	13.00 to 18.50
Leacock & Co., Madeira per gal.	4.00
Our Favorite, O. K. per gal.	3.00
Our Choice, AAA	2.50
Paul Jones	2.50
Old Pilsner	3.00
Eureka, AAA	2.50
Gold Drop	2.00
Tennessee White Rye	2.50
Nagles Brandy, No. 1, per case	24.00
" No. 2, " "	18.00
" No. 3, " "	14.00

Discount to trade.

IMPORTED CHAMPAGNES.

Moet & Chandon	\$31.00	\$33.00
De Montfort & Cie	20.00	22.00
Pommery Sec	31.00	33.00
Louis Roederer Carte Blanche	31.00	33.00
Grand Vin Sec	31.00	33.00
Perrier Jouet & Co.	31.50	33.50
Veuve Clicquot	32.00	34.00
Eugene Clicquot	20.00	21.00
Societe Viticole	16.00	17.00
Delbeck & Co Champagne	30.00	32.00
Krug & Co, Krug Sec, pr es	\$32.00	\$34.00
Joseph Perrie Fils & Co, Silvery Mousseux per case	16.00	17.00
Grand Mousseux	15.00	16.00
Adrier Fils & Co.,	16.00	17.00

SPIRITS.

RULING PRICES FOR DOMESTIC AND IMPORTED LIQUORS.

DOMESTIC WHISKIES.

	BOURBON
Old Hermitage, 1884, per gal.	\$3.50
" 1885, " "	3.00
" 1886, " "	2.75
Old Hermitage, rye	3.00
W. H. McBrayer, 1884, " "	3.25
" 1885, " "	2.75
" 1886, " "	2.95
Bond & Lillard, 1884, " "	3.25
" 1885, " "	3.00
T. B. Ripy, " 1884, " "	3.25
" 1885, " "	3.75
G. H. Clark, (A 81) " "	5.00
" (B 81) " "	3.50
" (C 81) " "	3.00
Palm of Kentucky AAA, " "	4.00
" " AA, " "	3.00
" " superior " "	2.00
Davy Crockett AA " "	2.00
" " AAA " "	2.25
" " O. K. " "	2.50
Old Private Stock, xxlv, per gal	3.50
" " xxlv, " "	3.00
" " xxlv, per case	7.50
Phoenix Old Bourbon, (A 1), per gal.	2.75
" " 90 pf " "	2.50
" " O K, 100 " "	3.50
Private Stock, 100 " "	4.00

Gold Medal Bourbon, 100 pf per gal.	2.50
Union Club " 100 pf "	2.25
Sun Flower " 100 pf "	2.50
Superior Whisky " " "	1.75
" " BB " " "	1.50
Castle " 100 pf "	2.75
" (A) 100 pf "	3.00
" (AA) 100 pf "	3.25
O K Castle " 100 pf "	3.50
Old Stock Bourbon, 1867, " "	2.75
Blue Grass (No. 2) " "	2.75
" (No. 1) " "	3.00
Old Dominion O. K. Bourbon " "	2.50
O. K. Extra, No. 2, " "	3.50
" No. 1, " "	4.00
O. K. Rosedale, No. 2, " "	2.50
" No. 1, " "	2.75
XX McIlveias " "	2.75
Golden Pearl " "	2.25
Old Family Bourbon " "	1.75
Marshall " "	2.25
Old Bourbon " "	1.50
Bourbon Whisky, 80 pf " "	1.25
Nemo " per gal.	1.75
Meriden, " " "	2.00
" A " "	2.25
" AA " "	2.50
" AAA " "	2.75
Seal Rock, " " "	3.00
" " Pony " "	4.00
Monogram, (in wood) Bbls, per gal.	5.50
Old Stock " " "	3.00
A. A. A. " " "	2.75
Crausant Cabuet " " "	2.25
Century (in wood) Bbls per gal	\$2.00
Gilt Edge Bourbon, A A " "	2.50
" " O. K. " "	2.75
Phoenix Bourbon, O. K. in 5s, case	10.50
" " A 1, " "	7.50
" " A 1, 24 pts " "	8.00
Union Club " per case	7.50
Rock and Rye Whisky in 5s " "	7.50
O. K. Castle Bourbon " "	8.00
Extra O. K. Castle Bourbon " "	12.00
Belle of Bourbon " "	10.00
Jas. E. Pepper Bourbon " "	14.00
Meriden " A A A " "	7.50
" " O K " "	8.00
" Private Stock " "	12.00
Brunswick Club (old rye) " "	8.50
Upper Ten (old and choice) " "	13.50
Gilt Edge Bourbon, O K " "	7.00

DOMESTIC BRANDIES.

Cal. Grape Brandies, 1884, per gal.	4.00
" 1885, " "	3.00
" 1886, " "	2.50
" 1887, " "	2.25
" 1888, " "	2.00

IMPORTED WHISKIES.

Burke's Irish Whiskies, per case	\$11.00
" Scotch " "	11.00
" Old Tom " "	9.50
Loch Highland " "	11.50
Counaught Irish " "	11.50
Wm. Jameson & Co " "	11.00

IMPORTED BRANDIES.

Martell's Brandy, X per case	\$15.00
" " XX " "	17.50
" " XXX " "	20.00
" " VSO " "	28.00
" " WSOP " "	50.00
Sazerac Brandy, per gal.	\$4.90 to \$8.50

MISCELLANEOUS, IMPORTED.

Burke's Bass Ale, pinta, per doz	\$2.00
Porter, " "	2.00
Schlitz Beer, quarts, " "	13.00
" " pta " "	14.00
J. Shanks & Co's (D'blin) Baumer Brand, Guinness Stout & Bass Ale, per double dozen	3.75
Bass Ale (in wood) Hogsheads	50.00
" " $\frac{1}{2}$ " "	28.00
" " Kilderskins	21.00
" " Firkins	12.00
A. Houtman's Gin, large bottles	20.00
" " med. " "	16.50
" " small " "	8.50
Rosa Royal Rellast Ginger Ale, per barrel	14.50
Meinhold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case	10.00
Burke's Jamaica Rum, per case	12.00
A. Houtman & Co's Schiedam per case	19.00
Thio Lippia Genuine Aromaticque per case	11.50
Gilka Kummel per case	11.50
Vernmonth Francesco Cinzaui pr case	6.25
" N. F. & Co. " "	6.50
Gin, A. V. I. (genuine) " "	20.00
" Black Bird, per gallon	3.10
Absinthie, Berger & Co., per case	16.50
Benedictine " "	20.00

A HOPEFUL VIEW.

Something about Southern California's
Wine and Vine Prospects.

Direct information from the wine growers of California is always of interest to the purchasers and sellers of California wines in the Eastern States, and we trust it will be to all readers of this article.

The information now furnished comes from one of Southern California's oldest growers and manufacturer of wines. The gentleman reports lovely weather throughout Southern California, and the prospect of crops most flattering in regard to every production of that wonderful and prolific soil. It is too early by six weeks to speak definitely of the grape crop. Of his immediate section, which lies about twelve miles north of the city of Los Angeles, the prospects of an average crop are quite satisfactory, the vines being in a most healthy condition. Of the vineyards south of the city from sixteen to twenty miles, in the vicinity of Santa Ana and Anaheim, the report is quite the reverse, as nearly all the vineyards have suffered terribly from the ravages of disease, which has resulted in the death of the vines.

So much has been written on this subject in the able viticultural papers of the Pacific Coast, that I will not attempt to discuss in detail a question of such vital interest to the wine growers. But the writer, during a residence of several years in Southern California, has noticed that whether this disease is of the germ order or of the root, or both, it is almost wholly confined in its worst form to vineyards planted upon the low valley lands, showing that a too damp soil is not suitable for vineyards. It is probable that the death of the vines in the Santa Ana and Anaheim region, which is much lower than many others, can be attributed to a great extent to the large rainfall in Southern California during the past winter, which has been several inches in excess of the average, and has left the soil for a much longer period than usual soggy and wet, causing a decay of the root.

Hence, if this is true, the planters of young vineyards should use greater care in the selection of lands.

The vines grown upon high lands are stronger and more vigorous, and whilst their yield in tonnage per acre is less than that of the low land vineyards, their production of wine is greater, the wines have more "body" and the flavor is more decided. And we know that a plant or vine is much like a child; if strong and hearty it is better able to resist the attacks of disease.

Of the wine trade of the past sixty days, my informant writes, there has been a number of large sales made to San Francisco jobbers of sweet wines, and there has been also considerable general demand for cheap or last season's vintage.

The Chicago market for the past thirty days, while light, has been mostly for two and three year old Ports and Angelicas, and the outlook for the coming summer and fall is much better than the previous seasons.

There never was a better opportunity offered than the present for investment in California wines of 1888 vintage as the extremely low figure at which they are being sold is but a margin above the actual cost of production.

The writer sincerely trusts that the wine drinking people of this country will appreciate the earnest efforts of the California wine growers to supply a pure and wholesome article, and will give the home production preference over the concoctions of extracts and acids from across the water, leaving them severely alone because they are imported.—Cabellero in Western Broker.

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THE MUTUAL LIFE INSURANCE COMPANY OF NEW YORK

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OVER

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The best results thus far in the history of Life Insurance have been attained in the Mutual Life Insurance Company of New York; and it is therefore the Best Company for the Policy-holder.

ALL PERSONS WHO DESIRE TO HAVE SAFE LIFE INSURANCE ARE REQUESTED TO APPLY TO

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General Agent for the Pacific Coast.

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Or at any of the authorized agencies of the Company, in the principal cities and towns on the Pacific Coast.

ANGLO-NEVADA
ASSURANCE CORPORATION,
Of San Francisco, Cal.

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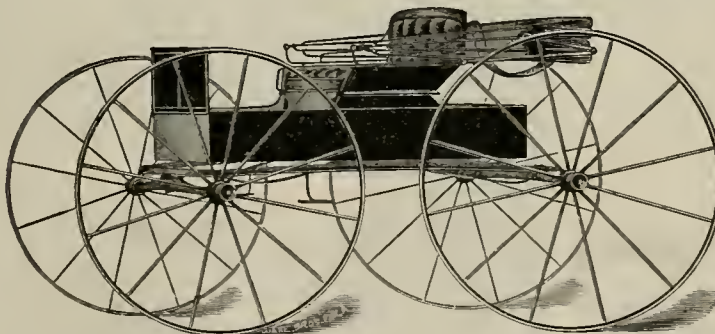
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ABBOTT, No. 3, End Spring Leather Quarter Top Buggy.

Wide Tracked, Leather Trimmed, Sarven Patent Wheels, Oval Edge Steel Tires, English Oil Tempered Springs, Double Perch, the fifth wheel circle in front of axle to enable the body to hang low, Four Bow Leather, Quarter Top; Brussels Carpet and Toe Carpet, Boot, Storm Apron. Good Work; Honest Work; Materials of the best. Just the Buggy for livery men or others where hard usage requires first-class work. Sole Agents for the Pacific Coast,

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See the astonishing results of saving small amounts of money.

THE FOLLOWING TABLE

Per Day, amounts to	A Year.	10 Years.	50 Years.
.02%	\$ 10	\$ 130	\$ 2,900
.03%	" 20	" 260	" 5,800
.04%	" 30	" 390	" 8,700
.05%	" 40	" 520	" 11,600
.06%	" 50	" 650	" 14,500
.07%	" 60	" 780	" 17,400
.08%	" 70	" 910	" 20,300
.09%	" 80	" 1,040	" 23,200
.10%	" 90	" 1,170	" 26,100
.11%	" 100	" 1,300	" 29,000
.12%	" 110	" 1,430	" 31,900
.13%	" 120	" 1,560	" 34,800
.14%	" 130	" 1,690	" 37,700
.15%	" 140	" 1,820	" 40,600
.16%	" 150	" 1,950	" 43,500
.17%	" 160	" 2,080	" 46,400
.18%	" 170	" 2,210	" 49,300
.19%	" 180	" 2,340	" 52,200
.20%	" 190	" 2,470	" 55,100
.21%	" 200	" 2,600	" 58,000
.22%	" 210	" 2,730	" 60,900
.23%	" 220	" 2,860	" 63,800
.24%	" 230	" 2,990	" 66,700
.25%	" 240	" 3,120	" 69,600
.26%	" 250	" 3,250	" 72,500
.27%	" 260	" 3,380	" 75,400
.28%	" 270	" 3,510	" 78,300
.29%	" 280	" 3,640	" 81,200
.30%	" 290	" 3,770	" 84,100
.31%	" 300	" 3,900	" 87,000
.32%	" 310	" 4,030	" 89,900
.33%	" 320	" 4,160	" 92,800
.34%	" 330	" 4,290	" 95,700
.35%	" 340	" 4,420	" 98,600
.36%	" 350	" 4,550	" 101,500
.37%	" 360	" 4,680	" 104,400
.38%	" 370	" 4,810	" 107,300
.39%	" 380	" 4,940	" 110,200
.40%	" 390	" 5,070	" 113,100
.41%	" 400	" 5,200	" 116,000
.42%	" 410	" 5,330	" 118,900
.43%	" 420	" 5,460	" 121,800
.44%	" 430	" 5,590	" 124,700
.45%	" 440	" 5,720	" 127,600
.46%	" 450	" 5,850	" 130,500
.47%	" 460	" 5,980	" 133,400
.48%	" 470	" 6,110	" 136,300
.49%	" 480	" 6,240	" 139,200
.50%	" 490	" 6,370	" 142,100
.51%	" 500	" 6,500	" 145,000

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LEAVE	FROM JUNE 20, 1880	ARRIVE
7:30 A	Hayward, Niles, and San Jose.....	*12:45 P
7:30 A	Sacramento and for Redding via Davis.....	7:15 P
8:00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6:15 P
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
8:30 A	Niles, San Jose, Stockton, Galt, Lone, Sacramento, Marysville, Oroville and Red Bluff.....	5:45 P
10:30 A	Hayward and Niles.....	2:15 P
*12:00 M	Hayward, Niles and San Jose	" 3:45 P
* 1:00 P	Sacramento River Steamers.....	" 6:00 A
* 3:00 P	Hayward, Niles, and San Jose.....	9:45 A
	Express for Golden carrying through local first-class and local and through second-class passengers, connects at Davis for Knight's Landing, Stockton and Milton; for Vallejo, Santa Rosa and Calistoga.....	9:45 A
4:00 P	Niles and Livermore.....	* 8:45 P
4:30 P	Niles and San Jose.....	1:45 P
5:30 P	Hayward and Niles.....	7:45 A
6:30 P	Central Atlantic Express for Ogden and East.....	7:45 P
	Shasta Route Express, for Sacramento, Marysville, Oroville, Redding, Portland, Puget Sound and East.....	7:45 A
7:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8:45 P
8:00 P		

SANTA CRUZ DIVISION.

7:45 A	Newark, So Jose & Santa Cruz	8:05 P
8:15 A	Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.....	6:20 P
* 2:45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	* 11:20 A
* 4:15 P	Centerville, San Jose, Almaden, Los Gatos & Santa Cruz	* 9:50 A

A for Morning. P for Afternoon.
*Sundays excepted. †Saturdays only. ‡Sundays only.
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ARABIC.....	THURSDAY, AUGUST 22nd
OCEANIC.....	TUESDAY, SEPTEMBER 10th
GALIC.....	SATURDAY, SEPTEMBER 28th

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VOL. XXII, NO. 10.

SAN FRANCISCO, JULY 22, 1889.

PRICE 15 CENTS

WINE, WHISKEY AND BEER.

CONSUMPTION OF LIQUOR THROUGHOUT THE WORLD.

Interesting Statistics Furnished by the Government on the Use of Wine, Whiskey and Beer. Production of Wine.

William F. Switzer, Chief of the Bureau of Statistics, under date of June 12th, has sent to the Secretary of the Treasury an interesting report on the production, consumption, etc., of spirituous and malt liquors and wines in the United States, United Kingdom, France, Germany, Denmark, Sweden and the Dominion of Canada, for a series of years so far as data in regard thereto could be secured from the official publications of those countries. It is regretted that official statistics could not be obtained showing the product and consumption of wine in Germany, of malt liquors in France, or of the product and consumption of spirituous and malt liquors and wines in other civilized countries, in order that a complete comparison might be made between those countries and the United States, covering the whole range of such liquors.

The statistics show that the production in the United States of distilled spirits increased from 17,000,000 gallons in 1865 to 72,000,000 gallons in 1888, and that the production of fermented liquors rose from 3,600,000 barrels in 1865 to 24,700,000 barrels in 1888.

It is also shown that the consumption of distilled spirits decreased from 80,000,000 gallons in 1870 to 76,000,000 gallons in 1888, while the consumption of wine increased from 12,000,000 gallons in 1870 to 36,000,000 in 1888, and of malt liquors from 203,000,000 gallons in 1870 to 767,000,000 in 1888.

Of the liquors consumed in 1888, 97 per cent of the distilled spirits, 87 per cent of the wines and 99 per cent of the malt liquors were of domestic production.

Statistics are also given showing that in 1888 16,000,000 bushels of grain and 2,500,000 gallons of molasses were used in the manufacture of distilled spirits.

The Commissioner of Internal Revenue furnishes no information in regard to the

quantity of material consumed in the manufacture of malt liquors in the United States.

The total internal and customs revenue derived from malt liquors, distilled spirits and wines increased from \$4,231,640 in 1866 to \$100,293,628 in 1888.

The consumption per capita of malt liquors increased from 1.36 gallons in 1840 to 12.48 gallons in 1888. The consumption of wine per capita increased from .29 of a gallon in 1840 to .59 of a gallon in 1888. The consumption per capita of distilled spirits fell from 2.52 gallons in 1840 to 1.3 gallons in 1888. There has been little change in the consumption of spirituous liquors since 1876, and the greater consumption in 1840, 1850 and 1860 was probably occasioned in great part by the extensive use of spirits in the manufacture of burning fluids for illuminating purposes, prior to the discovery of petroleum, rather than to their consumption as a beverage. The figures of the products of 1840, 1850 and 1860 were derived from returns of the census, while those for subsequent years were obtained from the reports of the Commissioner of Internal Revenue, and, being collected under stringent revenue laws, are probably more accurate than those reported by the census.

In the United Kingdom the consumption per capita of spirituous liquors, wines, and malt liquors exhibited little change from the year 1871 to 1887, ranging from 1.12 to .98 gallons for distilled liquors, .43 to .38 gallons wine, 33.90 to 32.88 gallons beer. Statistics of wine and beer consumption are from 1881 to 1887.

In France the consumption per capita of spirituous liquors increased from .58 of a gallon in 1870 to 1.24 gallon in 1885, while that of wine fell from 37.90 gallons in 1870 to 26.74 gallons in 1886.

In Germany the consumption per capita of spirits remained nearly stationary from 1870 to 1887, being 1 gallon in the former and 1.09 gallon in the latter year. The consumption of beer per capita was 21.50 gallons in 1872 and 21.99 gallons in 1887.

The following are some of the leading characteristics exhibited, so far as relates to the countries mentioned. First—The rapid increase of the consumption of malt liquors in the United States. Second—In the consumption of beer per capita Great Britain stands first, Germany second, the United States third, and Canada fourth.

Third—France is the largest consumer of wine per capita. Fourth—Denmark appears to be the largest consumer of spirituous liquors per capita.

Owing to the absence of precise data in the official publications of this and foreign countries, showing the relative amounts of spirituous liquors consumed as a beverage, and in the arts and manufactures, it is impossible to afford the exact information on this subject so often sought for by legislators and others, and so important to a full understanding of the question in its social bearings. An estimate, however, is arrived at which probably closely approximates accuracy. In 1882 the Commissioner of Internal Revenue ascertained by special inquiry of the several Collectors of Internal Revenue the quantity of alcohol used in the arts and manufactures during the year ended April 1, 1882. The quantity was ascertained to be 4,269,978 gallons. During that fiscal year the quantity of alcohol withdrawn from distillery warehouses for all domestic purposes was 8,072,665 gallons. There were 69,537,036 gallons of domestic spirits consumed in 1887. The Commissioner states that, of this amount, alcohol withdrawn from distillery warehouses for all domestic purposes comprised 9,817,164 gallons, and estimates that of this amount about 5,000,000 gallons were withdrawn for use in the arts and manufactures, which would be only about 7.2 per cent of the entire consumption of domestic spirits in the United States during that year, which is about the same per cent so used as ascertained by the Internal Revenue office in 1882. One of the principal firms in this country dealing in alcohol estimates, as a fair average for the past five years, that 6,000,000 gallons annually were used in the arts and manufactures. From the data accessible to these authorities the consumption of alcoholic liquors in the arts and manufactures in the United States would appear to be between 7 and 10 per cent of the entire consumption.

There is little information as to the amount of spirits used in the arts and manufactures in the United Kingdom, France or Germany. Official French and British publications report the quantity of spirits methylated in those countries, probably constituting the bulk used in the arts and manufactures, as follows: In France the total manufactured in 1885 was 49,241,288 gallons, of which the quantity methy-

lated was 1,301,962 gallons, or 2.6 per cent. In the United Kingdom the total manufactured in 1880 (the latest year for which data are at hand) was 38,119,153 gallons, of which the quantity methylated was 1,922,252 gallons, or 5 per cent.

From a report by the United States Consul at Marseilles, dated February 27, 1889, the production of wine in the principal wine growing countries of the world, vintage of 1888, is given in gallons as follows: Australia, 1,902,024; Austria, 92,459,500; Algeria, 72,072,788; Cape Colony, 4,490,890; France, 795,204,534; Greece, 46,493,920; Hungary, 184,919,000; Italy, 798,242,489; Portugal, 132,085,000; Roumania, 18,418,900; Russia, 92,459,500; Servia, 52,834,000; Spain, 607,591,000; Switzerland, 29,058,700; Turkey and Cyprus, 68,684,200; United States, 32,000,000.

It may interest Prohibitionists to know in detail that during the year ending June 30, 1888, there were consumed in the United States distilled spirits as follows, the figures representing proof gallons: Domestic, from fruit, 888,107; other—Bourbon whisky, 12,190,013; rye whisky, 5,148,244; alcohol, 10,487,938; rum, 1,114,514; gin, 803,288; high wines, 1,014,586; pure, neutral, etc., 28,289,687; miscellaneous, 14,174,979. Total domestic, 74,201,386. Imported: alcohol, 153,143; brandy, 437,519; cordials, etc., 143,780; other, from grain, 646,107; from other material, 263,408. Total imported, 1,643,966. Total spirits, 75,845,352.

There were 188,177 persons engaged in the manufacture and sale of spirituous and malt liquors in the United States who paid special taxes during the special tax year ending April 30, 1888.

MEETING OF GRAPE GROWERS.

The Grape Growers' and Wine Makers' Association is to meet to-morrow, the 25th, to discuss two very important subjects. At two o'clock in the afternoon William H. Pellet will speak on the topic "Preparation will speak on "How to secure labor." Considering the crowded condition of the interior cellars and the increasing stringency in the labor market, these topics are of utmost importance and a large attendance is assured.

WATERMAN AND BORUCK.

"THE ACCIDENTAL GOVERNOR AND HIS BOORISH SECRETARY."

A Searcher for the Precious Pair up at Sacramento—Kate Field's Resignation Not Accepted.—Mr. Wetmore's Letter.

Governor Waterman and Mr. Boruck are in hot water once more. Their unprovoked, malicious and cowardly attack on Miss Kate Field has reaped its legitimate result. The wine producers, the wine dealers and the level headed people of the State generally are united in a protest against their action, and matters promise to be very warm in the executive office before the incident ends.

Miss Field has resigned her connection with the Viticultural Commission, and her resignation has not been accepted. Her letter of resignation and the one which Mr. Wetmore returned in reply are as follows:

VICTORIA HOTEL, New York July 4, 1889.

To the Viticultural Commission of the State of California—GENTLEMEN: In a recent communication I signified my willingness to be associated with your honorable body for the next six months, not dreaming that I should be subjected to outrageous criticisms emanating from the private office of the Governor of California. You see what wide circulation is being given to a slander by persons only too glad to accuse me of unworthy motives.

You remember voting me \$500 for extraordinary expenses. You know that instead of spending that amount I presented a bill of \$307.50 for a lecture at Washington, D. C., where the audience was composed of invited guests. To call a bill of \$163 extravagant, when the bill represents a calculation for 350 persons, is as ignorant as the conception of what was accomplished at that time.

I looked for an attack from prohibitionists, but I did not expect to be maligned by California State officials, who show fine regard for your great industry by attempting to degrade my purpose.

It seems to me that self-respect demands that I no longer serve your commission officially.

With every intention to advance the cause of temperance, and with high regard, believe me very truly yours,

KATE FIELD.

SAN FRANCISCO, July 11, 1889.

Miss Kate Field, Victoria Hotel, New York:

Your favor of the 4th instant was received yesterday, and I was not surprised at its contents. Your mistake, however, is in supposing that the present Governor and his Secretary in California represent any popular sentiment or influence worth consideration, or that they have any right to quarrel with the established policy of the State as expressed by laws now many years in force. You are possibly not aware of the way the present Governor attained his office through the accidental death of Governor Bartlett, and he is not the kind of a man whom our people ever have or ever will elect to their chief magistracy.

All other Governors during the existence of our commission have not only been gentlemen and courteous in their relation toward State officers while doing their duty under law, but have also extended cordial sympathy and a helping hand to the noble purposes for which the Viticultural Commission was created. Never before has a Governor had the audacity to show persistent contempt for the laws of the State, or attempt to degrade and in a discourteous manner to criticize officers because they are faithful to their trusts.

I shall take the liberty, on the part of our commission, to decline to accept your resignation, notwithstanding the provocation you have received, and to assure you

that the great body of the people of California, and all her State officers, excepting her boorish Secretary, sincerely appreciate your invaluable services and are grateful to you for the warm friendship you have displayed toward our infant industries.

We honor you as foremost among the women of America, teaching right doctrines, elevating public sentiment, advancing social order and preaching true temperance. The wine-growers of our Coast, who are now the pride and hope of California, will ever remember your brave adherence to their cause in their struggles against popular ignorance and prejudice.

This commission, which has authorized you to give voice in distant places to the expressed policy of its organic law, is fully satisfied with your work and desires its continuance.

We cannot afford at this time to lose your active co-operation in our educational work.

The section of the law under which we have sought your services reads as follows:

"The Board of State Viticultural Commissioners, shall in addition to its duties already prescribed by law, adopt such measures as may be within its power and in accordance with its best judgment to advance the skill and increase the technical knowledge of citizens of this State, who are engaged in viticulture and viniculture, by providing practical instruction to those requiring the same; also to assist producers to find profitable markets for their products by extending commercial and popular knowledge of the same throughout the United States and foreign countries, by means of public addresses, circulars, printed documents and personal efforts of duly authorized representatives and lecturers of said board; and also to promote the general welfare of the people, by distributing and disseminating information and scientific instruction concerning the rational uses and the dangers of abuses of fermented and alcoholic drinks, as well as the methods of detecting and avoiding adulterations and spurious compounds."

Your opposition to the silly and un-American doctrine of prohibition and your glorious participation in the Massachusetts and Pennsylvania campaigns have necessarily brought down on your head both unjust and vile attacks, the most contemptible of which, however, has been that of which you rightfully complain, emanating from our Governor's office.

In this popular battle with organized ignorance, prejudice, Puritan fanaticism and intolerance, you must expect sometimes to encounter a short-sighted political blunderer and adventurer, who imagines he can harmonize folly and wisdom to his own personal advantage.

You may be sure, however, that the law protects what it authorizes and requires, and that those who attack you for telling the truth and doing your duty are only injuring themselves.

Sincerely yours

CHAS. A. WETMORE,

President State Viticultural Commission.

Miss Field has expressed her opinion of Waterman and Boruck pretty freely in New York. She thinks that Waterman's motive is to get support of the rabid prohibitionist element and that he thinks he can trample on the wine producers and dealers with impunity. The sympathies of the public are all with Miss Field. The Chronicle, the organ of Governor Waterman's party, says: "Every one will applaud the spirit of Miss Field in resigning a position in which she seemed to be made the target of abuse by fanatics, without receiving a proper support from those who advocate temperance. Miss Field was the advocate of the idea that the light wines of California, if once fairly introduced, would displace the fiery alcoholic drinks now so popular among large classes of Americans. Her view is shared by every competent observer, and is only antagonized by those emotional persons who insist that absolute prohibition is the only remedy for drunkenness. In the face of the complete failure to enforce prohibition laws in the States where adopted, it seems like a bit of insincerity for its advocates to object to receiving assistance from those who wish to fight an evil in a rational way."

The Examiner, under the caption of "Governors and Gentlemen" published the following: "Governors Boruck and Waterman have succeeded in making the State odious and ridiculous. The story is told in another column. When the Viticultural Commission had been so fortunate as to secure the services of Miss Field, a lady known on two continents for her clear head, bright pen and uncompromising principles, to enlighten the east upon the merits of California wine, it was certain that the enthusiastic missionary of rational temperance would suffer rancorous abuse from those to whom Napa grape juice and Bowery whisky were alike tools of the 'rum power.' That was to be expected, and she was prepared to endure it. What nobody could have anticipated was that Miss Field would be subjected to a cowardly stab in the back from the office of the Governor of California."

Mr. Boruck's unprovoked assault could have had one effect. Miss Field who is as high spirited as she is bright, promptly sent on her resignation. The Viticultural Commission has declined to dispense with her services, calling her attention pointedly to the difference between the Governor and the community he misrepresents.

If Mr. Waterman have any regard for his own reputation he will disavow and rebuke the affront of his officious Secretary.

It is needless to say what the wine-men of this State think about the action of the two gentlemen from Sacramento and their catch-vote policy. Mr. Waterman, who owes his election to two accidents;—the American party vote, and Governor Bartlett's death—will find that he cannot expect accidents to continue. He cannot accidentally corral the Prohibition vote—nobody can do that. Experience has shown that any man who wants an office as badly as Waterman wants to be re-elected Governor, never gets the prohibition vote. It is too difficult to please fanatics and at the same time not to disgust sober, thinking people.

The Chautauquin Assembly directors have canceled Kate Field's engagement to lecture because that lady had spoken in favor of California wines. The directors have done themselves no honor. Miss Field does not advocate intemperance, nor does she endeavor to inculcate erroneous ideas of moral conduct into the minds of her hearers. She is probably the peer of any of her critics in all that makes true womanhood. Bigotry will never make the world better, and there are greater evils than the use of California wine."—San Jose Times.

PROTECT YOUR TREES AND VINES.

If you want your trees freed from San Jose scale, codling moth and any other injurious insect, send to E. I. Hutchinson Fresno Cal., for a bar of the I X L Compound; always ready for use. Cheapest and most effective ever offered to the fruit-growers. No grease, no alkalis, or poisons; keeps rabbits from trees and vines. Sure death to jigger. Price, fifty cents per bar. One bar makes fifteen gallons of fluid.

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The management of the MERCHANT AND VITICULTURIST finds quite a number of subscribers who are considerably in arrears. By looking at the date on the wrapper of your paper you will see at what time your subscription expired, and will thus be enabled to ascertain at once how much you are delinquent. It is our desire and intention to make the MERCHANT AND VITICULTURIST by far the best paper of its class in the United States, but to do this a great deal of money is required. Every little helps however, so send in your remittance.

COPPER IN WINE.

ITS PRESENCE IN MINUTE QUANTITIES NOT HARMFUL.

The Result of Analyses of Wines Made From Grapes Affected by the Black Rot and Mildew Treatment. A Valuable Paper.

(Translated from *La Vigne Francaise* for the MERCHANT AND VITICULTURIST.)

M. Frechon, President of the Central Committee on Phylloxera of Lot and Garonne, has delivered the following lecture on the use of copper salts for the mildew, and the effects on the wines:

The employment of salts of copper as a remedy for mildew has given rise to some fears regarding the hygienic qualities of the wine made from the grapes produced on the vines so treated. The numerous analyses made by distinguished and conscientious chemists should be sufficient to set at rest this important subject. The wines are harmless; the few tenths of milligrammes of copper which is contained in each litre (and the presence of which is only shown by the most delicate tests) is not sufficient to exert any undesirable effect on the system. These wines, therefore, can be used with the certainty that they can do no harm. The accidents, followed by death, which have been attributed to their use, must have had some other cause. It is exceedingly to be regretted that the press of the country, too prompt to accept imaginary statements, has echoed these injurious stories, especially when by depreciating and hindering the sale of our wines, the importation of foreign wines is encouraged. It is, therefore, a creditable and useful work to proclaim again that these wines are harmless.

Another and new cryptogam, the black rot, has been added to the already numerous maladies with which our vines are afflicted. Copper is also the specific used for this disease, but its mode of application is different from that in the case of mildew. In the treatment against mildew, whatever the liquid employed, it is only necessary to apply it to the leaves, and if the grape is reached by the solution it is only through being accidentally splashed. It is hardly necessary to trouble oneself about the copper that would get into the wine when this treatment is employed. On the contrary, when treating the vine for the black rot, it is necessary that the grapes be literally bathed in a cupric bath. This is according to the treatment directed by M. Prillieux in the vineyard of M. Despeyroux at Aguilon as well as by the Central Committee in the vineyards of M. Salles at Serignac. The preparation, which has succeeded in both places, is a solution of six kilogrammes of copper to each hectolitre of water, with a varying proportion of chalk. At Aguilon equal proportions of chalk and sulphate of copper were used, while at Serignac the proportion of chalk was reduced to the minimum.

It is important to remember that the results attained were exactly the same and in one instance the grave inconveniences which arise from the introduction of a large quantity of chalk in the must, was avoided. As is well known, this base reacts with the tartaric acid which is precipitated, and also on the coloring matter of the wine, making it deep blue.

But it is possible by reducing the quantity of chalk to the strictly necessary proportions, to overcome, in a certain measure, the effect which it has on vinification, and to ascertain what becomes of the copper. It is of the highest importance to know whether the copper is eliminated during fermentation. In making my researches I had wines, obtained from Serignac, placed at my disposal through the kindness of M. Lacomme. At Serignac, I should also say, the vines were twice treated with the cupric solution, once toward the end of June and again in the latter part of July. At his place at Hite M. Lacomme multiplied the number of treatments on some vines, so that the grapes were literally covered with the solution at the time of the vintage. The wine from the grapes on these vines was made separately and wine was also made from the marc.

In the following analyses, the results of a chemical examination of the "first wine" and the "pressed wine" from each lot of grapes are given.

Analyses No. 1 and 2 are of the "first wine" and "pressed wine" from grapes treated for mildew.

Analyses 3 and 4 are of the "first wine" and "pressed wine" made from grapes, after the black rot treatment.

Finally, analyses No. 5 and 6 are of the "first wine" and the "second wine" made from the grapes so heavily coated with the solution. Herewith are the results of the analyses in the order given:

NO. 1. WINE TREATED FOR MILDEW.
Alcohol..... 9.00 per cent
Dry extract..... 23.50 "
Copper, traces, (Determination impracticable.)

NO. 2. "PRESSED WINE" OF THE ABOVE.
Alcohol..... 8.00 per cent
Dry extract..... 20.00 "
Copper..... .0001 milligram

NO. 3. BLACK ROT TREATMENT.
Alcohol..... 8.25 per cent
Dry extract..... 25.00 "
Copper..... .0006 milligram

NO. 4. "PRESSED WINE" OF ABOVE.
Alcohol..... 7.10 per cent
Dry extract..... 24.06 "
Acidity..... 13.00 "
Copper..... .11 milligram

NO. 5. SERIGNAC TREATMENT FOR BLACK ROT.
Alcohol..... 9.60 per cent
Dry extract..... 23.00 "
Copper..... .0004 milligram

NO. 6. "SECOND WINE" FROM ABOVE.
Alcohol..... 5.50 per cent
Dry extract..... 15.80 "
Copper..... .0009 milligram

It will be seen from these tables that the wine made from the grapes after mildew treatment contain only insignificant traces of copper; in the other samples except only in the "pressed wine" the proportions of the metal present are so small that, from the opinion of all experts in hygiene, they cannot have any unfavorable influence on the health. As for the "pressed wines" it is possibly imprudent to drink them.

The next question to be answered is "Does the copper always remain in solution or will it be deposited after a long time?" The samples which I have preserved and which will be subjected later on to another analysis, will enable me to answer this question. It is perhaps well to recommend a simple and practical process by the use of which it is possible to have the wine entirely free of copper. This process, for which I am indebted to M. Millardet, consists in throwing a handful of sulphur into the vat at the time of fermentation. This produces sulphuretted hydrogen and the copper is precipitated as a

sulphide, becoming insoluble. I must add that the wines referred to above were made under particularly disadvantageous circumstances because our object, above all, was to seek a remedy for black rot and we were not particular about using the minimum of copper. The results obtained at Serignac and at Aignillon show that the remedies have been found, and all that remains is to make them practicable. The two preventive treatments (with a strong solution applied at the time the spores spread in May and June and with ordinary cupric solution, or sulphate of copper and ammonia or eau celeste or other treatments) constitute a sufficient means of defense in dealing with mildew.

It is perhaps wise at this point to refer to the source of the sulphate of copper used in these treatments. If the salt is prepared from iron pyrites it will carry a considerable proportion of arsenic. This quantity may be as much as one per cent and it all goes into the wine. I have tested the wines under examination for the presence of arsenic and while the results were negative it may not always be so. I warn the wine producers of this possible danger.

ETHELBERT DOWLEN'S FUNGUS.

Dr. H. W. Harkness Says That There is no Fungus Down South.

The subjoined self-explanatory letter has been received at the Viticultural Commission's headquarters:

SAN FRANCISCO, July 17, 1889.

Chas. A. Wetmore, Esq., President Viticultural Commission.—DEAR SIR: In compliance with the request of the Commission, I have visited the southern portion of the State with the view of determining the character of the fungus discovered by your expert, Mr. Ethelbert Dowlen, to the presence of which he attributes the wholesale destruction of the vines in that region. A careful inspection of Mr. Dowlen's work was made, the infected fields visited, and examples of the diseased vines brought home for a more critical examination than could be afforded elsewhere. As a result of this careful study, I am convinced that no fungus exists, either in the root, stem or leaves, to which the death of the vines can be attributed. All vascular plants of whatever order, even the healthiest individuals, harbor fungi, nine-tenths of the species of which do no harm, or so little as to be inappreciable to their hosts. Baron von Thumen has enumerated nearly a hundred belonging to the vine, only five or six of which are in any degree harmful, the very great majority being saprophytic, that is, growing on the dead or dying host and not upon the living, healthy one. All the fungi mentioned and figured by Mr. Dowlen belong to this group and are common not only to the vines of California, but to those of Europe as well.

It is perfectly safe to assert that no fungus known to science is capable of doing much injury unless it exists in such quantity as to make it perfectly visible to the unaided eye.

Certain obscure diseases of plants, "peach yellows," for example, have been for many years the subject of investigation and experiment, yet seem no nearer a solution than at the commencement; possibly the chemical condition of the soil and disturbed nutrition may have something to do with such disorders.

I wish to take this opportunity to again call attention to the danger of the proximity to vineyards of the wild vine, *Vitis californica*, numerous specimens of which, covered with *Peronospora viticola*, have already this season been brought to me from Napa, Sonoma and Lake counties.

H. W. HARKNESS.

This letter will undoubtedly bring forth an answer from Dowlen.

IN TOWN AND COUNTRY.

F. Busby, the San Francisco glove maker, is setting out an olive orchard of 100 acres near Concord.

The Napa valley vineyardists are sulphuring their vines again to prevent mildew. The operation was made necessary by the recent rains.

Some vintners near Mission San Jose are to ship a lot of wine to Bremen. The freight will be five cents and the duty twenty cents, but they think they can still compete with French wines.

Major Ben C. Truman is out with an elaborate description of the wine industry on the Pacific coast. It is exceedingly interesting—Major Truman's descriptions always are.

Mr. E. Williams of Montclair, N. J., is a firm believer in the value of bagging growing grapes as a protection against the black rot. He uses ordinary manila paper bags. The plan could not be adopted here.

The El Cajon Vineyard Company will soon begin the erection of a packing house at the Heights, forty by fifty feet in size. This looks like business for the coming season and will stir up matters all around.

T. R. Mintarn, of Mintarn, was in the city last week on business. He says that the vintage in the country thereabouts will soon commence. The Frontignan grapes are ripe and wine making will begin next week.

C. K. Kirby, of Fowler, was among the recent visitors at the Platt's Hall exhibition. The vineyards around Fowler are all looking well and raisin packers are preparing to pay five and a half cents a pound in the sweat-boxes.

Mr. G. F. Merriam, the noted vintner of San Diego county, reports that the vines in that section are in fine condition. There is no trouble either with the vine hopper or mildew. The vine hoppers have made their appearance but are not nearly so troublesome as was anticipated. The crops promise to be very heavy inasmuch as there is less coulure than usual and no mildew at all.

A committee consisting of W. P. Bartlett, of Livermore, W. S. Manlove of Sacramento, N. Wyckoff, of Woodland, W. H. Rogers, of Fresno, and E. B. Smith, of Martinez, met at Platt's Hall last week to take steps to ascertain what can be done in the way of marketing dried grapes in France. Nothing definite was accomplished.

The *Riverside Press and Horticulturist* has sounded the alarm warning all the grape growers thereabouts to unite in preventing the spread of the mal nero. The *Press* says: There are many vines in the valley showing the effect of this disease or fungus, and our people are advised to apply a preventive before serious harm shall have come.

Julius Portal, son of Mr. J. B. J. Portal, was drowned last month in Alipak bay, Kodiak Islands. He was inordinately fond of hunting and fishing, and early this year he persuaded his parents to let him go on the sealing schooner *Triumph*, which is cruising in Alaskan waters. He was drowned by the upsetting of a boat and his body has not been recovered.

The eastern table grape growers are experimenting with new varieties of grapes in order to get a grape which will sell in competition with California grapes. They want a grape which is "earlier than the Hartford; as healthy and as hardy as the Concord; better than the Delaware; and whose fruit never rots, and foliage never mildews." They haven't found it yet and are not likely to do so.

Henry Pattoek, the Los Gatos hotel keeper charged with violating the prohibition ordinance, is to be tried by the Superior Court of Santa Clara county. Meanwhile he keeps his place open, and it is the only place in town where a drink is obtainable. The Town Council has as yet evinced no disposition to rescind the ordinance which forbids any wine being sold at retail, and the vineyardists are boycotting the place and sending to San Jose for their supplies.

The struggle at Los Gatos between the Prohibitionists, the high license people and the anti-Prohibitionists goes on at a lively rate. H. Pattoek, the hotelkeeper who was supported by the retailers, and whose case for violating the prohibition amendment was put to trial to test the law, was found guilty and sentenced to pay a nominal fine of \$10. The Prohibitionists have formed a so-called "Law and Order" association to back up the anti-alcohol ordinance.

Reports from those Eastern States where grape culture is attempted to any extent are to the effect that the grape crop east of the Mississippi is a failure. In the Hudson river valley and in New Jersey black rot has almost entirely destroyed this season's crop. The late storms in the States about the great lakes have injured the product from that section very materially. This eastern failure may be the opportunity for our producers to dispose of their grapes at better prices than were realized last season or thus far hoped for this one.

A Cuperino correspondent in the course of a letter on the wine question hits the nail on the head when he says that the wine producers of the state have been remiss in not preserving a few thousand gallons of good wine each year. In Cuperino, although the wine business has been in operation for ten years, it is impossible to get wine over two years of age because there is none to be had even at fifty cents a gallon. There are a few wine men there who within the past year have begun to retail their year-old wine at the rate of twenty-five cents a gallon, but what is it? Nothing but such stock as has been refused by San Francisco buyers, who have purchased the choice of the cellar.

Hon. M. M. Estee, in a recent interview, attributes the present depression in the wine trade to two causes: sympathy with the low prices for all farm products, and principally to the reason that California can boast of very few first-class claret grapes. He says that as long as the Zinfandel remains the standard claret grape, just so long will the claret be either second or third class. He looks for a favorable reaction in prices at an early day. The destruction caused by the *mal nero* in the south and the phylloxera in the north is certain to cause the wine yield to be smaller than it otherwise would, and Mr. Estee thinks that the majority of growers have learned by bitter experience that the distillation of poor grade wines is always to be counselled.

CALIFORNIA COGNAC.

EDWARD WALDEN INTRODUCING
IT IN GERMANY.

The Success He Is Meeting and His
Mode of Placing It on the Mar-
ket—An Interesting Inter-
view.

(From the *Deutsche Zeitung*.)

Many attempts have been made in the past to procure a substitute for Cognac, the product of the Charente wines.

The first attempt in Germany endeavored to reproduce that wonderful aroma contained in genuine Cognac. When this was found to be impossible, attempts were made to distill the German wines in the same manner as the French, but as long as this was done without the true scientific knowledge the results were not up to the expectations, and it is but recently that it has been demonstrated that Cognac in its finer form can be produced outside of France. In Germany we have attained some very satisfactory results in that direction.

About a year ago Messrs. A. Segnitz & Co., of Bremen, introduced here under the brand, "Walden Cognac" or "California Brandy," a product which at once assumed prominence and was accepted in competition with French Cognac, and which seems to find a very good outlet in Germany. In many quarters this new comer is, however, looked upon with suspicion, as is naturally expected after the numerous failures to produce a real substitute. Not a few declare it to be unworthy of consideration.

We, ourselves, did not deem it necessary to make any comments on the subject, although we had been repeatedly asked to do so.

The presence in Berlin of Mr. Edward Walden, of the firm of Walden & Co., owners of large vineyards and Cognac distilleries in California, who is now on a tour through Europe, however, suggested our doing him, with a view of obtaining the details about his Cognac.

He received us in the most courteous manner, and the following is a synopsis of our conversation:

"California, as you know, extends along the Pacific Ocean, from the 32 $\frac{1}{2}$ ° to the 42° of latitude, a distance about equal from Berlin to Rome. I make that remark in order to point out that the productive conditions of the country must naturally differ considerably.

"Nearly everywhere throughout the State, the valleys and plains are very productive, whilst the mountains are mostly bare and devoid of vegetation. In the valleys where water is plenty, the vegetation is of the richest kind. We grow in California, besides all the European fruits, olives, figs, dates, oranges and the like.

"The vine which is planted from the lowest point south up to about the thirty-ninth degree, prospers in the most enchanting manner. It is not uncommon to get from one plant as much as fifty to sixty pounds of grapes. Under such conditions grape growing has assumed enormous proportions in a comparatively short time; large tracts of the best land being devoted to it.

"The quality of the wines produced varies considerably, according to soil and climate.

"The south naturally produces the most

ardent wines; qualities, which resemble port, madeira, cherry, muscatel, etc., are found there, and the ordinary qualities resemble very much the heavy white and red Spanish wines, and contains about the same percentage of alcohol. This excessive alcoholic strength is no doubt the objection to California wines in Germany. The German consumer likes Mosel and Rhine wine, or the lighter French wines, and such qualities are seldom found in California.

"The manufacture of Cognac out of California wines is not at all new. A number of growers have tried it for years, generally, however, without success. The conditions for manufacturing brandy in California are identical to those of Europe; only few districts producing wines suitable for it.

"It was a sore mistake of many a grower to believe that any good sound wine, distilled anywhere, would produce a cognac like the French, the only kind in demand; like those who have tried the same thing in Hungary, Spain, Portugal and other countries, they have met with sad disappointment.

"It is only after a number of experiments and close observation that I have been able to determine which are the most suitable wines and where to find them.

"My distilleries are now north of San Francisco in the Napa and Sonoma valleys. To manufacture Cognac I use but very young wines from grapes of my own vineyards or those of my neighbors, pressed on my own premises.

"Early in September the fresh cut grapes are brought to the pressing house and the work begins at once. Immediately after the first fermentation we begin to distill, and the work continues until the middle of February.

"Buying older wines at the vineyards for distillation I have abandoned entirely. I can only guarantee the quality of my product and its subsequent aging when the pressing has been controlled by me. For the manufacture of Cognac in California I consider this of the utmost importance.

"We have great difficulty in keeping light wines of good quality. The temperature is evenly warm. We lack the cold of winter, the freshness of spring and the coolness of fall. A winter like that in Germany we do not know. Wines pressed in the fall often become spoiled the following summer, and this for the simple reason that, with but few exceptions, the wine growers have not sufficient room in their cellars or proper places to keep the wine. It is of frequent occurrence that wines more or less gone are used, to save them from entire destruction, for the manufacture of so called Cognac, a poor and miserable product, not worth a third of the Cognac manufactured from sound, fresh wines. Cognacs made of spoiled wines have a very peculiar ethereal taste, which becomes stronger as it gets older, and which after a while does not even remind you of anything like Cognac.

"In my distillery Cognacs are brought from the still at 11° above proof (equal to 75° F.) and as they come from the still they are delivered to the trade. For this reason no sugar is added to my Cognacs, as is the case with most of the French Cognacs, and this is not without value to the German consumer. The import duty on Cognacs to which sugar has been added is, I understand, 180 marks per 100 kilograms, whilst the duty on my production is only 125 marks.

"The chemical analyses made by the German authorities have indicated that the residuary gravity of my Cognacs is only between 0.270 and 0.300.

"I make a particular point of the fact that I fully guarantee the absolute purity of my Cognacs and particularly call your attention to their extraordinary strength. They are sold under the brand of 'Walden Cognac,' which brand is legally protected in Germany, England, Sweden, Denmark and other countries.

"My storehouse and the general agency for the entire northern part of Europe, I have transferred to Messrs. A. Segnitz & Co., in Bremen, inasmuch as it would not be practicable for us to do business with every consumer.

"The time of shipment by sail from San Francisco to Bremen is about six months. The long voyage and the passing of the equator twice improves the Cognac considerably."

Mr. Walden answered all our questions with great frankness, and the above conversation is as near as possible in his own words.

It will be of interest to our readers to know that in consequence of this meeting we have made several analyses which speak very highly for the purity of the "Walden Cognacs."

We have obtained as average of three analyses:

First—Walden Cognac, residuary gravity 0.225 to 0.235 (coloring matter and tan).

Second—Hennessy Cognac, residuary gravity 0.818 to 0.825 (coloring matter, tan, sugar).

As stated at the beginning of this report the desire to supplant French Cognac is general, and the "Walden Cognac" may not be the least to serve this end.

JULIUS KRUGER.

THE ENGLISH OPINION.

A Noted Journal's Comments on California Wines.

When we first read glowing accounts of a pure, wholesome, vitalizing California red wine at 22s. a dozen, we must confess we were sceptical; but a friend, in whose judgment we place confidence, induced us to visit Messrs. C. W. Pearce's cellar, 16 Mark-lane, and then we tasted the Mountain Zinfandel, and we freely confess that we never tasted a pleasanter wine, or one with a finer bouquet. The firm also introduced us to a very fine Hock, partaking of the quality of a Johannisberg, but without the elder flower element; this wine is 36s. a dozen. There were other wines produced in the same vineyards which ought to become popular. We cannot all, unfortunately breathe the glowing mountain and sea air, and bask in the splendid sunshine of the Pacific slope in California where the Fountain Grove Vineyards are situated; but when we drink the Zinfandel we may be said to be imbibing the best essence of that glorious invigorating air and sunshine. Messrs. Pearce & Co. have about one hundred letters from eminent medical men upon their wines. His Royal Highness the Prince of Wales has become greatly interested in California wines. He says: "They have the piquancy and flavor of the most original country on earth." Colonel Mapleson says, on page 218 of the Mapleson Memoirs, in referring to a visit to the United States with the prima donna, Madame Adelina Patti, Madame Christine Nilsson and Madame Gerster,

"During our eight days journey I acted not only as a cook, but also as butler; and our various wines, all of California growth, were splendid. . . . and I was not alone in regarding them as of excellent quality. Singers are not great wine drinkers, but they are accustomed to wines of first quality; and I may say, in favor of the wines of California, that they are appreciated, and bought for conveyance to Europe by artists of such indubitable taste as Patti, Nilsson and Gerster. The cost of carriage renders it impossible to send the wines of California to Europe for sale. But some day, when, for instance, the Panama Canal has been cut, there will be a market for them both in England and on the Continent. They are, of course, of different qualities. But the finest Californian vintages may be pronounced incomparable." The medical editor of the *Medical Annual*, writing on wines useful to the medical man, says, after mentioning another valuable wine. "A better wine than this is the Zinfandel which is produced on the virgin soil of the California vineyards. It is claimed, with some reason, that the wines grown on this soil, which is strongly impregnated with iron, yield a wine more nourishing and vitalizing than those which are grown on the phylloxera-diseased soils of the Bordeaux district. This wine has neither the acidity of claret nor the heating properties of burgundy, and we have never prescribed one which has given greater satisfaction to our patients. It is full-bodied, and has a most delicate aroma, and this is most appreciable when the wine is allowed to stand in a warm place a short time before it is administered."—*Pall Mall Gazette*.

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ALCOHOL.

Scientists Who Say It Is Beneficial to Mankind.

A valuable contribution to the current literature of the temperance question comes in the shape of a pamphlet published by the National Liberal Temperance Union of Toronto, Canada, entitled "Alcohol; a Defense of its Temperate Use." The work is by C. Gordon Richardson, Lecturer on Chemistry in the Ontario Veterinary College, and is an unbiased statement of facts in refutation of the wild assertions of total abstinence and prohibitionists against the use of alcohol in all its forms. The author proves upon the best authority, based on scientific research, that the judicious use of alcohol as a medicine and its temperate use as a food or beverage has conferred untold benefits upon the human family, and that in its temperate use lies the secret of its virtues. Below will be found some of the authorities upon which the author relies to substantiate his statement of facts:

"I have no inclination for a controversy about words, but, if we may accept John-sou's definition of food as 'anything which nourishes,' I do not hesitate to say that the advocates of total abstinence are mistaken. I have recorded a case in which an old gentleman took no other food for many months, and was kept, not only alive, but in moderate strength and comfort, and with no remarkable emaciation, upon alcoholic drinks alone."—*Dr. R. Brudenell Carter, M. D., F. R. C. S.*

"Alcohol taken alone, or with the addition only of a small quantity of water, will prolong life greatly beyond the period at which it must cease if no nourishment, or water only had been given; in acute diseases, it has repeatedly supported not only life, but even the bulk of the body during many days of abstinence from common foods; and in a few instances, persons have supported themselves almost wholly on alcohol and inconsiderable quantities of water for years. If these things can be proved, as I hereafter shall show they can be, there is no need, of course, to argue further about the alimentary character of alcohol. We may be at a loss to explain the chemistry of its action on the body, but we may very safely say that it acts as a food."—*Francis E. Austin, M. D., M. R. C. P., Lecturer on Toxicology, Westminster Hospital.*

"The use of alcohol in every age and by every nation in the world demonstrates that it satisfies a natural instinct, that it literally refreshes the system exhausted by physical and mental labor, and that it not only quickens the appetite for food, and aids in its digestion, but that it spares the digestive organs by limiting the amount of solid food which would otherwise be required. But in accomplishing this salutary end, it does not act as a mere condiment. It is also food, in the sense, at least, that it offers itself in the blood as a substitute for the tissues which would otherwise be destroyed. 'Alcohol,' says Molschott, 'is the savings bank of the tissues. He who eats little and drinks alcohol in moderation retains as much in his blood and tissues as he who eats more and drinks no alcohol.'"—*Alfred Stille, M. D., L. L. D., Professor of Medicine, University of Pennsylvania.*

Many a barrister or doctor in his summer holidays feels that he does not need his customary glass of sherry or port, does not

care for it, and does not take it; but he no sooner returns to his duties than he becomes conscious that he is happier, more comfortable, and ready for his work by resuming his accustomed habit. I do not believe that such a one is *ceteris paribus* worse, but a better life for an insurance office than a pledged abstainer."—*J. R. Bennett, M. D., L. L. D., F. R. S., President Royal College of Physicians.*

"I prize alcohol and wine as medicines; there are cases in which it would be dangerous to do without it. . . . People will not listen to the temperance societies, because they carry their theories too far. I do not think that you can start with the idea that there is no use in alcohol and no good in wine."—*Sir W. W. Gull, Bart., M. D., F. R. C. P., D. C. L., F. R. S.*

"I hail with joy the efforts that are being made to raise wine in this country, and I wish them all success. I believe that when you can have everywhere cheap, pure, unadulterated wine, that you will no longer have need for either prohibitory or license laws. I have never seen any morbid appetite engendered by the use of pure wine, any more than the using of other food engenders a morbid appetite for more food, or for food that is injurious."—*Professor Louis Agassiz, the Renowned Naturalist.*

"If alcohol slays its thousands, water has also its victims, and they are often the best of the race. The experience of mankind is better than individual experience, and so for every medical man of distinction who is in favor of total abstinence, I would find twenty men who would be against it. And if a man is observant of himself and is temperate in all things, he is a better judge of what agrees with him, under ordinary circumstances, than a physician can be."—*Albert J. Bernays, Ph. D., Analyst to the City of London, England.*

"I prescribe total abstinence as an extreme remedy for a desperate disease, but those that are whole need not a physician—nor a remedy."—*Prof. Sidney Ringer.*

"I have lived at one time for about three years in an almost exclusively vine-growing country, and I looked upon the light wine there produced as being an addition to the comfort and sustenance of the people. I saw but very little drunkenness."—*Edward H. Clark, M. D., Professor Materia Medica, Harvard University.*

"There is, and can be, no valid objection against the moderate use of pure or light wines, nor yet against wholesome beers. They do not tempt to excess, and they refresh and exhilarate. Branded wines are open to the same objections as ardent spirits in a rather less degree. They should be used but sparingly."—*"The Management of Health," by James Baird, B. A.*

"I believe that to a large extent teetotalism lays for most hold on those who are least likely to become drunkards, and are most likely to want, at times, medicinal use of alcohol, sensitive, good-natured people, of weak constitution, to whom the sacred ecclesiast directed his strange sounding but needful advice: 'Be not righteous over-much, neither make thyself over-wise; why shouldst thou destroy thyself?'"—*Walter Mason, M. D., F. R. C. P.*

"Alcohol and alcoholic liquors act as respiratory foods. The moderate use of alcoholic drinks, so far from doing harm to the human body, serves to sustain its power of endurance, and saves the destruction of so much of our tissues, and is, therefore, conservative to the system."—*Prof. Charles T. Jackson, M. D., former Professor of Chemistry, Harvard University.*

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We guarantee ours according to Government sale. Insure \$50. on the 100 dollars. Our warehouse is of brick with iron roof and shutters. Facilities are such as to insure prompt shipment by rail on through bills of lading.

THE TRADE.

Mr. Herman Bohrmann, of Kohler & Frobling's New York city house is at present in Los Angeles.

The whiskies of J. B. Wathen & Bro., of Louisville, Ky., are having a larger sale than ever before. Their advertisement appears elsewhere.

The North Wheeling Glass Company offers a fine line of bottles for use by wine and whiskey dealers and the producers generally. Write to them for prices.

Siebs Bros. & Plageman are meeting with much success in introducing new brands of whiskies as well as in maintaining their trade in the old ones. See their advertisement elsewhere.

Isaac de Tork has adopted a handsome new label which is well calculated to capture the eastern eye. He reports that his agency in this city and the one in New York are both prospering.

George West & Sons' brandies and wines are making the El Pinal vineyard famous in the east as well as in California. Brandies and fortified wines are the specialty of Mr. West, and his success is proverbial.

We desire to call attention to the card of Spruance, Stanley & Co., appearing in this issue of the MERCHANT AND VITICULTURIST. The firm is one of the best known in the city, and its reliability is well known to all.

Arpad Haraszthy has left the city on a business trip and will be gone about a month, probably going as far as Portland. His trip is undertaken in the interest of the well known "Eclipse" champagne.

A. C. Freeman, of J. K. Armsby & Co., of Chicago, states that unless all dried fruit is higher in the east this winter, it will be impossible for the producers of dried grapes to realize as much as they did last season.

California consumes three-quarters of a million barrels of beer per annum. The increase has been more than 100 per cent since 1875. That looks bad for prohibition. But then, to make matters even, it looks quite as bad for drunkenness.

Harris, Kingston & Co., the Rutherford cellar men and wine makers, have secured vaults in the city at 110 Stevenson street, and their main office and agency will in future be at that location. Their quarters are admirably adapted to their trade.

S. McCulloch, a prominent New York bandler of wine and brandy is in the city. He intends before returning to purchase a large line of wines and brandies, being convinced that the California products are destined to have a great run in the eastern markets.

In Joliet, Ill., the license for billiard rooms has been fixed at \$5,000 per year for each table. Any man who is entirely out of business and is desirous of settling down to some occupation in which he will have no competition can go to Joliet and open a billiard saloon.

The English orders for wine, received by the Pomona Company, show how rapidly a good market for California wine and brandy is being opened in Great Britain. The demand is said to have practically sprung up within two years and that our claret is great favorites.

Gov. FRANCIS of Missouri has signed the Newberry bill, which prohibits music, cards, dice, billiard tables, pool tables, bowling alleys and boxing gloves in saloons. St. Louis and Kansas City saloons will be most seriously affected, and about 3,000 of them will have to change their style of operation.

The Bancroft Company has in press a carefully prepared and well written history of viticulture in this State, together with a treatise on wine and brandy making. The book is one that will be welcomed by the trade and by producers as well as the inquiring thousands across the country.

The provision in the Oakland high license law permitting the sale of California wines and beer in unbroken packages, without the payment of license, is being taken advantage of by all the grocers and small traders across the bay. Oakland bids fair in consequence to be one of the best places in the State for the sale of beer and wine.

The wholesale liquor dealers of St. Paul, Minn., have been notified to take out liquor license as the retailers do. The high license law provides that the \$1,000 license must be paid by dealers who sell in quantities less than five gallons. When license fees were extracted from wholesalers last year George Buz, of the firm of Benz & Sons, refused to pay and took the question before the Supreme Court, which recently decided against him.

A well known Los Angeles wine dealer has a good word to speak for the opinions of Dr. H. W. Harkness regarding the vine disease in the south. The gentleman does not think that the death of the vines is at all ascribable to the fungus, and he voices the view which has been long entertained in other quarters, that the malady is due to something in the soil. The prospects for a wordy war between Dowle on one side and Dr. Harkness and the dealer on the other are certainly promising.

Hermann Bohrmann, of New York, the manager of the New York branch of Kohler & Frobling, is in the city. His visit out here was made partly for business and partly for pleasure. He is especially pleased with the Platt's Hall exhibition, and says if such a place could be maintained in New York, it would be crowded with visitors all the time, and would be of inestimable value in assisting the already large sale of California wine and brandy on the other side of the continent.

Mr. Achille Starace, who is well known to the trade as an importer of Italian wines and produce, has just returned from a trip throughout the south and west, going as far as California. Mr. Starace was very much pleased with his visit to the latter State, and has made arrangements to handle California wines, dried fruits and vegetables in this market. He says that it is impossible without visiting California to appreciate the vast resources and innumerable products of the State.—*Bonfort's*.

The collections of internal revenue for the first ten months of fiscal year ending June 30, 1889, were \$104,821,921, being \$4,415,516 more than the collections for the corresponding period of the last fiscal year. The receipts were as follows: On spirits, \$59,481,815, an increase of \$3,405,461; on tobacco, \$25,745,801, an increase of \$682,834; on fermented liquors,

\$18,808,600, an increase of \$357,429; on oleomargarine, \$703,816, an increase of \$37,745; on banks and bankers, \$6,028, an increase of \$1,913; on miscellaneous, \$72,858, a decrease of \$72,871. The collections for April, 1889, were \$810,027 greater than for April, 1888.

Jacob Schram's famous Schram-berger wines are meeting with rapid and deserved popularity wherever they have been introduced. Mr. Schram's city representatives are Sherwood & Sherwood, 212 and 214 Market street, who besides carry many well known lines, principal among which is the Moet and Chandon champagne.

Louis Roederer's standard champagnes still remain the favorite with a large and wealthy class of discriminating consumers. The care that is taken in marketing these champagnes and in insuring their genuineness to the consumers is much to be commended. Macondray & Co. are the local agents.

Adolph Elegenheimer has returned to New York and has expressed a most favorable opinion of some of the wines he tasted out here. He is also equally candid in saying that a considerable proportion of California wine could be distilled with greater profit than results from the sale of indifferent wine. There is some wine made here that will compare favorably with good foreign wines, though it is not equal to the best French. Speaking in a general way he says that better machinery and more care will be necessary before California wine makers can hope to compete with those of France. The theory that sound, motion, and other disturbances tend to delay the ageing of wine is not now so generally accepted as it was formerly.

The last Treasury report shows that the eighteen years from 1870 to 1880, while the population of the United States had increased from 38,000,000 to 65,000,000, the consumption of distilled liquors declined from 80,000,000 to 76,000,000 gallons. In other words, while each person in 1870 disposed on an average of over two gallons of spirits, the quota in 1880 had fallen to little more than one gallon. This change was not due to prohibitory laws, or even to the growth of total abstinence sentiment, but to the enormous increase in the popularity of light wines and beer. In 1870 the United States consumed 12,000,000 gallons of wine; in 1888 36,000,000. In 1870 we drank 205,000,000 gallons of malt liquors; in 1888 767,000,000. In 1870 distilled spirits formed more than one-fourth of the total American consumption of liquor; in 1888 they formed less than one-eleventh.

An outcome of the recent vote on the prohibition question in Rhode Island is seen in the meeting of the legislature of the State for the purpose of enacting a law for the regulation of the liquor traffic. A committee was appointed to report a license bill this week. A license bill has already been introduced in the House. Local option is one of the features of this bill. Licenses to manufacture or sell liquor are fixed at not less than \$1,000, and retail licenses are fixed at not less than \$200. In New Hampshire the Judiciary Committee of the House of Representatives has voted to report a local option license bill. Elsewhere the high license movement seems to be progressing. In Indiana, for example, the new high license law for cities and towns has been generally taken advantage of. Since the pas-

sage of the act increasing the license rate by the last legislature there has been a general increase of the tax.

The wholesale liquor dealers of New York have organized an association of the object of which are: "To secure by all honorable means the progress and prosperity of the trade and commerce in wine and spirits; to protect our common interests against unjust and excessive imposts and exactions; to reform abuses in the trade; to adopt standards of classifications; to defend ourselves against all prohibitory and sumptuary laws, that experience has shown to have disastrous consequences upon public health, wealth and morals; to produce uniformity and certainty in the customs of the trade; to institute and maintain a strict scrutiny into commercial credits, so as to mutually protect ourselves against worthless and injudicious credit-risks and thus guard against being victimized by disreputable dealers; to procure prompt and accurate information in relation to all collection laws in the different States of the Union affecting our business, and to impart the same to our membership; to settle differences between the members of the association; and in every lawful way to raise our pursuit in the respect of the people at large." San Francisco needs just such an organization.

CALIFORNIA WINE IN NEW YORK.

A Suggestion as to the Method of Marketing It.

California wine is certainly growing in favor in the East, and making more friends every season, but the process is slow. There is one great drawback in the competition of California wine with French wine—the heavy freight charges between California and New York. French wine can be landed here, duty paid, cheaper than California wine. Besides, the labor required in making the wine is better paid here than in France, which is another item affecting injuriously the competition of California wine with the foreign product.

The Eastern market in California needs two things: an aged fine wine to compete with the French and a good cheap grade to take the place of beer. Another rule that should be strictly adhered to is this: let the California wine-makers stick to their business of making wine and abstain from entering the market here in the East as dealers. Generally speaking, it is up-hill work to make a market for goods. It often takes years to make a good article popular. If, finally, a trade has been built up, the result of the work of years may be spoiled by the California wine growers coming in and dumping quantities of inferior wine on the market. The buyer receives a wrong impression as to the quality of the wine which California can produce, and becomes disgusted and prejudiced against the product of the California vineyards.

The question has often been asked how to dispose of the poor wines which are raised in California? The solution of the problem is easy. Let them be made into brandy. It will be better in the end than have the inferior product, which may have suffered from the voyage, put on the market only to spoil the name and price of the better California wine. *N. Y. Wine and Spirit Gazette*.

MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors.
Office, 511 Sansome street. Postoffice Box, 2366

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AND VITICULTURE.

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MONDAY.....JULY 22, 1889

MARKET REVIEW.

Business has ruled rather quiet during the past fortnight, and merchants and jobbers are taking full advantage of the customary mid-summer dullness, to prepare for the active trade anticipated this fall.

Prices in most lines have been steadily maintained which is an encouraging sign for the months to come. Crop prospects throughout the interior continue excellent. The yield of grain will be enormous, the fruit crop will be larger than ever and the product of the vineyard will also, from present appearances be a large one.

The volume of business transacted in San Francisco is somewhat larger than for the corresponding period last year. The clearings last week were \$17,248,010, and for the preceding week they were \$15,887,885, both weeks being greater than for the corresponding period last year.

Among the spirit trade business is quiet, but dealers are anticipating a revival within the next two months, when the harvest is fairly over. The stocks on hand are amply sufficient to meet the demand for some time to come. There is considerable inquiry for 1880, 1881 and 1883 whiskey and most of the lots sold are withdrawn immediately from warehouse for summation. San Francisco dealers are heavy holders of these whiskeys.

Eastern advices report a fair demand for ryes and other whiskeys. Most of those that are sold go immediately into consumption.

Domestic brandies are quiet and low prices are anticipated for some time to come, in sympathy with the wine market. The inquiry is mainly for shipment to New York. The prevailing prices paid to producers for a very fair quality in bond are as follows: one year old, 50 cents; two years, 65 to 80 cents; three years, 80 cents

to \$1. The distillers are closely watching the recently formed project to convert most of the inferior wines in interior cellars into brandy.

The market for domestic wines is badly paralyzed, yet there is one sign apparent which should lead to hopes for better prices in the near future. The principal merchants and handlers in the city are carrying large stocks and yet it is noticeable that whenever they have a good quality of wine offered them by interior holders they generally manage to find the needful coöperage. The prevailing price of a fair quality of Zinfandel may be placed at 10 to 12 cents. Good Riesling and Gutedel is wanted by two well known local merchants, and the demand for the white wines is far better than for the reds.

The price of grapes is yet to be settled. Up in Livermore valley wine makers are reported to be offering \$12 per ton for the ordinary varieties of white grapes and \$30 for the Sautesnes. These figures do not meet the average producers. We have heard of some contracts in which the prices range from \$10 to \$14 per ton. These figures apply to the Napa valley. Shippers of green grapes are getting fair prices in the east. Raisin growers will average 5 to 5½ cents per pound in the sweat boxes. No one seems to know what dried wine grapes will bring.

The demand for champagnes is contracted, as is usual doing the summer months. Macdonray & Co., Louis Roederer & Co's agents, report quite a brisk demand for the season.

The ship Iroquois is now loading for New York. She will take away possibly 2,000,000 gallons of wine and she will be followed immediately by the Portland Lloyds, and the Robert L. Belknap in the order named.

RICHARD T. WARDWELL, a prominent Prohibitionist of Rhode Island, gives the real reason for the repeal of the prohibition amendment in that State as the inefficiency of the authorities. He says "The trouble in Rhode Island was that the prohibition law was not executed. Free rum was the practical result, and thus public sentiment is for the present against prohibition in that State." And "free rum" will be the practical result in any State in which there are prohibitory laws—at least, in the present temper of the American people. It is of no use to talk, the great majority of the American people do not and will not consider it a crime to drink a glass of wine, spirits or beer.

The *Vineyardist* says that about forty per cent of the grape crop in Western New York was cut off by the recent frost. Near the water of all the lakes the damage is slight, but away from the lake, and especially upon the low lands, the damage is complete. The Niagara and Concord vines seems to have suffered most.

ORGANIZE NOW!

We again urge upon the wine dealers and producers, the spirit trade and the brewers, the necessity of organizing to head off the spread of prohibition doctrines in this State. Everybody in the business seems to rest satisfied that the prohibition idea cannot spread here and can never attain formidable proportions. To ascertain these ideas is to rest in fancied but dangerous security. Sooner or later the prohibition and anti prohibition fight must be made in one form or another, and it is as well for the wine, whisky and beer trade to be ready for it first as last.

An American is never satisfied unless he is riding some sort of hobby and the prohibition hobby is one of the hardest ridden ones to be met with. Prohibition is a disease which attacks all communities and it is contagious to the last degree. Every community gets it at some time and the only remedy is to meet theories with facts, impossible ideas with actual practice and to give back blow for blow.

The invasion of California by prohibition orators and their allies is a most significant fact. From Siskiyou to San Diego these orators' fanatical appeals are heard in the land. Men like Chauncy Hor Hartso of Napa, who ought to know better, are trying to spread the theory that constitutional prohibition in the east is a success, when to the most casual observer the other is patent. The Woman's Christian Temperance Union, an association of well meaning but badly misinformed ladies have hold of the columns of many interior journals and are trying to follow in Mr. Hartson's wake. Governor Waterman is in the hands of the enemy, having surrendered to some prohibition poll and a miscellaneous collection of long haired men and short haired women are busy in the same direction.

These people cannot be ignored; they must be met. The effect of their teachings is too readily discernable to admit that their work has been in vain. Pasadena has prohibition and so has Riverside, both places being denominated by a Puritanical eastern element.

Oakland has high license, Livermore is moving for it, and Petaluma is in the same boat. Above all the progressive town of Los Gatos which depends for its existence on the wine growing industry has prohibition. When Los Gatos votes that way is it not reasonable to argue that the time has come for the wine spirit and beer trade to see what can be done?

And what has been done thus far to oppose the blatant orator who distorts facts? Nothing, absolutely nothing. The people who are promoting true temperance in this state are sleeping over a volcano. They must organize and fight the battle that others have fought and won.

In this connection we desire to call the attention of the wine men generally and the whisky and spirit trade to the comments of the thinking journalists of the east, on the defeat of the prohibitionists in Pennsylvania, Rhode Island and Massachusetts. These gentlemen are unbiased in their opinions and knowing their sentiments, the California trade and producers can go into the fight in good spirits.

Pennsylvania has decided by 200,000 majority that prohibition is an excellent thing for some other state—Kansas perhaps.—*Kansas City Times*.

The prohibition election in Pennsylvania was held on the anniversary of the battle

of Waterloo. It certainly seems to have been a Waterloo for the prohibitionists.—*Savannah News*.

The people are determined to regulate a traffic which they have found, by experience, cannot be destroyed by paper prohibition. It is a victory for temperance and good order.—*Washington Press*.

When the people of nine States, where constitutional prohibition has been tried, have deliberately voted one after another to abandon it the attempt to reinstate it anywhere will be uphill work.—*Detroit Free Press*.

It is a tidal wave of instructed and determined public sentiment that has been running against constitutional prohibition and that swept over Rhode Island with such resistless power.—*N. Y. Mail and Express*.

These defeats may teach the temperance politicians some wisdom. The local-option field gives them plenty of room for action, if they continue to think they can make people good by law.—*Los Angeles Commercial*.

The action of Rhode Island in throwing overboard prohibition is even more of a blow to that cause than the surprising adverse vote of Pennsylvania. Plainly prohibition is not on the up grade.—*Wheeling Intelligencer*.

Temperance men voted to rescind the prohibitory amendment in Rhode Island because it has been inoperative—a good reason.—*Leavenworth, Kansas Times*.

Prohibition is on the down grade unmistakably. Its greatest impetus was given by the cause of true temperance reform.—*Rochester Democrat*.

Prohibition has had all the day it will ever have in the United States, and is as dead as the Know Nothing party.—*Birmingham Age-Herald*.

It is clear enough that in the next campaign the prohibitionists will not be a factor worth serious consideration.—*Rochester Post-Express*.

The result in the Keystone State will be regarded with great satisfaction by all friends of true temperance reform.—*Omaha Bee*.

Rhode Island, having given "constitutional prohibition" a trial, drops it as a demonstrated failure and fraud. *Hartford Courant*.

When good men and women see—as they are beginning to see—that "prohibition" means the increase of drunkenness, they will combat that evil by wiser methods than in attempting to make men righteous by law.—*Philadelphia News*.

All persons who have become interested in temperance have not embraced prohibition theories, but of the agitation has come a strong feeling in favor of strict regulation.—*Kansas City Journal*.

The defeat of prohibition in Pennsylvania is a legitimate subject of congratulation by the people of Nebraska, in view of the fact that next year they will have to pass upon the same question at the polls.—*Omaha Republican*.

But the prohibitionists are the last people in the world to accept defeat. They cannot see that every argument of reason and sense is against them and they will continue their struggle as if nothing had happened. We do not believe the prohibitionists as a party are in the slightest degree dispirited. They are not of that kind. The New York *Poler*, their central organ, is out on the rampage and calls on man and God to help the cause. Mr. Palmer, the prohibition chairman of Pennsylvania, and

a representative cold-water apostle says his amendment was benten by a "combination of villains."

Their organs are equally unanimous on the question of fight or not to fight. The subjoined clippings taken at random show what a determined set of people they are.

Is prohibition on its last legs? No. It will yet be victorious, and that for the reason that God lives.—*N. Y. Pioneer*.

Surrender to such a foe as we face is as impossible as the surrender of God Almighty to the powers of darkness.—*Nashville Issue*.

Liquor men of California, you must organize.

Mr. CHARLES McK. LEONER, proprietor of *Bonfort's Wine and Spirit Circular*, has been appointed by the President, one of the American experts to the Paris Exposition. The salary is \$1500 and expenses for clerical advice and sundries to an amount to exceed \$15,000. There are nine experts from the United States who hold office by the grace of the President. The whole sum appropriated by Congress for the use of the American Commissioners is \$250,000.

WHAT NEXT?

The Voice.

Iowa, Kansas City, Vermont and then Maine. *Bonfort's Wine and Spirit Circular*.

And then the cranks.

WHY NOT?

A Chicago correspondent of *Bonfort's* says: "A movement is about to be started by the wholesale dealers for their mutual protection. It is desired that they meet, say once a month, and compare accounts, weed out the poor payers, rascals, etc., etc., and discuss, generally, the situation. Open accounts should be rooted out. Whisky is equal to grain, grain to gold, and gold is rarely sold upon open account. Cash or note, is what whisky should bring to the wholesale dealer. The brewer establishes a certain price on beer, the grocer on coffee, and so on, and it is to be desired that certain brands should bring certain prices, not as is now the case, when any price is accepted rather than lose a sale. If combinations and trusts are good in other lines, why is not a wholesale dealers' combine good for the wholesaler?"

When you insure your property remember that the Commercial Insurance Company of San Francisco will afford you perfect protection.

If you need twine or cordage of any kind call on the Tobbs Cordage Co. See advertisement in another column.

Farmers and fruit growers will do well to look over the announcement of Farnsworth & Co., elsewhere in this issue.

Those contemplating purchasing land for a home, or for an investment, will do well to scan the announcement of Easton & Eldridge in this issue. This firm is one of the oldest and most reliable on the Coast and have unusual facilities for meeting all demands for any class of landed investments.

The attention of wine and liquor men generally, is called to the advertisement of Ludwig Wagner of the Pacific Copper Works on the last page. He has an established reputation as a manufacturer of all kinds of distilling apparatus, and copper work of all kinds. If you are contemplating the erection of a distilling plant give him a call.

RAISINS.

The Spanish authorities place the yield of raisins in the Malaga district at 600,000 boxes. The output of Fresno will this year be greater than that of Malaga.

The prices being offered by packers range from four and a half to five and a half cents per pound in the sweat-boxes, according to quality. The outlook for good prices and good demand is excellent.

The growers. Our raisin growers need have no fear; the market is well cleaned up; the demand will be active; there will be plenty of buyers, and prices will be good.

Arrangements are being perfected by which the Fresno raisin producers can get all the assistance needed at the time the drying season begins. The Southern Pacific Company and the State Board of Trade will continue to send out reliable boys wherever they are wanted. The utmost care will be taken that only boys who will work will be sent out.

The Fresno raisin growers are experimenting with the Fierzagos grape for raisin making. It was tried at Riverside but was found to be too small. It was also so tender that it cracked and broke from the stem, thus spoiling the raisin. It is one of the tenderest and faintest of table grapes, and may be good for wine, but Fresno will lose her reputation for large raisins if she should extensively plant this grape.

The Fowler Fruit and Raisin Company has decided to build an addition to their main building, just now approaching completion. The main building is 50x80 feet, half of which will be of adobe, for sweat-room purposes. The company will be ready for the raisin season by the time it arrives, and will buy all good fruit offered in the sweat-box. A pack of 50,000 boxes is confidently looked forward to by the Fowler company. The company is offering five and one-half cents per pound in the sweat-boxes.

Those Fresno raisin growers who clamor for Chinese labor are dull scholars if they do not see their inevitable doom in the continued immigration of the Mongolian. Every industry they invade they are bound to capture and control. They are setting out thousands of acres of fruit on their own account, and have several big canning establishments in full blast. It will only be a question of time, if unchecked, when they will drive the raisin makers out by ruinous competition and secure the whole business to themselves. That is not what is wanted, and the best protection is to keep them out altogether, and give our own people a chance.

There is considerable discussion going on in Fresno county as to what will be the condition of the raisin market in the matter of prices. A correspondent writing on the subject, says: "Only a few days ago a member of one of the largest importing houses in New York came to Fresno with a letter of introduction to me from some of the leading business men of San Francisco, and requested me to act as his agent in securing a share of the raisin crop for his house. This gentleman informed me that within the last thirty years he had made twenty-seven trips to the raisin-growing districts of Spain, and he not only corroborated all that has been said about the decrease in the Spanish product, but he informed me that our California raisins are driving the Spanish out of the market

so rapidly that his firm had determined to secure a part of our crop, and that it had always been their rule to deal directly with

The *Fresno Republican*, a reliable authority on the subject, has the following regarding the raisin outlook: "Growers of raisin grapes should not be in too big a hurry to dispose of their crop this season if they desire to secure the best returns from their vineyards. Southern California vineyards will not, it is reliably estimated, produce more than the same quantity of raisins marketed from that section last year. The southern raisin district includes all of San Diego, San Bernardino and Los Angeles counties, and last season's crop amounted to about 450,000 boxes of an average weight of twenty-pounds each.

California raisins have driven competition out of the great Western States, have a firm grip upon the Atlantic seaboard cities, and have even met Spanish opposition with marked success in the London market. New York dealers are even now making significant inquiries in regard to the outlook of the raisin crop in this State. Our raisin dealers controlled the eastern market last season until their stock of California fruit was exhausted, and importers of the foreign article are anxious to know something definite in regard to the stock that California dealers will have to draw upon this season. The output at Fresno will be in the neighborhood of 200,000 boxes in excess of last year's crop, but growers must not get alarmed on this account and permit packers to talk them into the idea that there is going to be such an increase of crop throughout the State as will affect a reduction in last year's prices. The grower who contracts to sell his crop in the sweat-box for less than five cents per pound will, we think, have cause to regret his judgment later in the season."

The raisin producers in the various districts, are devoting their time to making estimates of the probable pack. The figures given by persons in the different localities are as follows:

	Boxes
Fresno.....	\$40,000
San Bernardino.....	300,000
Solano and Yolo.....	225,000
San Diego.....	100,000
Los Angeles, Tulare, Placer, etc.	100,000
Total.....	1,565,000

The Pioneer Raisin Co., with a capital stock of \$100,000, and W. H. Chickering, Philip L. Lillienthal, Louis Sloas Jr., William Thomas and Harry Burnett as incorporators, has filed its articles.

In furnishing your house remember that the West Coast Furniture Company offers an unsurpassed line of furniture at reasonable prices, and when it comes to supplying the necessary piano a San Francisco corporation, the J. Dewing Company can supply one equal to any manufactured in America.

The *Fresno Examiner* gives prominence to the theory that the mysterious vine disease is caused by the decaying grapes which are allowed to rot in the ground in the vineyards in the fall and winter.

In another column will be found the advertisement of Bassett, Stearns & Co., manufacturers of and contractors for bank and office furniture, fixtures, etc. Labor saving devices for mercantile and public offices is their specialty.

THE PARIS EXPOSITION.

I do not feel called upon to defend the commissioner and others in charge of the American exhibit from the accusation of incompetency made by Mr. De Young, of the *San Francisco Chronicle*; but having been one of the special agents appointed to collect the viticultural exhibit, which is specially mentioned by Mr. De Young as "ridiculous," and being somewhat familiar with the history of the entire Government exhibit collected under the direction of Commissioner Colman, I beg your kind indulgence while I present a few facts in relation thereto.

When criticisms are in order the critics should go back to the inception and yank the ear of a parsimonious Government that was so inconsiderate as to appropriate only a quarter of a million dollars where a million should have been granted, and so dilatory in acting that there was scarcely time enough left to do more than collect a "ridiculous exhibit." Had there been \$250,000 for a building and \$750,000 to fill it, and six months more time been given there would not now be an occasion for criticising the commissioners for their inability to create a show out of wind, or for trying to rick it out by wearing army uniforms and decorating their noble bosoms with military and other insignia. The appropriation was like the Irishman's blanket, "too short at both ends," and like the weep of Paddy's chicken, it "came too late."

Regarding the Agricultural Department exhibit, although four-fifths of our exports are agricultural products, only \$38,000 of the \$250,000 was allowed Commissioner Colman to make a collection of all the great agricultural products, machinery, etc., of this great area of country—3,000 by 4,000 miles, as roads go—and even this small sum was not available until about the first of October. At that time the Presidential campaign was under full swing and it was not so easy to select, organize and instruct a corps of competent special agents; in fact, it was already too late to make a proper collection, as every crop had been harvested and nothing in a fresh state was to be found—no hanging fruits, no standing grains or tobacco—cotton only excepted. And yet despite all these drawbacks, a collection of tobacco, of cereals, of cotton, and assortments of canned fruits and vegetables, of honey, of sugar, of wines and vineyard products, as made and shipped from the department in March and April in quantities far from "ridiculous," and ample to make a very creditable show if handled with anything like fair intelligence and skill by those charged with installing the exhibits on their arrival.

If there is incompetency in the saddle at the exposition, the President has the power to remove the incompetents and to appoint others. Indeed, if half is true that is reported in the papers, it might be proper for the President to recall those now there and send others less given to brass buttons and brass buttons, and 50,000 franc houses.

Regarding the wine exhibit, the public can judge whether it could be fairly displayed in a "little glass case six feet long," when I state the fact that it consisted of thirty-six cases containing 504 bottles from eastern vineyards, seventy-five cases containing 900 bottles from California vineyards (a total of 1,404 bottles); about 100 boxes of raisins, and the following illustration, viz: fifty-four representing cultivation, thirty-seven representing manufacture, seven representing disease of the grape, and twenty-seven mounted botanical specimens of native grape vines.

The above would load three good sized two-horse drays, and if the American commissioners have got it all into De Young's "little six foot case" it is but fair to conclude that they took part of the "load" themselves in order to relieve the poor little case. Possibly this may also afford a key to the explanation of the brass buttons and braid and the 50,000 franc hotel domicile. In this view we suggest to Editor De Young, that when he makes another inventory of our wine exhibit, he should take a look in the wine cellar of the aforesaid hotel and calculate the contents of the commissioners in wine gallons, and tot it up with the contents of the case. After that it may not seem so "simply ridiculous."—*Washington Post*.

P. O. Box 2366, - - - San Francisco.

CONDITION OF THE VINES.

PROSPECTS OF THE VINTAGE IN EVERY IMPORTANT SECTION.

**The Big Brandy Scheme in Abeyance—
The Zinfandel Bearing Lighter
than Usual. The Prevalence
of Mildew.**

Though many diseases and evils which beset the vines and grapes can still make their appearance and do considerable damage, it is possible at this time to make a fairly accurate estimate of the wine yield this year, allowing that the season from this out will be an average one.

The most competent and best informed judges place the wine yield at between 18,000,000 and 20,000,000 gallons. They do not see how it can exceed the latter estimate though it can fall below the former.

The most noticeable feature, which is common throughout the State, is the uniform shortness in the probable yield of Zinfandel. In a few localities there will be an average yield but in most vineyards the bunches are not as numerous as last year, nor have the berries filled out so well.

The dark and foggy weather which has prevailed in the coast counties during the past fortnight has been exceedingly favorable to mildew, which in many sections has done much damage. Unless the weather brightens considerably in the course of the next few days, the damage from this source may be quite severe.

In the Napa valley the crop will be heavier, possibly, than last year. The conditions now are more favorable to a heavier yield of grapes, notwithstanding the almost unchecked ravages of the phylloxera and depressed condition of the wine market, which has caused so many careless vignerons to neglect their vineyards.

Contra Costa county will not have as large a yield as last year. The mildew has done considerable damage and Zinfandel is very light.

In the Livermore valley a fairly good crop is promised. Some coulure has made its appearance, the Muscats being most affected. Both Zinfandel and Mataro are light and Carignan will bear heavily. The production will be little more, if any, than it was last year, even though some vineyardists whose vines are looking exceedingly well, think that it will be half more than last year.

Santa Clara county will have but an average crop. Zinfandel is light around Los Gatos. At Mountsin View the vines are making an immense foliage but bunches of grapes are not numerous, and no greater quantity of wine is expected than last year.

Everything is looking well around Irvington, Cupertino and Mission San Jose.

Throughout Sonoma county the mildew has been quite heavy. The average Sonoma vigneron expects a two-thirds crop.

In the northern portion of the Sacramento valley much little damage has been done by sunburn.

Fresno county and the San Joaquin valley generally will have a big crop, and in the south where the vine disease has not destroyed the vineyards, a big vintage is confidently looked for. San Diego is going to have a big crop.

One of the most troublesome points with which the wine makers will have to con-

tend this year is the storage question. Many of the interior cellars and wineries have all they can hold to-day, and particularly is this true in the Napa valley. There is not enough cooorage nor cellar accommodation to store all the wine that will be made this year unless some of the 1888 wine is disposed of somehow. The quotation naturally suggests itself why the distillers do not get the poor wine that can be found in every section and convert it into brandy. Many of the holders of this poor wine have stills of their own, and where they persist in holding on to their sick and unmarketable wines is more than can be understood. They certainly cannot push it on the market in the form of wine—the market cannot stand such a glut now in its paralyzed condition. They may argue that they will not make anything by distilling, and yet it is just as true that they won't make anything by holding on. The city buyers are loaded up with all the good wine they can get, but they have not bought much trash this season. The poor wine must be distilled, at a loss even, rather than be permitted to smash the low quotations of to-day.

In this connection it would be well to say that the project to organize a big distillery company is still in abeyance. Mr. Arpad Haraszthy, one of the gentlemen having the matter in charge, is busy with the enterprise, but Hermann Bendl has gone to Europe. This afternoon Mr. Haraszthy and Mr. De Turk will have another conference with the subject. The new St. Helena company is preparing for business, and anticipate a good run this season.

CALIFORNIA RAISINS.

Halves, Quarters and Eighths, 25, 50 and 75 cents higher respectively than whole box prices.

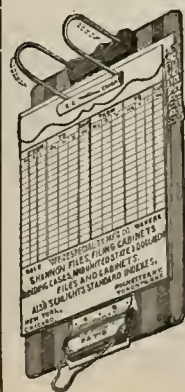
London Layers, choice per box	\$1 50@ 2 10
" " fancy " "	" 2 25
Layers, per box	1 25@ 1 40
Loose Muscats, common, per box	80@ 1 00
" " choice, " "	1 00@ 1 05
" " fancy, " "	1 25@ 1 35
Unstemmed " in sacks, per lb.	3@ 4c
Stemmed " " " "	4@ 4½c
Seedless " " " "	4@ 5c
" " per 20-lb. box	70@ 1 00
" Sultanas, unbleached, in boxes	1 00@ 1 25
Dried Grapes, Stemmed	3@ 3½c
Unstemmed	6@ 3½c

California Lawn Sprinkler

The Improved Eureka Fruit Pitter

The C. V. Gopher and Mole Trap,

FARNSWORTH & CO.,
109 California Street, S. F.



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Producer of fine Wines and Brandy.

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JOHN D. GALL. JAMES P. DUNNE.

"The Resort,"
NO. 1 STOCKTON ST., Cor. of Ellis,
SAN FRANCISCO.

DIVIDEND NOTICE.
THE GERMAN SAVINGS AND LOAN SOCIETY,
526 CALIFORNIA STREET.

FOR THE HALF-YEAR ENDING June 30, 1889,
a dividend has been declared at the rate of five and
one-tenth (5 1-10) per cent. per annum on Term
Deposits, and four and one-quarter (4 1-4) per cent. per
annum on Ordinary Deposits Payable on and after
Monday, July 1st, 1889.
GEO. TOURNEY, Secretary.

FOUNDED IN 1856.
INCORPORATED APRIL, 1889.

TUBBS CORDAGE CO.,

Manufacturers of all kinds of

CORDAGE
GRAPE-VINE TWINE, ETC.

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A Traveling Salesman

— IN CALIFORNIA WINES —

COMMANDING LARGE EASTERN TRADE

And thoroughly acquainted with the wine trade in France, Germany and Switzerland; also speaking English, French and German, fluently wishes a situation in a good responsible wine house. Would also accept any other position, being thoroughly experienced in all branches of the wine trade.

— Best of References. —

Address "SALESMAN,"
Care of MERCHANT AND VITICULTURIST.

TANKS.

FULDA BROS.,

MANUFACTURERS OF

WINE TANKS
— AND —
WATER TANKS.

All of our tanks are made of best quality two inch surfaced redwood, in complete readiness to be put together. No imperfect work leaves our establishment, and no further hand work is necessary to finish before putting together. Material and finish guaranteed first-class.

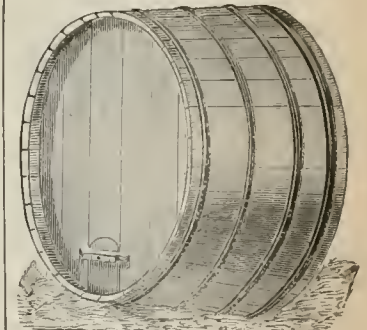
FULDA BROS.,
307 and 40 Spear Street,
San Francisco, Cal.

HENRY WAAS, Wood Turner.

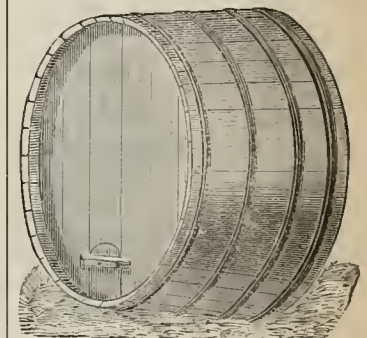


—MANUFACTURER OF—
Wooden Bungs, Taps, Plugs, etc., Oak Bungs, Soft
and Hard Wine Plugs, Soft and Hard Tap
Plugs, Wine Samplers, Bung Starters, etc.
720 MINNA ST., bet. Eighth and Ninth, S. F.
(Established Since 1856.)

GEO. WINDELLER, COOPER,

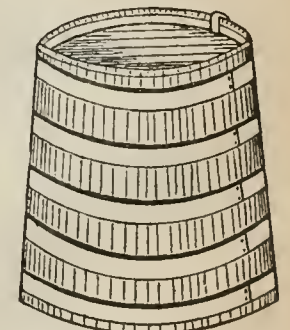


No. 241 King Street, bet 3d & 4th, San Francisco
WINE CASKS, BARRELS, KEGS, TANKS,
And all kinds of Coorage to order upon the shortest
notice, at Lowest Cash Prices.

**WATER TANKS! WINE TANKS!**

Our well-known tanks are made by machinery, from the best of materials, and shipped to all parts of the country. Each piece numbered. No skill required in setting up.

WELLS, RUSSELL & CO.,
Proprietors Mechanics' Mills,
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REDWOOD TANKS,

F. KORBEL & BROS.
821 BRYANT ST., S F
Or at NORTH FORK MILL, Humboldt Co, Cal.

OUR NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER SAN BLAS, JULY 15, 1889.

TO NEW YORK.

MARKER.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS	VALUE
J D M.	Rosenblatt & Co.	6 cases Wine.	2,437	820
Diamond	A Greenbaum & Co.	18 barrels Wine.	1,721	1,007
A V Co.	C Schilling & Co.	10 barrels Wine.	950	1,320
S in diamond.	"	20 cases Wine.	183	570
R & F.	Koller & Prohling.	3 cases Wine.	3,524	1,938
D in diamond.	S Lachman & Co.	70 barrels Wine.	901	485
A P.	Len. ruan Bros.	40 barrels Wine.	3,050	916
B B.	"	30 barrels Wine.	1,537	410
F K-A D.	Overland F & T Co.	6 barrels Wine.	365	150
M C.	F Cuneo	2 barrels Wine.	96	48
"	"	1 half-barrel Wine.	21	32
A L.	"	"	1,142	721
J P.	Frapolli, Berg & Co.	60 barrels Wine.	2,870	968
P in diamond.	Johnson-Locke M Co.	2 barrels Wine.	10	85
P H M.	Lachman & Jacobl.	60 barrels Wine.	2,966	1,305
A in diamond.	"	15 barrels Wine.	7	240
G F.	"	10 barrels Wine.	500	189
E V B in diamond.	"	25 barrels Wine.	1,203	413
A Y.	"	20 barrels Wine.	502	205
B B.	"	15 barrels Wine.	765	248
E B & J.	"	30 barrels Wine.	1,514	429
F A.	"	1 barrel Wine.	51	43
"	"	25 barrels Wine.	1,216	419
Total amount of Wine, 6 cases and			31,787	\$12,577

TO CENTRAL AMERICA.

P A, Corinto	B Dreyfus & Co.	5 half-casks Wine.	157	\$150
"	"	10 barrels Wine.	616	500
P D & Co, Guatemala.	Urruela & Urioste	2 cases Wine.	118	41
R G, Champerico.	Eug de Salis & Co.	10 cases Wine.	31	39
H F P, Ocolec.	E L Steele & Co.	10 cases Wine.	62	38
G S, Ocolec.	Dickman & Co.	2 cases Wine.	65	65
G E D, La Libertad.	"	7 kegs Wine.	110	79
"	"	1 case Wine.	60	34
H M, Corinto	T W Jackson & Co.	6 kegs Wine.	60	34
Total amount of Wine, 23 cases and			1,061	\$950

TO MEXICO.

J E B, Salina Cruz.	Cabrera, Rona & Co.	5 cases Wine.	157	\$150
M S, Salina Cruz.	"	15 kegs Wine.	150	112
B H, Mazatlan.	"	1 case Wine.	31	39
A A, Manzanillo.	Redington & Co.	2 half-barrels Wine.	62	38
S A, Mazatlan.	W Louza	1 case Wine.	60	36
J C P, Mazatlan.	"	1 barrel Wine.	47	35
V L, San Blas.	"	3 kegs Wine.	47	35
F R, Manzanillo.	Thannhauser & Co.	3 kegs Wine.	48	41
R H, San Benito.	"	4 kegs Wine.	81	100
J C, San Benito.	"	24 kegs Wine.	240	259
A L, Acapulco.	L F Lastrelo.	2 half-barrels Wine.	60	36
C T, San Benito.	E L G Steele & Co.	2 kegs Wine.	20	15
"	"	5 cases Wine.	15	15
R A, Acapulco.	J O Meycrunk	1 octave Wine.	21	25
S L, San Benito.	W Louza.	1 case Wine.	200	114
Total amount of Wine 11 cases and			1,013	\$670

MISCELLANEOUS SHIPMENTS.

VESEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
Lena Sweaey....	Apia.....	Lenormand Bros.....	6 cases Wine.....	357	\$169
"	"	E R Lillenthal & Co.....	2 barrels Wine.....	96	106
"	"	"	11 kegs Wine.....	110	101
"	"	Hooper & Jennings.....	4 barrels Wine.....	193	129
"	"	"	7 kegs Wine.....	70	69
"	"	A Crawford & Co.....	1 barrel Wine.....	97	97
"	"	"	5 kegs Wine.....	97	97
"	"	"	1 barrel Wine.....	90	100
"	"	"	5 kegs Wine.....	90	100
"	"	"	1 keg Wine.....	10	11
Blue W H Diamond	Honolulu.....	Kohler & Van Bergen.....	120 kegs Wine.....	600	480
"	"	"	80 kegs Wine.....	800	600
"	"	"	13 barrels Wine.....	650	450
Ship Endora.....	Dublin.....	A Greenbaum.....	1 barrel Wine.....	51	23
Steamer Mexico.....	Victoria.....	Ca Transfer Co.....	2 barrels Wine.....	100	70
"	"	J Gundlach & Co.....	1 barrel Wine.....	47	28
"	"	"	2 barrels Wine.....	98	29
Brig Consulo.....	Honolulu.....	Donald W Gedde.....	230 kegs Wine.....	1,553	\$1,366
"	"	H D Jyrs & Co.....	9 half barrels Wine.....	1,180	875
"	"	"	51 kegs Wine.....	1,180	875
"	"	"	80 kegs Wine.....	400	400
Steamer Australia.....	"	Jones, Mundy & Co.....	35 cases Champagne.....	330	246
"	"	Arpal Hausszitzky.....	7 barrels Wine.....	330	246
"	"	"	125 kegs Wine.....	625	495
"	"	"	30 kegs Wine.....	300	218
"	"	"	1 half barrel Wine.....	25	26
"	"	C Schilling & Co.....	10 kegs Wine.....	600	400
"	"	"	1 barrel Wine.....	48	115
"	"	"	2 cases Wine.....	1-4	80
"	"	"	15 cases Wine.....	431	350
"	"	Lachman & Jacobl.....	7 cases Wine.....	143	110
"	"	"	5 cases Wine.....	27	21
"	"	S Lachman & Co.....	3 barrels Wine.....	50	50
"	"	"	1 half barrel Wine.....	21	21
"	"	Kohler & Van Bergen.....	15 cases Wine.....	50	50
Total amount of Wine 70 cases and.....				8,818	\$7,321
Total shipments by Panama Steamers.....				331,441 gallons	\$12,197
Total Miscellaneous shipments.....				8,818 "	7,321
Grand Totals.....				42,709	\$20,521

IMPORTS BY RAIL IN BOND, July 14th, 1889.

S V Tomaris.	50 cases Brandy.	Wm Wolff	50	374
"	1500 cases Champagne.	Wm Wolff & Co.	1500	4,980
"	1500 cases Champagne.	Wm Wolff & Co.	1500	4,980
"	10 cases Wine.	Donahue Kelly & Co.	10	400
"	100 cases Champagne.	Meyer & Co.	100	3,750
"	1 case Wine.	J De Fremery & Co.	1	150
"	250 cases Champagne.	Macdonry & Co.	250	1,450
"	25 cases Wine.	J De Fremery & Co.	25	3,140
J D Ehrlerer.	2 cases Wine.	Goldberg Bowen & Co.	2	570
"	"	H Hecht	1	175
S V Tomaris.	200 cases Champagne.	A Vigulier	200	3,750
"	340 cases Wine and Bitters.	Boneman & Martindale.	340	3,750
"	400 cases Champagne.	Macdonry & Co.	400	3,750
"	12 cases Wine.	"	12	375

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA.

July 15, to July 21, 1889.

VESSEL.	DESTINATION.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S San Blas.	New York.	Frapolli Berges & Co.	1 barrel Brandy.	47	\$85
"	"	Lachman & Jacobl.	5 barrels Brandy.	213	418
Schn Lena Sweaey	Apia.	E R Lillenthal & Co.	5 cases Brandy.	15	45
"	"	Crawford & Co.	2 kegs Brandy.	10	40
"	Victoria.	Cal Trans-lor Co.	1 keg Whiskey.	10	47
S S San Blas.	Guatemala.	Urruela & Urioste	10 cases Whiskey.	35	100
"	Champerico.	J T Wright.	1 keg Whiskey.	16	50
"	La Libertad.	Dickman & Co.	1 case Whiskey.	3	17
"	Mazatlan.	A Crawford & Co.	2 barrels Whiskey.	75	85
Schn Lena Sweaey	Apia.	"	1 barrel Whiskey.	171	159
"	"	"	8 cases Whiskey.	24	83
"	"	Cabrera Rona & Co.	50 cases Gin.	63	63
"	"	Wm Wolff & Co.	4 barrels Whiskey.	169	157
"	"	Lillenthal & Co.	8 cases Whiskey.	24	83
S S Australia	Honolulu.	Jones Mundy & Co.	10 cases Brandy.	30	89
"	"	Haraschky & Co.	2 half-barrels Brandy.	40	55
"	"	Wm Wolff & Co.	2 half-barrels Whiskey.	70	227
"	"	Sprance & Stanley	40 c.s.a Whiskey.	120	326
"	"	"	5 half barrels Whiskey.	140	280
"	"	"	6 cases Whiskey.	19	57
"	"	Lillenthal & Co.	30 cases Whiskey.	90	210
"	"	Wm Wolff & Co.	7 cases Whiskey.	16	66
"	"	C Schilling & Co.	2 cases Vermouth.	6	12
"	"	Wm Wolff & Co.	2 barrels Whiskey.	70	137
Total amount of Brandy 20 cases.				309	\$787
Total amount of Whiskey, etc 162 cases and.				772	\$2,119

IMPORTS OF WINES AND LIQUORS BY SEA.

JULY 8 TO JULY 22.

FROM LONDON—PER SHIP RAHANE, JULY 13, 1889.

SHIPPER.	PACKAGES AND CONTENTS.	CONSIGNEE.
G Dube lat.	20 packages Sherry.	Pascal Dubedat & Co.
"	100 cases Brandy.	"
"	40 cases Champagne.	"
"	10 quart-casks Brandy.	"
"	50 cases Wine.	"
"	12 cases Wine.	Hellman Bros.
"	81 hds Wine.	P G Sabatie
"	200 cases Wine.	Wm Wolff & Co.
"	200 cases Brandy.	E Thomas & Co.
"	100 cases Brandy.	C Mehncke & Co.
"	25 octaves Wine.	Donaldson & Co.
"	25 Cases Wine.	A Vignier
"	120 cases Liquors.	"

FROM ANTWERP PER SHIP SUTHERLANDSHIRE, JULY 13, 1889.

Ad Taogel.	400 cases Vermouth.	A Vignier.
C F Hager.	10 cases Absinthe.	J De Fremery.
Noilly Prat & Co.	500 cases Vermouth.	"
A E Sabatie & Co.	500 cases Vermouth.	E Thomas & Co.
"	25 cases Ch. ronse.	"
Larfargue & Co.	20 cases Vermouth.	A Larfargue.
Julien Freres.	20 cases Vermouth.	J Julien
"	10 cases Ch. ronse.	"
H A de Bary & Co.	50 barrels Whiskey.	Banherger & Kaempfer
Blankenhuyner & Nollet.	15 octaves Geneva.	Louis Tausig
"	15 pipes Geneva.	"
"	25 octaves Geneva.	Hellman Bros.
"	20 octaves Geneva.	Donaldson & Co.
"	51 cases Geneva.	"
"	10 octaves Geneva.	Shea & Shea.
"	110 cases Geneva.	"
Blaaim & Co.	80 octaves Geneva.	J De Fremery.
T T Meeder & Zoun.	30 barrels Geneva.	"
"	5 quarter pipes Geneva.	C Mehncke & Co.
"	50 barrels Geneva.	"
T A T Nollet & Co.	300 cases Vermouth.	Binneman & Martindale.
J P Best & Co.	51 baskets Champagne.	Hellman Bros.
"	50 cases Champagne.	Geo Marcens & Co.
Geo Marcens & Co.	10 cases Absinthe.	A Vignier.
Ad Taogel.	50 cases Kummel.	"
"	28 cases Wine.	"
"	27 cases Wine.	"
"	10 half-casks Wine.	"
"	75 cases Cognac.	"
"	10 cases Brandy.	"

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from June 30, 1889, to July 15, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
C W Craig.	360				112,780
"	135			51,200	
Lillenthal & Co.	300				115,730
Cal Distillery Co.	75				43,200
Jones, Mundy & Co.	120				47,750
Wm Wolff & Co.	65	50 cases	1,125	21,600	
F Mendelbaum & Son	14			5,135	
Seibe Bros & Plagemin.	20	50		25,160	
L Tausig & Co.	75				28,100
Hellman Bros.	10		4,250	Rum	
Mehl, Fruit Co.	1				380
J Cornell	1				420
Bullemaud & Co.	10				4,140
E Martin & Co.	57				22,100
Livingston & Co.	75				28,500
J G Walker & Co.	60				22,080
"	10				4,080
F Dean & Co.	15				600
Chas Cobb & Son	6				3,510
J M Cronin & Son	2				1,750
A T Harris.	5				150
D B Smith.	1				1,450
Meyerfield Mitchell & Co.	10				3,140
Banherger & Kaempfer	15				28,075
Wm Wolff & Co.	65				570
M C Brady	2				175
Gannon & Healy.	2				
Total 65 cases.		1,570	1,501	4,125	204,465
				4,250	420,040

WEST COAST FURNITURE CO.

L. & E. Emanuel, Proprietors.

432 & 434 Fourth St., San Francisco

Manufacturers of and Dealers in

FURNITURE, WOODEN MANTELS,
Bedding and Upholstery.

A LARGE ASSORTMENT CONSTANTLY ON HAND.

Furniture to Order a Specialty

Every Article Warranted and Satisfaction Guaranteed.

HERRMANN & CO.**HOP MERCHANTS.**

Importers and Dealers in

CORKS, BREWERS' AND BOTTLEERS' SUPPLIES,
SODA WATER AND WINE DEALERS' MATERIALS.**ALEX. FRIES' & BROS. COGNAC OILS**
ESSENCES AND FLAVORS.

313 SACRAMENTO ST. San Francisco.

TO WINE -MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycoderma and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.

For sale in tins of 2 1/2 lbs. each, by

CHARLES MEINECKE & CO.,
SOLE AGENTS.

314 Sacramento St., San Francisco

JOHN ROSENFELD'S SONS'Dispatch Line of Clipper Ships,
FOR NEW YORK.

Sailing monthly, and carrying Californian Wines and Brandies, and all other California Products.

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San Francisco. { New York.**The Bancroft Company**

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FOR SEVENTY-FIVE DOLLARS THIS COLLEGE instructs in Shorthand, Typewriting, Bookkeeping, Telegraphy, Penmanship, Drawing, all the English Branches, and Everything pertaining to business, for six full months. We have sixteen teachers, and give individual instruction to all our pupils. Our school has its graduates in every part of the State.

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Surplus \$700,000.00.

Resources \$4,500,000.00.

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R. H. McDONALD, President,
San Francisco, Cal., Jan. 1, 1889.

Dr. JOHN C. SPENCER Physician
and Surgeon.
OFFICE, 614 Sutter St. bet. Powell & Mason.
Residence, Westminster House, 614 Sutter.
San Francisco, Cal.**NOW IS THE TIME**

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All the News of the Liquor Trade, Vines, Wines, Brandies, Etc.

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Three Dollars a Year,

PAYABLE IN ADVANCE.

PRICES CURRENT.

OF CALIFORNIA WINES AND BRANDIES OF THE VARIOUS DISTRICTS.

[The prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

LIVERMORE.

	QUARTS.	PINTS
Zinfandel.....	\$3 50	\$4 50
Burgundy.....	4.00	5.00
Sauterne.....	5.00, 6.00	6.00, 7.00
Mont Sauterne.....	7.00	8.00
Orleans Riesling.....	5.00	6.00
Table d'Hote, Sonv. 1886.....	6.00	7.00
Sauterne " 1886.....	12.00	13.00
Alto Douro " 1881.....	24.00	25.00
Medoc " '86.....	9.00, 12.00	10.00, 13.00

SONOMA.

Zinfandel, 1881.....	3.70, 5.00	4.25, 6.00
Mataro.....	3.50	4.50
Chasselas.....	4.50	5.50
Traminer, 1882.....	5.00	6.00
Burgundy.....	4.00, 6.00	4.50, 7.00
Riesling.....	4.00, 5.00	4.50, 6.00
Hock.....	3.50, 4.00	4.00, 5.00
Gutedel.....	4.00, 6.00	4.50, 7.00
Sauterne.....	4.50	5.00
Port, Old.....	10.10	

SANTA ROSA.

Zinfandel.....	3.50	4.50
Burgundy.....	5.00	6.00
Riesling.....	3.75, 4.50	4.25, 5.50
Hock.....	3.25	3.75
Sauterne.....	5.00	6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00	6.00
Angelica.....	5.00	6.00
Muscadel.....	5.00	6.00
Brandy.....	10.00, 12.00	

ST. HELENA.

Zinfandel.....	4.50, 5.00	5.50, 6.00
Burgundy.....	5.00	6.00
Sauvignon Vert.....	4.50, 6.00	5.50, 7.00
Golden Chasselas.....	5.00	6.00
Riesling.....	4.50, 5.00	5.50, 6.00
Gutedel.....	4.50, 5.00	5.50, 6.00
Hock.....	5.00	6.00
Muscadel.....	6.00	7.00
Brandy, Fancy.....	10.00	

NAPA CITY.

Zinfandel.....	3.50	4.50
Cabernet.....	4.50, 5.00	5.50, 6.00
Burgundy.....	4.00, 9.00	5.00, 10.00
Riesling.....	4.00, 4.50	5.00, 5.50
Hock.....	3.50	4.50
Gutedel.....	4.00	5.00
Sauterne.....	4.00	5.00
Port.....	4.50	5.50
Sherry.....	4.50	5.50
Angelica.....	4.50	5.50
Brandy, 1881.....	15.00	
Brandy, 1887.....	8.00	

OAKVILLE.

Zinfandel.....	4.00	5.00
La Grande Claret.....	4.00, 12.00	5.00, 12.50
Chambertin.....	5.00	6.00
Burgundy.....	4.00	5.00
Riesling.....	4.00	5.00
Gutedel.....	3.50	4.00
Sauterne.....	4.00	5.00
Sherry.....	4.00	5.00
Port.....	4.00, 12.00	5.00, 12.00
Muscadel.....	5.00	6.00
Madeira.....	5.00	6.00
Malaga.....	5.00	6.00
Tokay.....	5.00	6.00

RUTHERFORD.

Zinfandel.....	3.50	4.50
Chasselas.....	4.50	5.50
Sauvignon Vert.....	4.50	5.50
Burgundy.....	4.50, 5.00	5.50, 6.00
Burgundy Larkmead.....	12.00	13.00
Chambertin, Larkmead.....	16.00	17.00
Riesling.....	4.00	5.00
Burger.....	4.00	5.00
Gutedel.....	4.00	5.00
Muscadel.....	6.50	7.00

SAN JOSE.

	QUARTS.	PINTS
Zinfandel and Claret.....	3.00, 4.50	3.00, 5.50
Burgundy.....	4.00, 6.00	5.00, 7.00
Riesling.....	3.50, 4.50	5.00, 5.50
Hock.....	3.00, 5.00	4.00, 6.00
Gutedel.....	5.00	6.00
Sauterne.....	4.50, 5.00	5.50, 6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00, 6.00	6.00, 7.00
Angelica.....	5.00, 6.00	6.00, 7.00
Muscadel.....	5.00, 6.00	6.00, 7.00
Grape Brandy.....	10.50, 18.00	
Strawberry Brandy.....	15.00	
Blackberry Brandy.....	7.50	
Cherry Brandy.....	15.00	
Peach Brandy.....	10.00	
Pear Brandy.....	12.50	
Apple Brandy.....	7.50	

LOS GATOS.

Zinfandel.....	3.50	4.50
Sauterne.....	4.00	5.00
Port.....	5.00	6.00
Muscadel.....	5.00	6.00
Brandy.....	9.00	
Grape Cordial.....	6.50	7.50

STOCKTON.

Frontigan.....	9.00	
Sherry.....	9.00	
Port, Old.....	12.00	
Port.....	6.00	
Brandy, 1879.....	30.00	
Brandy, 1883.....	15.00	
Brandy, 1885.....	12.00	

FRESNO.

Zinfandel.....	3.50, 4.50	3.50, 5.00
Burgundy.....	4.00	4.50
Riesling.....	4.00	4.50
Hock.....	3.50	4.00
Gutedel.....	4.50	5.00
Sauterne.....	4.50	5.00
Sherry.....	6.00, 7.50	6.00, 8.50
Port.....	5.00, 10.00	
Angelica.....	6.00	
Muscadel.....	3.50, 6.00	
Malaga.....	6.00	
Madeira.....	6.00	
Tokay.....	6.00, 9.00	
Brandy.....	10.00	

SANTA ANITA.

Claret.....	6.00	7.00
Zinfandel.....	6.00	7.00
White Wine.....	4.50	5.50
Riesling.....	5.00	6.00
Gutedel.....	5.00	6.00
Sherry.....	6.00	
Port, 1876.....	15.00	
Port, 1884.....	10.00	
Muscadel.....	5.50	
Brandy, 1876.....	18.00	
Brandy, 1881.....	15.00	

SAN GABRIEL.

Old Sherry.....	6.50	
Port, 1876.....	8.00	
Port, 1882.....	6.50	
Old Angelica.....	6.50	
Old Muscat.....	6.50	
Old Brandy.....	10.50	

NATIVE WINES.

The prices following are for a very fair quality of wines, sold by the gallon, retail.

Zinfandel.....	\$0.60	
Riesling.....	.75	
Hock.....	.75	
Sherry.....	.80	
Port.....	1.00	
Angelica.....	1.00	
Muscadel.....	1.00	
Sauterne.....	1.25	
Burgundy.....	1.00	
Gutedel.....	1.00	

DOMESTIC CHAMPAGNE.

	Qts.	Pts
Eclisac, per case.....	\$14.50	\$17.00
Carte Blanche, ".....	11.00	12.00
Gold Seal, ".....	11.00	12.00
California Sparkling ".....	11.00	12.00
Gold Seal (dry) ".....	11.00	12.00
" (Extra dry) ".....	12.00	13.00
Private Cuvee (dry) ".....	11.00	11.00
" (Extra dry) ".....	12.00	13.00

ROYAL HUNGARIAN WINES.

RED WINES.

Szegardi Voros.....	9.50
Visontai.....	12.00
Villanyi.....	14.00
Sashegyi.....	15.50
Menes-Gyoroki.....	18.00
Carbenet-Szemelt.....	24.00

WHITE WINES.

Visantai feher.....	9.50
Penczi.....	12.00
Chateau Szalay.....	14.00
Muskotaly.....	18.00

DESSERT WINES.

Tokaji Szamorodni.....	18.00
Szamorodni I.....	20.00

ASSZU OR ESSENZ WINES.

Tokay Asazu.....	28.00
" "Hammersberg Jeno".....	34.00

IMPORTED WINES.

Cruse & Fils Freres elar from \$ 8.00 \$25.00	
" "Sauternes.....	10.00 15.00
Mont Roope League Oporto Port.....	13.00
" " " " ".....	16.00
" " " " ".....	19.00
Barton Guestier, Bordeaux Claret	
per case.....	\$ 7.50 to 28.50
Barton Guestier, Bordeaux	
White, per case.....	10.50 to 30.00
Saudeman Buck & Co. Sher-	
ries per case.....	13.00 to 20.00
Sandeman Buck & Co. Ports	
per case.....	13.00 to 18.50
Leacock & Co., Madeira per gal.....	4.00
Our Favorite, O. K. per gal.....	3.00
Our Choice, AAA.....	2.50
Paul Jones.....	2.50
Old Pioneer.....	3.00
Eureka, AAA.....	2.50
Gold Drop.....	2.00
Tennessee White Rye.....	2.50
Nagle Brand, No. 1, per case.....	24.00
" No. 2, ".....	18.00
" No. 3, ".....	14.00

Discount to trade.

IMPORTED CHAMPAGNES.

Moet & Chandon.....	\$31.00	\$33.00
De Montfort & Cie.....	20.00	22.00
Pommery Sec.....	31.00	33.00
Louis Roderer Carte Blanche.....	31.00	33.00
Grand Vin Sec.....	31.00	33.00
Perrier Jouet & Co.....	31.50	33.50
Veuve Clicquot.....	32.00	34.00
Engels Clicquot.....	20.00	21.00
Societe Viticole.....	16.00	17.00
Delbeck & Co Champagne.....	30.00	32.00
Krug & Co, Krug Sec, pr cs.....	\$32.00	\$34.00
Joseph Perrie Fils & Co, Sil-		
levy Mousseux per case.....	16.00	17.00
Grand Mousseux.....	15.00	16.00
Adrier Fils & Co.,.....	16.00	17.00

SPIRITS.

RULING PRICES FOR DOMESTIC AND IMPORTED LIQUORS.

DOMESTIC WHISKIES.

	BOURBON
Old Hermitage, 1884, per gal.....	\$3.50
" 1885, ".....	3.00
" 1886, ".....	2.75
Old Hermitage, RYE ".....	3.00
W. H. McBrayer, 1884, ".....	3.25
" 1885, ".....	2.75
" 1886, ".....	2.95
Bond & Lillard, 1884, ".....	3.25
" 1885, ".....	3.00
T. B. Ripy, 1884, ".....	3.25
" 1885, ".....	3.75
G. H. Clarka, (A 81) ".....	5.00
" (B 81) ".....	2.50
" (C 81) ".....	3.00
Palm of Kentucky AAA, ".....	4.00
" " " AA, ".....	3.00
" " " superior ".....	2.00
Davy Crockett AA ".....	2.00
" " AAA ".....	2.25
" " O. K. ".....	2.50
Old Private Stock, xxlv, per gal.....	3.50
" " " xxlv, ".....	5.00
" " " xxlv, per case, ".....	7.50
Phoenix Old Bourbon, (A 1), per gal.....	2.75
" " " 90 pf ".....	2.50
" O. K. 100 ".....	3.50
Private Stock, 100 ".....	4.00

Gold Medal Bourbon, 100 pf per gal.....	2.50
Union Club " 100 pf ".....	2.25
Sun Flower " 100 pf ".....	2.50
Superior Whisky " " ".....	1.75
" " " BB ".....	1.50
Castle " 100 pf ".....	2.75
" (A) 100 pf ".....	3.00
" (AA) 100 pf ".....	3.25
O K Castle " 100 pf ".....	3.50
Old Stock Bourbon, 1867, ".....	2.75
Blue Grass (No. 2) ".....	2.75
" (No. 1) ".....	3.00
Old Dominion O. K. Bourbon ".....	2.50
O. K. Exrs, No. 2, ".....	3.50
" No. 1, ".....	4.00
O. K. Rosedale, No. 2, ".....	2.50
" No. 1, ".....	2.75
XX Melvaine ".....	2.75
Golden Pearl ".....	2.25
Old Family Bourbon ".....	1.75
Marshall ".....	2.25
Old Bourbon ".....	1.50
Bourbon Whisky, 80 pf ".....	1.25
Nemo ".....	1.75
Meriden, ".....	2.00
" A ".....	2.25
" AA ".....	2.50
" AAA ".....	2.75
Seal Rock, ".....	3.00
" Pony ".....	4.00
Monogram, (in wood) Bbla, per gal.....	5.50
Old Stock ".....	3.00
A. A. A. ".....	2.75
Cranston Cabinet ".....	2.25
Century (in wood) Bbla per gal.....	\$2.00
Gilt Edge Bourbon, A A ".....	2.50
" O. K. ".....	2.75
Phoenix Bourbon, O. K. in 5s, case.....	10.50
" A 1, ".....	7.50
" A 1, 24 pts ".....	8.00
Union Club ".....	7.50
Rock and Rye Whisky in 5s ".....	7.50
O. K. Castle Bourbon ".....	8.00
Extra O. K. Castle Bourbon ".....	12.00
Belle of Bourbon ".....	10.00
Jas. E. Pepper Bourbon ".....	14.00
Meriden " A A A ".....	7.50
" O K ".....	8.00
" Private Stock ".....	12.00
Brunswick Club (old rye) ".....	8.50
Upper Ten (old and choice) ".....	13.50
Gilt Edge Bourbon, O K ".....	7.00

DOMESTIC BRANDIES.

Cal. Grape Brandies, 1884, per gal.....	4.00
" 1885, ".....	3.00
" 1886, ".....	2.50
" 1887, ".....	2.25
" 1888, ".....	2.00

IMPORTED WHISKIES.

Burke's Irish Whiskies, per case.....	\$11.00
" Scotch ".....	11.00
" Old Tom ".....	9.50
Lone Highland ".....	11.50
Connought Irish ".....	11.50
Wm Jameson & Co ".....	11.00

IMPORTED BRANDIES.

Martell's Brandy, X per case.....	\$15.00
" " XX ".....	17.50
" " XXX ".....	20.00
" " VSO ".....	28.00
" " WSOP ".....	50.00
Sazerac Brandy, per gal.....	\$4.50 to \$8.50

MISCELLANEOUS, IMPORTED.

Burke's Bass Ale, pints, per doz.....	\$2.00
" Porter, ".....	2.00
Schlitz Beer, quarts, ".....	13.00
" " " pts ".....	14.00
J. Shanks & Co's (D'blin) Baumer	
Brand, Guinness Stout & Bass	
Ale, per double dozen.....	3.75
Bass Ale (in wood) Hogsheds.....	50.00
" " " " ".....	28.00
" " " " ".....	21.00
" " " " ".....	12.00
A. Montman's Gin, large bottles.....	20.00
" " med. ".....	16.50
" " small ".....	8.5

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MERCHANT AND VITICULTURIST.

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HARDWARE, IRON, STEEL,

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Water's Tree Pruners,

New Model Lawn Mowers,
Hose, Pipe, Etc.**Pacific Copper Works,**I. WAGNER, Proprietor,
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Manufacturer of all descriptions of

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Newest Improved Continuous Still

Lends All Others.

Refers to the Pacific Wine Co., San Jose;
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yards, Fresno, Cal.; and Fresno Vineyards,
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of stills if required. Champagne and Soda
Machines manufactured. Prices as low
as any.

FOR SALE,

A Wine Press

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JAS. K. WILSON
CASHIER,
COLUMBUS WATERHOUSE
President.
BANK

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San Francisco, California.

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Highest rates paid consistent with prudent
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Deposits received in sums from \$1 and up-
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See the astonishing results of saving small
amounts of money.

THE FOLLOWING TABLE

of daily savings is computed at five per cent. per
annum. Interest compounded semi-annually.

Per Day, amounts to	A Year.	10 Years.	50 Years.
\$.02 1/2 c.....	\$ 10	\$10	\$2,900
\$.05 1/2 c.....	" 20	" 200	" 5,800
\$.11 1/2 c.....	" 40	" 520	" 11,600
\$.22 1/2 c.....	" 100	" 1,300	" 29,000
\$.44 1/2 c.....	" 200	" 2,600	" 58,000
\$.88 1/2 c.....	" 400	" 5,200	" 116,000
\$1.77 c.....	" 500	" 6,500	" 115,000

Deposits from any part of the Pacific Coast
may be sent by registered letter, post office
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Guarantee Capital sent free on application.

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facilities for safe, profitable and satisfactory
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SUCCESSORS TO

WATSONVILLE M. & L. CO.

WE HAVE ON HAND A FULL SUPPLY OF THE
following sizes

GRAPE STAKES,

2X2 4 FEET LONG.

2X2 5 FEET LONG.

2X2 6 FEET LONG.

Which will be sold at reasonable
rates.

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Santa Cruz County, Cal.

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CONTINUOUS DISTILLS,

The most economical in use.

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AND HOTEL WORK

Made at short notice and reasonable prices.

DALTON BROS.,
Commission Merchants

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CALIFORNIA AND OREGON PRODUCE,

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BEANS, POTATOES, GRAIN, HIDES, WOOL, ETC., ETC.

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401 & 403 Sansome St., S. F.

SOUTHERN PACIFIC COMPANY.

(PACIFIC SYSTEM.)

Trains leave and are due to arrive at
SAN FRANCISCO.

LEAVE	FROM JULY 8, 1889	ARRIVE
7:30 A	Haywards, Niles, and San Jose.....	*12:45 P
7:30 A	Sacramento and for Redding via Davis.....	7:15 P
8:00 A	Marina, Vallejo, Santa Rosa and Calistoga.....	6:15 P
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
8:30 A	Niles, San Jose, Stockton, Galt, Lone, Sacramento, Marysville, Oroville and Red Bluff.....	5:45 P
10:30 A	Haywards and Niles.....	2:15 P
*12:00 M	Haywards, Niles and San Jose	* 3:45 P
*11:00 A	Sacramento River Steamers.....	* 6:10 A
3:00 P	Haywards, Niles, and San Jose.....	9:45 A
4:00 P	Express for Ogden carrying through local first-class and local and through second-class passengers, connects at Davis for Knight's Landing (Stockton and Milton) for Vallejo, Santa Rosa and Calistoga.....	10:45 A
4:30 P	Niles, and Livermore.....	8:45 P
4:30 P	Niles and San Jose.....	1:45 P
5:30 P	Haywards and Niles.....	7:45 A
6:30 P	Central Atlantic Express for Ogden and East.....	7:45 P
7:00 P	Shasta Route Express, for Sacramento, Marysville, Oroville, Redding, Portland, Puget Sound and East.....	7:45 A
8:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8:45 P

Santa Cruz Division.

7:45 A	Newark, San Jose & Santa Cruz	8:05 P
8:15 A	Newark, Centerville San Jose, Felton, Boulder Creek, and Santa Cruz.....	6:20 P
* 2:45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	11:20 A
11 4:45 P	Centerville, San Jose, Almaden, Los Gatos & Santa Cruz	9:50 A

A for Morning. P for Afternoon.
*Sundays excepted. †Saturdays only. ‡Sundays only.
**Mondays excepted. †Saturdays excepted.
†Saturday and Sunday only to Santa Cruz.
‡Sunday and Monday only from Santa Cruz.

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1889

STEAMER	FROM SAN FRANCISCO
BELGIC.....	SATURDAY, AUGUST 3rd
ARABIC.....	THURSDAY, AUGUST 22nd
OCEANIC.....	TUESDAY, SEPTEMBER 10th
GALIC.....	SATURDAY, SEPTEMBER 28th
BELGIC.....	THURSDAY, OCTOBER 17th
ARABIC.....	TUESDAY, NOVEMBER 5th

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Pacific Mail Steamship Company's Wharf, or at
No. 202 Market street, Union Block, San Francisco.

T. H. GOODMAN, Gen. Passenger Agent.

GEO. H. RICE, Traffic Manager

O. S. S. CO.

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ner of Stewart and Folsom Streets,

FOR HONOLULU,

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DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXII, NO. 11.

SAN FRANCISCO, AUGUST 8, 1889.

PRICE 15 CENTS

THE BRANDY UNION.

PLAN FOR THE FORMATION OF THE NEW COMPANY.

A Valuable Report Showing the Feasibility of the Project—The Company a Certain Success—The Dried Grape Scheme.

The Grape Growers and Wine Makers Association had their regular meeting on the afternoon of the 25th ult. Much of the time of the association was taken up with the consideration of the problem of disposing of the wine surplus of last year and the anticipated surplus of this season.

Isaac De Turk, George West and Arpad Harashty, the committee appointed to investigate the feasibility of forming a corporation for the purpose of manufacturing brandy, presented the following report:

California now has an estimated area of 150,000 acres planted in vines, about half of which will be in bearing this fall, and capable of producing more than 20,000,000 gallons of grape juice, exclusive of grapes used for market and shipping purposes, and for raisin making.

We offer the following as the approximate amounts of wine exported, used at home, and made into brandy from January 1st, 1888, to January 1st, 1889:

Export Vintage.		
'86 and prior....	2,300,000	
'87 and prior....	5,000,000	
'88 and prior....	None	7,300,000 gals.
Home Use.		
'83 and prior....	2,000,000	
'87 and prior....	4,000,000	
'88 and prior....	None	6,000,000 gals
For Brandy.		
'87 and prior....	500,000	
'88 and prior....	500,000	1,000,000 gals.
		14,300,000 gals.

The vintage of 1888 gave about 18,000,000 gallons.

Leaving surplus January 1st, 1889, 17,500,000 gallons.

From January 1st to July 1st, 1889 (six months) the following estimate is offered.

Export Vintage.		
'87 and prior....	2,900,000	
'88 and prior....	1,000,000	3,900,000 gals.
Home Use.		
'87 and prior....	1,250,000	
'88 and prior....	1,250,000	2,500,000 gals.
For Brandy.		
'88 and prior....	1,000,000	1,000,000 gals.
		7,400,000 gals.

Leaving 1888 surplus on July 1st, 1889, 13,750,000 gallons.

Export Vintage.		
'87 and prior....	900,000	
'88 and prior....	3,000,000	3,900,000 gals.
Home Use.		
'87 and prior....	1,000,000	
'88 and prior....	1,500,000	2,500,000 gals.
For Brandy.		
'88 and prior....	1,000,000	1,000,000 gals.
		7,400,000 gals.

Leaving 1888 surplus on January 1st..... 8,200,000 gals. Allowing for ageing..... 4,200,000 gals.

There remain an absolute excess of..... 4,000,000 gals. To this must be added a surplus of 6,000,000 gallons, to accrue from the incoming vintage of 1889, which will probably be not less than 20,000,000 gallons.

It should be borne in mind that this is an actual surplus beyond all needs of the home trade and demands from prospective markets. Thus a gigantic cloud hangs over the wine industry, threatening constant danger to the merchant and inevitable ruin to the grower.

Nor is this danger limited to the vine growers and merchants alone; it embraces the banks, capitalists who have liens on the vineyards, as well as real estate owners who would have one pursuit less to assist them in disposing of their lands. The wine merchant can dispose of stock in hand at the sacrifice of his profits, but the depreciation in value of the vineyards themselves and that of the adjoining lands, would prove a heavy and lasting blow to capital, from which it would not soon recover.

If this enormous surplus is dismissed, the tone of the market will be better. If eliminated entirely, the trade, realizing that there are no chances for a decline, will gain confidence, the market will become firm, and quality will command its just price. The problem therefore resolves itself into the elimination of this surplus by any and every means within the reach of those directly or indirectly interested in the wine growing industry of the State.

Those directly interested are the grape growers, the winemakers as well as the wine merchants, their employees, the coopers and their furnishers of supplies.

Those indirectly interested are the real estate owners, the bankers and capitalists who have mortgages or cash liens upon the vine industry.

To diminish the wine product it has been suggested to dry large quantities of grapes. The suggestion is good as far as it goes.

Seemingly there is but one way out—that of immediate distillation into brandy in a uniform, systematic manner, on a grand scale and under the strong hand of organized capital, ample enough in means to take up the greater part, if not the entire surplus. If such capital can be organized, the future

of wine growing in California is a success; if not, the industry is on the threshold of failure.

Realizing this state of danger, the Grape Growers' Association at its meeting held on the 18th day of last June, appointed a committee to consult with capitalists and others interested, to ascertain whether the plan of forming a strong corporation with ample means, to take up the surplus and distill it into brandy could be effected. After much consultation the committee concluded that with a fair co-operation of the grape growers, the plan was perfectly feasible, and the requisite capital could be enlisted. With this object in view, a corporation has been proposed with the following aims.

1st. For the purpose of withdrawing the surplus wine and wine grapes from the market, and thus give that branch of industry relief for the present and possible prosperity in the future. To make therefrom pure brandy, of uniform and good quality, under skilled management, holding the same to proper maturity under one name, thereby establishing a brand which will, in due time, command a just price and find its own market, under the standard of purity and uniformity.

To secure these results it is necessary that capitalists be shown that the money invested is not only safe, but that the compensation is ample and will continue. For these purposes the following is offered:

Past experience shows that brandy increases in price when wine is dearer, and lowers when wine becomes cheaper. Therefore any surplus taken out will raise the price of wine, and by so doing increase the value of the brandy on hand, and consequently realize a profit. This holds good within the limit of demand, and a price ranging with that of whisky of equal grade. At this time the yearly consumption of whiskey in the United States approaches 30,000,000 gallons, and that of California grape brandy about 600,000 gallons. If good, palatable, pure and uniform brandy is made, can this enormous disparity remain?

Viewing the fact that brandy is recognized as a much more wholesome stimulant and enters largely into the prescriptions of medical practitioners, we can but believe that its guarantee of uniformity and absolute purity will not only greatly increase its legitimate consumption, but also reasonably advance its price.

In submitting the above results to the capitalists we draw attention to the fact that nowhere in the world can commercial quantities of grape brandy be obtained at as low a cost; and this fact alone should demonstrate the value and safety of the investment. Beyond this it is also a fact that the brandy product of France has diminished to such an extent that she is unable to furnish one-half of her own requirements, being compelled to import enormous quantities of German potato and grain spirits, to supply her own demands. And

most of these spirits are sold for Cognac brandy at home as well as in foreign markets. It surely seems that there ought to be a market for our product under such circumstances.

The reason we have no large market already, is that in the past our grapes have not been cheap enough, and that there never yet has been a systematic and practical attempt made to produce California brandy on a scale worthy of the enterprise; thus the consumption could not increase as it would have done under different conditions. Together with these reasons the distillation and sale of pomace and other unfit material into brandy has greatly injured its reputation and prevented larger consumption. More, however, than either of these impediments was that of the utter lack of uniformity. The want of uniformity is one of the greatest defects known to the trade, and one of the most discouraging. Even in the face of these drawbacks the demand for California brandy has been increasing in an encouraging manner as shown by the following table, covering a period of thirteen years, and giving the annual amounts exported out of the State during that time:

Total Brandy Exports out of the State with declared values and computed average value per gallon.				
Years	By Sea Gallons.	By Rail Gallons.	Total Gallons.	Total Value Dollars.
1875	39,924	2,394	42,318	\$89,914
1876	36,901	23,092	59,993	120,585
1877	64,946	74,952	139,898	259,915
1878	91,924	37,975	129,899	248,919
1879	95,904	69,965	165,869	318,992
1880	60,983	149,984	209,967	378,996
1881	44,752	169,910	214,662	461,989
1882	85,194	196,109	281,303	473,228
1883	18,969	202,934	221,903	501,927
1884	13,712	250,128	263,840	501,927
1885	23,938	236,846	260,784	518,922
1886	60,572	419,180	479,752	774,313
Total	681,843	1,910,940	2,592,783	\$5,201,412

What might be done under proper conditions of manufacture, storage, age, and uniformity in quality is not difficult to premise, and especially when sales are coupled with recognized rules of trade. It would then become a business whereas now, it is merely a makeshift, governed more by the necessities of the distiller than by any principles of commerce. It is in the province of this proposed organization to drag that part of the viticultural industry out of chaos and place it on a profitable and sound financial basis.

It being to the interest of every wine grower in the State that this enterprise should become a success, they should assist by every means in their power and subscribe liberally to the stock by taking it in whole

or part payment for their wines or grapes. This disposal of their wines is further to their advantage inasmuch as they can easier raise money on their stock than on their wine, under the threatened continuation of the present depression.

It cannot but be accepted that if a sufficient proportion of brandy could be controlled by a strong organization, that the price would advance throughout the State. This fact has been amply demonstrated by other industries in our country.

As a further inducement to the capitalist we offer the fact that brandy has no chances of spoiling, and can only increase in quality and intrinsic value by age.

And with this further assurance that brandy has the entire world for its market, whereas the consumption of the bulk of whiskey is limited to the United States.

I. De Turk,
George West,
Arpad Haraszthy,
Chairman.

THE CALIFORNIA BRANDY UNION.

OBJECT OF THE COMPANY.—This organization is formed to make money, and for the purpose of relieving the wine industry from its present depression by distilling from the cheap and poorer wines of the State, making therefrom a good, uniform quality of brandy.

PRESENT SITUATION.—The wine industry is depressed on account of temporary overproduction, especially of poorer and ordinary wines, which are offered at ruinous prices, and bear down the price of the better class, making their production unprofitable, and depreciating the value of vineyards and the real estate surrounding them; preventing the sale of such vineyards and lands, and rendering the liens and mortgages upon them unsafe, and therefore undesirable.

THEORY OF ORGANIZATION.—It is accepted that the withdrawal of any considerable part of the surplus from the wine market, and turning the same into brandy, will not only increase the value of the balance of wine in the producers' hands, but likewise will raise the value of all brandies in the State. Such course would immediately place this industry on a paying basis, and result in an increased sale of both wine and brandy. This accomplished, the value of vineyards and the adjoining real estate will be maintained, mortgages upon them will become safe and desirable, and such property easily transferred.

BANKERS AND CAPITALISTS.—Are especially interested in the above clause, to whom we recommend its earnest consideration.

The capital stock shall be \$1,000,000.
The number of shares 10,000, at \$100 each.

Place of business, San Francisco, California.

MONEY.—A call of 25 per cent on the above capital to be made at once; 25 per cent each six months thereafter, until the whole amount is paid in.

SUBSCRIBERS.—To consist of bankers, capitalists, business men, trades people, and vine growers, all of whom are directly interested in the prosperity of this industry. Vine growers can pay subscriptions with wines at accepted prices.

MANAGEMENT.—The company shall incorporate under the name of the California Brandy Union.

It shall be managed by twelve directors, nine of whom will be chosen from among successful business men and capitalists, and three from prominent vine growers.

PLAN OF OPERATION.—The work to begin by leasing and constructing distilleries in those parts of the State where cheap grapes and wines are found in excess, previously securing a guarantee delivery of sufficient amounts for operating. The various distilleries to be placed in charge of competent superintendent distillers, and work to begin at once.

CENTRAL BONDED WAREHOUSE.—To be established in San Francisco, for the purpose of receiving all of the brandies distilled in the different parts of the State. These to be divided into two grades, No. 1 and No. 2, and the whole output of distillation to be fixed in accordance with these two grades, for the purpose of having absolute uniformity.

SALE OF BRANDIES.—To begin immediately

after blending, and to be made in quantities to suit trade demands.

AGENCIES.—To be established in the large commercial centers of the Eastern States and also in London and Hamburg, where great interest is now being taken in our brandy production, and some sales are being made.

AGING.—To be left to the contingent greater or less demands of trade.

REMARKS.—With nearly all the brandy in this State under control of this company, there can be no doubt about its financial success.

The company will sell to any one who pay their prices, and will not outguess any class of trade.

It is expected that sales will begin in about six months after the work of distillation has begun.

The greatest drawback to more extended sales of California brandy has been their want of uniformity. This will be done away with by this organization.

The export for brandy in spite of drawbacks in manufacture and quality, has increased yearly for the past thirteen years. Estimated amount of California brandy distilled last year was 600,000 gallons, of which 130,000 gallons were used on this Coast, and the balance exported.

The annual amount of whiskey consumed in the United States approaches 30,000,000 gallons.

The amount of whiskey distilled in the last twelve months in Kentucky alone was 22,639,580 gallons.

With this showing we think it would be an easy matter to increase the sales of a palatable and uniform California brandy.

Further detailed information on organization, arguments, plans for operating, costs and profits, will be found in explanatory statements herewith attached.

I. De Turk,
George West,
Arpad Haraszthy,
Chairman.

The provision enabling grape growers to pay their subscriptions in wine was especially commended, and in further explanation Mr. Haraszthy said that distilleries would be leased or erected in every section of importance. John T. Doyle made an earnest speech in favor of the scheme. The committee was instructed to solicit subscriptions at once.

The committee on drying grapes submitted the following report:

At a meeting of the Grape Growers and Wine Makers' Association of California, held at Platt's Hall, San Francisco, in June 1889, the undersigned were appointed a committee to call the attention of the grape growers of California to the subject of drying wine grapes, and also to collect and disseminate such information regarding the same as could be obtained; at the same time to ascertain as far as possible the probable and possible markets for such products and the estimated prices to be obtained.

The drying of wine grapes on a large scale was begun during the vintage season of 1887, in which season about eight car loads in all were made and sold, the bulk of which came from the vicinity of Fresno; that year, the committee are informed, the growers netted about three and a half cents per pound.

During the season of 1888 about 112 car loads were dried, packed and sold, netting the growers from two and a half to three and a half cents per pound, depending on the quality of the fruit. The great bulk of that year's product has entered into consumption, but there yet remains unsold to consumers, we are informed, about ten car loads, which, it is expected, will be sold during the next three months.

It has been observed by those handling this product that the largest sales of dried wine grapes in 1888 and '89 took place at those points to which the first lots were shipped in 1887, which would show that as the product becomes better known it finds a ready market.

Among the places to which the first shipments were made are the following: Chicago, Kansas City, St. Louis, St. Joseph, Denver, Colorado, Dallas, Tex., and Cincinnati,

Ohio, which cities took fully seven-eighths of the entire shipments from the State in 1888 and '89.

Several other large trade centers in the eastern States only received their first consignments in 1888 and '89, and therefore these markets are yet to be developed. Among these cities are the following: Houston and Austin, Texas, Indianapolis, Indiana, New York City, Pittsburg, Penn., and Memphis, Tenn. Many other very important cities have not as yet been tried, to wit: New Orleans, Philadelphia, Boston, Baltimore, Washington, Richmond and very many other cities and towns throughout the eastern and middle States, which may or may not draw their supplies from the cities already mentioned.

Dried wine grapes are prepared in a similar manner to raisins, that is, they are dried in the sun but do not require the same care in handling that are given to raisins. Wooden trays 2x3 are sometimes used, but it is by no means necessary to go to the expense of procuring trays, as it has been found that a good quality of coarse brown paper will answer every purpose, and this, with care, may be made to last two or three seasons. The drying was last season principally done on the bare ground, but there is much loss by shelling as those dried are required to be turned; a pitchfork is used for that purpose.

Brown building paper can be procured of city paper dealers, in large rolls, at four and a half cents per pound; according to the thickness it will cost from one and three-quarters to three and a half cents per square yard. A thin, tough, waterproof paper is also made in rolls at about six cents a square yard. Wine grapes dry in from ten days to three weeks, according to variety and weather, and with the exception of Malvoisie, Rose of Peru and Black Hamburg from three and a half to four and a half tons of the green fruit are required to make one ton of the dried; these three varieties, however, being large, meaty and of a firm pulp, do not require more than from three to three and a half tons of the green fruit to produce one ton of dried, and are, therefore, the most profitable for drying; they also command better values in the market.

The grapes are sufficiently dried when on being rolled between the thumb and finger no moisture exudes; and also when the stems are found to be dry and brittle, so that they can be separated readily from the berries.

After the grapes have reached the proper state of dryness, they are taken in boxes or sacks to the packing house, where they are stemmed and cleaned, after which they are packed in white cotton sacks, holding from fifty to seventy-five pounds each, and when marked are ready for shipment.

The stemming and cleaning of the dried grapes is done by special machines designed for that purpose, which leaves the fruit in a bright, clean condition, attractive to purchasers.

These machines are at present built only by James Porteous, Fresno, and are operated either by hand or power. The cost of a stemmer and cleaner complete is \$80-100, o. b. cars at Fresno. Where several producers can do so it would be advisable to club together and get the machine in this way. Much extra expense could be avoided and one set of machinery would serve several vineyards, possibly an entire district where time was not a great object; or some one person in a district could purchase an outfit and do the work by contract, going from place to place.

The capacity of the stemmer and cleaner is from five to eight tons per day, when the grapes are in proper condition, and the cost or charge for stemming, cleaning, sacking and sewing up the sacks is from four to five dollars per ton when the producer furnishes the sacks.

Good cotton sacks, holding about seventy-five pounds cost from eight to ten cents each, including the necessary twine. Last year dried grapes were generally sold for cash, f. o. b., but it is probable that other markets could be secured by selling on consignment. As to the advisability of such a course, each producer must himself be the judge.

It is however quite certain that until consumers have an opportunity to try this product, the sales will necessarily be more

or less limited, unless vigorously pushed by merchants and others interested in extending the markets for California products in the eastern cities not yet tried.

The varieties most suitable and profitable for drying, and especially for consumption in the eastern markets are the Malvoisie, Rose of Peru, Black Hamburg, Mission, Zinfandel, Charbono, Grenache and in some localities the Carignan, of the dark varieties, and the Feher Zagos and Golden Chasselas of the white grapes; there are many other white grapes that are excellent when dried, but are too valuable for wine making purposes, or are too small or deficient in sugar for use as dried grapes. The same is true of the dark grapes, some of which ripen so late that it would be impossible to dry them in the sun and the use of artificial heat is, at present prices, too expensive. Therefore the varieties mentioned, which generally mature early, are found to be the most suitable for this purpose.

This product is sold by dealers in the eastern cities for cooking purposes, and as a substitute for dried fruits such as peaches, apples, apricots, etc., in comparison with which it is usually much cheaper; while for stewing and for puddings and pies, it answers the same purpose.

The demand for this product will probably be gauged by the eastern fruit crop, that is, the quantity that can be disposed of will depend upon the quantity of eastern fruit in the market, and the prices will be largely dependent upon that of dried fruit.

From the present outlook it would seem that prices would rule comparatively low, unless there should be an shortage in the eastern fruit crop, in which case the prices realized would be much higher. Late advices from leading districts indicate a very short apple crop, and consequent probable reduction in the output of the dried product. It is also reported that there will be fewer dried peaches than usual. These are favorable features, and will aid in the extension of the market for dried grapes. Advices from Chicago, within a few days, are of a very encouraging nature, as to the quantity which can be used in that market, at a delivery price of from three and a half to four cents.

From the estimates of those dealers who handled the bulk of the product last season, and from an analysis of an extensive correspondence prosecuted by the Johnson-Locke Company, of this city, at the request of the association appointing this committee, the consumption of this product in the east for the coming season is placed at from 150 to 200 car loads—possibly more—at prices ranging from three and a half to four and a half cents per pound, delivered; the freight rate to Missouri River points is \$1.40 per 100 pounds, in car load lots of ten tons (with full charge for a less amount), which would leave the producer from two to two and a half cents per pound, at his local shipping point.

France, it is thought, offers an extensive market for this product, to be used for wine-making purposes, and it is proposed to test the French market by forwarding a consignment of twenty-five tons of our dried grapes to Bordeaux, or some other wine center, for the purpose of ascertaining what our article will bring in that market. How this can be best accomplished, so that the grapes will arrive there at the proper season, has not as yet been determined, but in furtherance of this end, the grape growers and wine makers will be asked to contribute a small portion of their best dried wine grapes, to be shipped abroad, so that it may be ascertained whether or not any market is open for our surplus product, at profitable rates.

There is hardly a doubt but a market can be developed unless prevented by hostile legislation in the French Chambers, but to what extent or to what profit, we cannot know until we have learned whether our product is suitable for the purpose of the French wine maker.

Mr. J. B. J. Portal, of San Jose, who is now in France, is investigating that market for our dried grape product. His first reports were discouraging, but later letters show that he is meeting with better success and he promises a full report at an early day, the result of which will be communicated to grape growers, in circular form as soon as received.

It is proposed that the trial shipment to France be made under the auspices of the State Viticultural Commission, through some reliable firm having a resident agent. Due notice of the time of this shipment, and the varieties required, will be made at the proper time.

METHODS OF MARKETING.

It is recommended by this committee that those proposing to dry grapes, at once form local organizations in their several districts, and to facilitate this, that each individual at once notify the State Viticultural Commission of this fact, with the probable amount to be dried.

It is proposed to devote a room in the Platt's Hall quarters to dried grape samples, and place in charge some person or firm representative, to make sales for producers and attend to shipments in their interests.

A second circular, to be issued soon, will give fuller particulars regarding this important part of the work.

Address all inquiries to

DRIED GRAPE COMMITTEE,
Care State Viticultural Commission,
Platt's Hall, San Francisco.

Respectfully submitted,

W. P. BARTLETT, Livermore.
B. B. ROGERS, Fresno.
E. B. SMITH, Martinez.
N. WYCKOFF, Woodland.

This report was supplemented by one from Charles A. Wetmore, who said that he had conferred with Consul Bee in regard to the sale of dried grapes to Chinese merchants.

The evening session was taken up by a discussion on the preparations necessary for the coming vintage. William Pfeffer led the discussion.

IT IS A GO.

The California Brandy Union Will be Organized at Once.

The Brandy Committee of the Grape Growers' Association met on Friday afternoon last and held a conference with several well-known capitalists, among whom were A. L. Tabbs, E. L. G. Steele and R. G. Sneath. Messrs. Haraszthy, De Turk and West, constituting the committee, laid the prospectus before the capitalists, and after a three hours discussion of the various features of the proposed enterprise it was decided to organize the California Brandy Union with a capital stock of \$1,000,000, divided into 10,000 shares of \$100 each. Of this amount \$65,000 was subscribed on the spot with contingent subscriptions to bring the sum up to \$100,000. The plan of operation proposed by Arpad Haraszthy was adopted with a reservation that may result in a slight change in the matter of paying subscriptions. Another meeting for organizing the corporation will be held in a few days when arrangements will be made for a general canvass for subscriptions to the capital stock. The plan of operation of the Union will be found in the preceding report of the Brandy Committee.

The MERCHANT AND VITICULTURIST, also known by its sub-head as the PACIFIC WINE AND SPIRIT REVIEW of San Francisco, Cal., comes to us as an old friend in a handsome new dress and a change of name. It is greatly improved in every particular, and claims to be "the only viticultural paper in that state, being devoted to viticulture, olive culture and other productions, manufactures and commerce of the Pacific Coast."—*Atlanta Ga. Journal*.

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

D. McCongyle, saloon, Flagstaff, Ariz., will resume.
Mullen & Cardwell, saloon, Anaconda, Mont., Cardwell retires.
Kohler & Morgan, saloon, Butte City, Mont., now Morgan & Cusick.
Sweet & Robinson, saloon, Arlington, Or., dissolved, John C. Sweet succeeds.
Dillon & Murphy, saloon, Portland, Or., dissolved; C. T. Murphy succeeds.
W. H. Jackson, saloon, St. Johns, Ariz., begun business.
J. W. Rain, saloon, Williams, Ariz., begun business.
A. M. Zieovich & Co., restaurant, Santa Cruz, Cal., dissolved.
Neal & Riley, restaurant, Trinidad, Colo., begun business.
McBride & Hallender, saloon, Breckenridge, Colo., begun business.
Heuninger & Seifert, saloon, San Diego, Cal., dissolved; J. R. Seifert continues.
House & Pittlekan, restaurant, Portland, Or., dissolved; E. R. Pittlekan continues.
Miller & Sous, hotel, Montebello, W. T., succeeded by William Winder.
Cushing & Smith, saloon, Slaughter, W. T., dissolved, A. B. Cushing continues.
Annis & McKee, Fargo, Dakota, dissolved.
Doell Bros., saloon, Wallace, Idaho, dissolved, Adolph P. Doell continues.
Tomlinson & Lyons, saloon, Pearsall, Tex., dissolved.
Meyer & Keller, saloon, Lodi, Cal., dissolved, C. C. Meyer continues.
Joseph Mansueti, restaurant, Baker City, Or., succeeded by Clara A. Whitmore.
Alloway & Rogers, saloon, Ukiah, Cal., dissolved; J. D. Rogers continues.
Kearn & Bayac, hotel, Boulder Valley, Mont., succeeded by T. Bayse.

Failures, Bankruptcies, Etc.

Baldo Glavich, restaurant, San Francisco, Cal., attached.
Karl Stroblin, restaurant, San Francisco, Cal., attached.
R. Water, restaurant, Los Angeles, Cal., attached.
Peter Bissen, saloon, Los Angeles, Cal., attached.
R. Weiler, restaurant, Los Angeles, Cal., attached.
Hsna Forster, saloon, Los Angeles, Cal., attached.
Sheehan Bros., wholesale wines and liquors, Oakland, Cal., failed.
Stevenson & Aitken, saloon, San Bernardino, Cal., voluntary petition in insolvency.
J. Wise, saloon, Gilroy, Cal., attached.
W. S. Rose, hotel, Vins, Cal., assigned.
R. B. Reed, saloon, Mountain Home, I. T., attached.
John Treager, saloon, San Francisco, Cal., attached.
G. Simonetti, hotel, San Francisco, Cal., attached.
J. B. Gross, saloon, Portland, Or., attached.
William C. Hildebrand, saloon, San Francisco, Cal., execution levied.

Out of Business.

Sarah A. Roach, restaurant, Hailey, I. T.
Smith & Motherwell, saloon, Hailey, I. T.
Warren & Sheppard, saloon, Hailey, I. T.
Graham & Co., saloon, Butte City, Mont.
Conrad Hotz, saloon, Lake Valley, N. M.,

Sold Out.

Samuel Versecki, saloon, Sacramento, Cal.

W. W. Siddons, saloon, Ukiah, Cal., sold to William Asbill.
Al. Shaffman, saloon, Denver, Colo.
Volk & Ehrstein, saloon, Denver, Colo., sold to H. Delina.
J. P. Ownby, hotel and saloon, Lordsburg, N. M., sold out saloon.
W. H. Lowther & Co., saloon, Austin, Tex.
J. Suzara, saloon, Sherman, Tex.
Dreyfus & Ebert, saloon, Denver, Colo.
N. Morris, saloon, Lancaster, Cal.
William Rivers, saloon and hotel, Pinos Altos, N. M., sold to Toby & Co.
D. Mitchell, saloon, Chico, Cal., sold to S. Stein.
Manuel Rose, saloon, Santa Clara, Cal., sold out and left.
J. N. Petty, saloon, San Diego, Cal.
J. Latourette, saloon, Santa Maria, Cal., stock sold to D. Rossi.
L. Niedriaghaus, saloon, Portland, Or., sold one-half interest.
T. D'Artenay, saloon, Marysville, Cal.
J. M. Sawyer, restaurant, Pomeroy, W. T., sold to Allen & Adams.
George W. Wisman, saloon, Sacramento, Cal.,

Burned Out.

Fred. Wager, saloon, Sacramento, Cal.
P. Hagerty, saloon, Sacramento, Cal.
B. Bordenware, restaurant, San Francisco, Cal., damaged.
Robert Dunham, restaurant, Rico, Colo., damaged.
Cucamonga Hotel, Cucamonga, Cal.
Cordano & Co., saloon and restaurant, Ma field, Cal.
J. E. Marting, saloon, Red Bluff, Cal.
M. Perry, saloon, Red Bluff, Cal., damaged.

Deceased.

Joseph Horner, saloon, San Jose, Cal.
Ewing & Co., saloon, Salt Lake City, Utah, J. M. Fallon deceased.

Deeds and Transfers

Brnns & Staats, saloon, San Francisco, Cal., received deed \$18,000.
Barker & Ward, hotel, Manitou, Colo., tract deed \$6,000.
Mannel C. Dias, saloon and hotel, Mission San Jose, conveyed realty \$10. Abandoned homestead.
B. U. Steinman, saloon, Sacramento, Cal., conveyed realty, grant.
J. J. Hanfin, saloon, Oakland, Cal., conveyed realty \$3,000.
Henry Bollenhagen & Co., liquors, San Francisco, Henry Bollenhagen conveyed realty \$10.
J. N. Squier & Co., saloon, Spokane Falls, W. T., J. N. Squier received deed \$1000.
John Stephenson, saloon, Astoria, Or., received deed \$600.
Kirchner & Strahman, saloon, Seattle, W. T., Strahman received deed \$50.
James Jones, saloon, Heppner, Or., gives deed \$2000.
J. Cort, saloon and theater, Seattle, W. T., gives deed \$3,000.
Page & Falch, restaurant, San Francisco, Cal., G. L. Page receives deed, \$5.
J. N. Halligan, saloon and theatre, Denver, Colo., Bill of sale \$1,800.

Heanty Mortgages.

Elias Gruhier, saloon, Sacramento, Cal., \$1,000.
V. Poncelet, saloon, San Jose, Cal., \$1,000.
John Lemp, wholesale and retail liquor, Boise City, I. T., \$6,000.
Frank Rary, saloon and restaurant, Helena, Mont., \$1,500.

E. Evans, restaurant, Helena, Mont., \$1,800.
W. C. Lawrence, restaurant, Baker City, Or., \$785.
A. Lindenfeld, saloon, Los Angeles, Cal., \$850.
Grimminger & Co., saloon, Santa Monica, Cal., \$900.
R. V. Rutan, hotel, Baker City, Or., \$1,000.
Scott & Post, hotel, Portland, Or., E. A. Post gives mortgage for \$1,800.
Harry Morgan, saloon, Tacoma, W. T., \$3,000.
Owens Prunty, saloon, San Francisco, Cal., \$1,500.
M. J. Bourke, saloon, Vancouver, W. T., \$1,600.
J. Cort, saloon and theatre, Seattle, W. T., \$12,000.
Felter Son & Co., liquors, Sacramento, Cal., J. I. Felter and wife execute realty mortgage.
John T. Lorenzen, saloon, San Francisco, Cal., \$600.
Frederick Hnber, hotel, San Francisco, Cal., \$3,000.

Chattel Mortgages.

John Nicolai, restaurant, Denver, Colo., \$125.
Stephen Osborn, saloon, Trinidad, Colo., \$300.
H. C. Thornton, hotel, Manitou Park, Colo., \$400 for part purchase price.
J. J. Fay, saloon, Denver, Colo., \$350.
A. Missomier & Co., saloon, Portland, Or., \$700.
R. Fortner, saloon, Portland, Or., \$160.
James Kelly, saloon, Portland, Or., \$250.
S. A. Goodsell, restaurant, Seattle, W. T., \$276.
E. Christianson, saloon, Seattle, W. T., \$119.50.
L. A. Taylor, restaurant, Seattle, W. T., \$158.42.
Paul Bocion, saloon, Cheney, W. T., \$150.
Henry Farrar, hotel, Denver, Colo., \$500.
F. W. Westhoff, saloon, Seattle, W. T., \$750.
W. Hillenbrand, hotel, San Francisco, Cal., \$6,500.
C. E. North, saloon, Pueblo, Colo., \$200.

Mortgages Released.

Robert Pitcher, hotel, Princeton, Cal., discharged \$1,500.
Macendray & Co., wines and commission, San Francisco, Cal., James A. Robinson discharged \$42,500.
Henry Bollenhagen & Co., liquors, San Francisco, Cal., Henry Bollenhagen discharged \$1,000.
A. J. Brabant, saloon, Leadville, Colo., chattel mortgage released.
Charles Damm, saloon, Albina, Or., released \$800.
Peralta Park Hotel Co., hotel, Berkeley, Cal., \$19,056.
Daniel Sullivan, saloon, San Francisco, Cal., \$500.

Judgments, Etc.

C. L. Gardella, hotel, Santa Rosa, Cal., judgments against for \$237.90.
Lacha & Wideman, brewery, Baker City, Or., Julius Lacha judgment satisfied \$5,217.

Miscellaneous.

Sam Wilcox, restaurant, Denver, Colo., reported robbed \$300.
Mrs. J. B. Longdon, saloon, Chico, Cal., advertised for sale.
Howard & Gardner, saloon, Reynolds, Idaho, moved to De Lamar.
Otto Miasler, saloon, Portland, Or., attachment released.
Schomer & Oberholzer, brewers, Dixon, Cal., seized by Internal Revenue Collector and released on bond.

WATERMAN SCORCHED.

THE PROHIBITION CAMPAIGN AN ABSOLUTE FAILURE.

What the New York Tribune has to say of him and his prohibition allies. Kate Field will still lecture.

Governor Waterman has succeeded in getting an amount of advertising from his campaign against the wine industry, that must be truly surprising to that amiable old gentleman. Something like ninety per cent of the newspapers of California have condemned him for his senseless and uncalled for assault on the grape growers and wine makers, and his abasement before the prohibitionists. The one or two prohibition papers in the State, published in the south, have patted him on the back and harangued against the viticultural exhibit and café in this city. That is the result, as far as California is concerned, of Waterman's attack on one of its leading industries.

In the east Waterman is meeting with every variety of adverse criticism. Perhaps the most striking example of the support which Kate Field has been given by the eastern press is furnished by the New York Tribune, the Republican organ of the country. Up to a short time ago this journal had little to say favorable to the wine industry. On July 17th the following editorial regarding Miss Field and the prohibitionists in general was published:

MISS FIELD'S EXPERIENCE.

The recent experience of Miss Kate Field as lecturer for the California Viticultural Association serves to throw some light upon the overwhelming reverses which the Prohibition movement has encountered during the last few years. Whether Miss Field undertook this mission primarily because she looked upon it as a congenial method of earning money without violating her conscience, or because she regarded the purposes involved of pre-eminent importance, the pecuniary recompense being a minor consideration, there was neither sense nor decency in making her the object of vituperation. Her arguments were open to rebuttal, and no doubt she would have welcomed every honest effort to refute them. A lively controversy, which would have aroused universal interest in the subject which she was discussing, would have been agreeable to her and to the association, but she has been constrained to relinquish the work because she was unwilling to be the target of abuse which the attitude of California officials seemed to sanction.

Miss Field believes with many thousands of sincere persons that the general introduction of pure native wines would promote practical temperance. She and those who agree with her may be utterly mistaken. A zealous effort to prove them in the wrong would be in place, whereas a campaign of personal defamation, though it may have driven her temporarily from the field, is not only a deplorable, but in the long run an exceedingly disastrous mode of warfare. There is nothing to enlighten or convince the world in such a headline as "Kate Field's Rum Work," and its deliberate misrepresentation of purpose and motive is not more likely to command the approval of fair-minded persons because it is directed against a woman. The prohibition leaders by whom, as a class, a large number of honest enthusiasts are dishonored and betrayed, have displayed, in their bitterness over the prospect of extinction which the recent Prohibition defeats have brought before their eyes, a facility in the invention and employment of indecent and malicious epithets almost unparalleled in the records of controversy. Some of the Third

Party organs are possessed of a blackguard vocabulary which their adversaries never acquired, and which they would be ashamed to use if they had; and it is not made either savory or efficacious by the pretence that it is employed in the service of "God and Home and Native Land."

The Philadelphia Bulletin, under the caption "Prohibitionists in California," publishes the following, editorially:

The Prohibition party surely deserves credit for its boldness and energy for maintaining a bitter fight in the State which is devoted to viticulture and to the development of processes for producing fruit liquors; yet the personal controversy between Miss Kate Field and the Governor of the State indicates the deference which the politicians are disposed to pay to this especial agitation looking to the abolishment of the liquor traffic. The vine-growing element of California's citizens have given full reason for the general impression that the preponderating sentiment of the State was favorable to the wine makers, and that the great body of citizens regard viticulture as one of the most important industries of the State, and the one upon which the future development of valuable dependent industries rests. The work of the Prohibitionists seems to have attracted the attention of the politicians and inspired them with the fear of defeat on the liquor issue.

Miss Kate Field, the well-known lecturer and reformer, was engaged by the Viticultural Society of California to agitate the wine question in the east. She set out in a very practical way, described the purity of the western fermented juices, their low percentage of alcohol and their generally healthful qualities. Her leading argument was that the cause of temperance would be advanced by the introduction of light wines instead of the whisky and beer which are now consumed by the masses of the people. She contended that the rum evil would be less a financial burden upon the poor, and that intoxication would be less general. Just as her compromise plan between promiscuous drinking and total abstinence had been fairly started, the Governor of the State and other officers associated with him opened a series of ungallant attacks upon their fair propagandist, and refused to pay her salary and expenses, thus throwing the responsibility upon the Society which engaged her. Thereupon Miss Field wrote a letter to the society, faintly expressing her disgust with high spirit and with but slight effervescence, declined her position and retired from the wine business.

Upon inquiry it has been shown that the Governor of California has been frightened by the Prohibitionists. Though at first a staunch supporter of Miss Field's mission, the political exigencies, as he interpreted them, demanded that he should in no way stand committed to the liquor people. The third party leaders have proceeded after their usual fashion, exaggerated their influence and importance, and magnified the number of votes which they will control at the next election. The Governor fancied that his political future was threatened by the belligerent Prohibitionists and to attract their good will he ordered his private secretary to belabor Miss Field rhetorically. His anti-rum power zeal has not been shared by the Viticultural Society, however, and President Wetmore, who has a national reputation as a Californian devoted to progress, has written a letter to that lady declining to accept her resignation. He says: "The great body of people in California and all our State officers, except our accidental Governor and his boorish secretary, appreciate your invaluable services and are grateful to you." In view of the confidence expressed by President Wetmore, the action of the Governor can only be explained by his fear of the political calculations so exaggeratedly made by the Prohibitionists. It may be predicted, however, that interest will prevail over sentiment and that the viticulturists, with or without Miss Field's assistance in the east, will maintain their control of political as well as economic influence along the lower Pacific coast.

The New Haven Register of July 16th published the following editorial under the

head, "Kate Field and Light Wine."

Miss Kate Field has resigned her position as special advertising agent of the California Viticultural Commission because Gov. Waterman complained of her bill of expenses. It seems that Miss Field was employed to deliver lectures in the east on the benefit to be derived from the standpoint of temperance by the use of light wines, such as are being made in California to a great extent. There exists a prejudice in the minds of a great many against native wines as contrasted with foreign, which it was expected Miss Field would be able to overcome. But whether because the immediate returns from her lectures did not satisfy the authorities of California, or because she was deemed too extravagant in her expense account, complaint was made and Miss Field indignantly resigned.

The people of California are evidently much in earnest on the subject of wine production. They intend to make it one of their great staples. The soil and the climate are admirably adapted to that purpose. Already the wine produced in the State has a large sale. Possibly it is not always sold as native wine. A foreign label oftentimes makes it more palatable. But if California is ever to become a great wine producing State, it must do two things: make good, pure, wholesome wine, place it on the market in good condition at a fair price and under its own name. If the article is good, people will not be long in finding it out.

In the viticultural countries of Europe, like France, the people drink native wine to a great extent. Notwithstanding the opposition of total abstinists, we believe such customs are a good thing for temperance. Miss Field states that Rev. Dr. Crosby assured her that if she would undertake the task of telling what she knew of light wines she would be a benefactor. We can endorse that sentiment. It is therefore to be regretted that Miss Field cannot continue in her work. The State of California should not quibble over bills of expenses in a matter in which they are so much interested.

The general drift of eastern sentiment can be judged from the following paragraphs taken at random:

It is now proposed to arrange a series of joint debates upon the subject of prohibition between the talented and eloquent John P. St. John and the beautiful and accomplished Kate Field. Mr. St. John is the apostle of prohibition for \$50 a lecture and Miss Field is the champion of the demon rum at \$100 a lecture. We should like to see a cycle of combats between the twain in an encounter of this character we should take a much keener interest than in any listie set-to between professional thumpers. Such is our confidence in the powers of Miss Kate that if we could borrow the money we should certainly offer large odds on her winning every fall. —Chicago News.

Kate Field says that Gov. Waterman, of California, with whom she is now having an able-bodied row, is "only an accident." It is to be feared, alas, that he will be only a memory, or the shadow of a grease spot, by the time the indignant Kate gets through with him. —Evening Wisconsin, Milwaukee.

Miss Kate Field had an engagement to lecture at Chautauqua, New York, but the managers have "excused" her, and her engagement is canceled. The cause is that she fought prohibition in Pennsylvania and the Chautauqua managers conclude that she is not an entirely proper person. Miss Field, in canceling her engagement, shows what she can do in the way of vigorous English. She calls the managers fanatics, busses at them, snaps her fingers under their noses, and at no time giving away to feminine hysterical emotion, proudly sails out of their presence with the assurance that she is in good health, will live a long time and the Chautauqua people will hear from her frequently. —Galveston News.

Viticulturists and wine dealers will be much pleased to learn that Miss Field is to continue her able campaign in their behalf in the east. She has withdrawn her resign-

nation at the earnest solicitation of the Viticultural Commission. Her letter in which she consents to continue the work is given below.

SPRING HOUSE,
RICHFIELD SPRINGS, N. Y.,
July 21, 1889.

C. A. Wetmore, Esq., President of the State Viticultural Commission of California
—DEAR SIR: I should indeed lack feeling did I not appreciate your generous endorsements of me in the vigorous letter just received, wherein you, as representative of the Viticultural Commission, refuse to accept my resignation.

Warmed by your sympathy and by that of lending California journals I withdraw my resignation. I do so the more readily because Prohibitionists already boast that they have forced me to abandon my opposition to their fanaticism.

No one knows better than you how little my association with your commission has had to do with my anti-prohibition sentiments. No one knows so well as you how little pecuniary benefit is entailed by my renewed connection with your honorable body. Thanking you for your confidence I am very truly yours, KATE FIELD.

It will thus be seen that Governor Waterman has been completely baffled in his struggle to please the Prohibitionists. As for Mr. Boruck he has vented his wrath by issuing his regular semi-annual declaration that he will not be squelched. Mr. Boruck's manifestoes to this end are invariably amusing and are always properly rated in San Francisco where his political character is well known. Mr. Boruck is well qualified to act as the bellows of the Waterman boom, for a windier, more blustering man than he is has never had a finger in California politics.

PROHIBITION AT LOS GATOS.

LOS GATOS, July 29, 1889.

EDITOR MERCHANT AND VITICULTURIST:—In your extra edition of the MERCHANT AND VITICULTURIST just received, I notice the following in regard to Los Gatos and prohibition.

"Above all, the progressive town of Los Gatos has prohibition, etc." Let me say right here that this is a mistake, for while the town trustees have passed an ordinance prohibiting the sale of liquors in any quantity less than a gallon, the same board of trustees know that all kind of liquors can be obtained in any quantity in more than one place in town. They also know, that had this question been submitted to a vote of the people, as such questions should be, it would have met the same fate as in the recent eastern elections.

Furthermore two of the five who compose the honorable board of trustees of Los Gatos, made what money they have by keeping saloons in connection with their other business, and were intimidated into voting for the ordinance by the presence of a lot of old women who represent the Women's Christian Temperance Union, who went to a business meeting of the board for this purpose.

Moreover, two of the other three in the board are well known drinkers, who make their boasts of keeping plenty of liquor at home and of using it, and finally the whole board have been swayed at will by one of the principal real estate agents in town, who would pull the wires as in a game of Punch and Judy and all for the avowed purpose of making the move so obnoxious to the people as to bury the prohibition cranks forever out of sight at the next election.

H. A. M.

Since the above was placed in type, the Town Council adopted a high license ordinance.

Arpad Haraszthy & Co.
VINEYARD PROPRIETORS
 ---AND---
SHIPPERS OF CALIFORNIA WINES.
 530 Washington Street, San Francisco, Cal.

I. DE TURK
 SANTA ROSA, CALIFORNIA.
Pure California Wines and Brandies,
 FINE LOTS OF ZINFANDEL AND RIESLING—VINTAGES OF 1881-85-86-87-88.
 SAN FRANCISCO OFFICE, C. M. Mann, Mgr., 212 SACRAMENTO ST.
 NEW YORK OFFICE - - - - 46 BEAVER STREET

LACHMAN & JACOBI,
California Wines and Brandies,
BRYANT AND SECOND STS.
 SAN FRANCISCO.

S. LACHMAN & CO.,
 453 to 465 Brannan St., San Francisco.
CALIFORNIA WINES AND BRANDIES,
 FINEST AND LARGEST STOCK, FULLY MATURED.
CALIFORNIA SHERRIES A SPECIALTY.
 NEW YORK OFFICE, - - - - 22-26 ELM STREET.

C. CARPY & CO.,
 ---PRODUCERS OF---
CALIFORNIA WINES AND BRANDIES.
515 & 517 SACRAMENTO ST., S. F.
 Wine Vaults and Wineries at Napa City.

J. Gundlach Chas. Bundschu.

J. GUNDLACH & CO.
 VINEYARD, (PROPRIETORS), SONOMA.
 MARKET & SECOND ST. SAN FRANCISCO, CALIFORNIA.
 NEW YORK OFFICE:
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KOHLER & FROHLING,
PIONEER WINE HOUSE,
 ---ESTABLISHED 1854.---
GROWERS OF AND DEALERS IN
CALIFORNIA WINES and BRANDIES.
Vineyards in Los Angeles County, Sonoma County,
Merced County and Fresno County.
 626 MONTCOMERY STREET, - - - - SAN FRANCISCO
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CALIFORNIA WINE GROWER'S UNION,
 ---PURE---
California Wines and Brandies
 116 BATTERY STREET,
 SAN FRANCISCO, CAL.

HARRIS, KINGSTON & CO.
 WINE GROWERS AND DISTILLERS,
 ---AND DEALERS IN---
Pure California Wines and Brandies,
 VINEYARDS AND CELLARS, VAULTS,
RUTHERFORD, 110 STEVENSON ST.,
 Napa County, Cal. San Francisco, Cal.

EL PINAL VINEYARD,
GEO. WEST & SON,
 ---MANUFACTURERS OF---
CALIFORNIA WINES AND BRANDIES,
 STOCKTON, CALIFORNIA.

ALFRED GREENEBAUM & CO.,
Shippers of California Wines,
 51, 53, 55, 57, 59 and 61 First Street,
 Union Foundry Block, SAN FRANCISCO.
 699 Broadway cor. Fourth, New York City - - 29-31 River St., Chicago.

PURITY WINE CO.
 OFFICE: 712, 714 BATTERY STREET,
 WAREHOUSES: Cor. Eighth and Brannan Sts. - - CAPACITY: 5,000,000 Gallons

 Wines treated under the Fraser Electro Magnetic Process, developing New Wines
 in thirty days, equal to three year's maturing under the old system.
J. W. NELSON, President.

FUNGUS OR NO FUNGUS.

MR. SHORB SAYS AYE, AND DR.
HARKNESS SAYS NAY.The Los Angeles Commissioner Tells
What is Being Done in the Bat-
tle With the Mysterious Vine
Disease.

On Thursday afternoon of last week Commissioner J. De Barth Shorb, of Los Angeles, delivered a short address in the rooms of the Viticultural Commission, on the vine disease that is ravaging the vineyards of Los Angeles County. There were present Commissioners George West, Dr. Harkness, President of the Academy of Sciences, President Wetmore of the Viticultural Commission, Secretary Terrill and members of the press. Mr. Shorb, after referring to the fact that he had been appointed by the Viticultural Commission a committee of one to direct the investigation of the vine disease, stated that he had been engaged in that labor about four hours a day ever since his appointment. Assisted by Expert Ethelbert Dowlen he had pushed the investigation on various theories, but had obtained no satisfactory results until they began treating the vines on the theory that the malady was a fungus disease. The remedy applied (Ongerth compound) had done good work in checking the disease and restoring the vines, but no official conclusion could be reached till after the present month has passed, August being the month in which the malady performs its most deadly execution. As an example of the effect of the compound, Mr. Shorb stated that when the investigation began two badly diseased vines were placed in a hot house, in order that the process of decay and death might be closely observed. These vines became affected with mildew and were treated with the Ongerth powder, with the result that they began to recover, and at the present time are apparently entirely free from the disease. This had led Mr. Shorb to use the powder on a great many vines in his 600 acres of vineyard, and it had exercised considerable control over the malady. While Expert Dowlen had never declared the disease to be a fungus, Commissioner Shorb believed it to be such, but on the other hand Dr. Harkness had asserted emphatically that the disease was not fungoid. The idea that the disease was caused by foul soil appeared to be answered by the fact that the disease affected the vines in all kinds of soil, on light, heavy, high or low lands. In reply to a question by Commissioner West, Mr. Shorb stated that in three applications of the mixture the vines in the vineyard appeared to be freed of the disease and that those not affected last year, and the cuttings that had been set in the places of the vines that were killed by the disease, were thoroughly healthy and vigorous. Replying to a question by President Wetmore, Mr. Shorb stated that Pierce, the Government expert, though offered the benefit of the experience of Expert Dowlen and himself, had ignored their invitation to come and see the result of their investigations.

President Wetmore said that Pierce was sent out here chiefly through the efforts of the Viticultural Commission. But the expert had located in a section where the vines were nearly all destroyed, and was making nothing more or less than a post-mortem investigation of the vines. He had

failed to co-operate with the commission, and from his interviews in the southern papers was inclined to make himself personally important rather than to arrive at a conclusion regarding the disease; and he could not therefore expect to accomplish much this year.

During the discussion that ensued Mr. Shorb said that fertilizers were being employed to learn if the the treatment of the soil would affect the disease, and President Wetmore asserted his belief that the theory of treating the soil was the correct one. He called attention to the fact that fruit trees in various portions of the State were perishing from some mysterious cause, and in view of the fact that there might be some connection between the two diseases, he thought the State Horticultural Society might well take part in the investigation. Mr. Wetmore in referring to an interview in a Los Angeles paper in which Governor Waterman had remarked that he was "glad some one had finally been sent down to look into the disease," stated that the Governor's statement was entirely uncalled for, for the reason that during the past winter the investigation of the disease had been actively going on and that it had been conducted by men who are vitally interested in discovering the cause and finding a remedy for the malady.

Dr. Harkness was asked by Mr. Shorb if he could tell what the disease was, and he replied that his investigation had not been in that direction. "I am absolutely sure," said he, "that the disease is not a fungus. I have seen it in Alameda County, on wild vines in the East and I have specimens of the fungus from Germany. It exists in almost every vineyard in the world, and in my opinion is nothing more than the product of decay in the vines. I cannot but believe that the disease is climatic."

Mr. Shorb would not accept that theory and thought that it did not agree with the fact that cuttings, when planted and attacked by the disease always began to die at the small end, no matter which end of the cutting was placed in the ground.

President Wetmore referred to the fact that the Government expert had discovered bacteria in the sap of the diseased vines, but this fact was considered of no importance as they can be readily found in all decaying wood.

ATTENTION is called to the advertisement of George L. Wenzel which appears elsewhere. Mr. Wenzel's grape stripper and separator has been a complete success wherever tried, as the following testimonials will show:

MADRONE VINEYARDS,
GLEN ELLER, CAL.

George L. Wenzel, Esq.:

DEAR SIR:—When I bought one of your Grape Crushers and Separator last fall, I promised that after I had fully tried it, I would write you whether it gave satisfaction or not.

I crushed and stemmed my entire vintage of 1884—consisting of upward of 500 tons of grapes—with the machine you sold me, and it gives me pleasure to say that it did its work most satisfactorily.

With two men to turn, I found that I could crush and stem from twenty-five to thirty tons of grapes per day on your machine.

I consider that the superior quality of my red wine of last year, is largely due to the fact that the stems were thrown out by the stemmer, and not allowed to run through the crusher, as is usually done with other machines.

Very respectfully yours,

E. T. SHREFFARD,

ST. HELENA, CAL.

Mr. George L. Wenzel, San Francisco, Cal.:

DEAR SIR:—I take pleasure in stating that the grape separator and crusher which I purchased from you has given entire satisfaction, and I am well pleased with your idea in separating the stem from the berry before crushing.

Your crusher is superior to any in the market in my opinion. I have separated and crushed in one hour with steam power, 150 boxes, equal to about four and one half tons, to my entire satisfaction.

Yours truly,

CHARLES LEMME,

CHAS. W. FORE.

JOHN SPRUANCE.

Spruance, Stanley & Co.,

IMPORTERS AND JOBBERS OF FINE

WHISKIES, WINES AND LIQUORS

410 FRONT STREET, - - - SAN FRANCISCO.



Louis Roederer Champagne.

THE HIGHEST GRADE CHAMPAGNE IN THE WORLD.

WHITE LABEL,

BROWN LABEL,

"CARTE BLANCHE,"

"GRAND VIN SEC,"

A Magnificent Rich Wine,

Perfection of a Dry Wine.

See that every Bottle bears the private label of

MACONDRAY & CO.,

Sole Agents for the Pacific Coast.

CRANE, HASTINGS & CO.

IMPORTERS AND WHOLESALE

Liquor and Wine Merchants

Choice Old Cabinet Ky. Bourbon, O K Kentucky Bourbon A A, Copper Distilled C V Ky. Bourbon

316 SACRAMENTO STREET, - SAN FRANCISCO.

J. D. SIEBE,

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SIEBE BROS. & PLAGEMAN,

328 to 336 Sansome Street,

WINE AND LIQUOR MERCHANTS.

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Celebrated O. K. Rosedale Whiskey.

SAN FRANCISCO, CAL.

SCHRAMSBERGER

PURE CALIFORNIA WINES,

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COMMERCIAL AGENTS

For the famous California Wines made from the PURE GRAPE JUICE,
and stored for years in Sub-Mountain Cellars.

212-214 MARKET STREET, - - - SAN FRANCISCO.

J. B. WATHEN BROS. CO.,

DISTILLERS OF THE J. B. WATHEN & BROS.'

Pure Old Fashion FIRE COPPER Rye & Bourbon

:—: Also Criterion Bourbon :—:

141 WEST MAIN ST., - - - LOUISVILLE, KY.

We guarantee ours according to Government sale. Inure 85c. on the 100 dollars. Our warehouse is of brick with iron roof and shutters. Facilities are such as to insure prompt shipment by rail on through bills of lading.

THE TRADE.

Seventeen liquor dealers at Petaluma failed to apply for a license under the new law.

The reimportations for the month of June, were about 2,000 barrels, which shows that the stock of old whiskies is being steadily diminished.

The Montrose distillery of A. Guckenheimer & Bros., at Freeport, Pa., has been destroyed by fire. The loss is \$30,000. The distillery will be at once rebuilt.

The judges of the Court of Sessions of Allegheny county, Pa., have decided that they have no authority to grant retail licenses, and refuse to consider any further applications.

According to testimony given before the Excise committee of the New York Assembly, there are, in round numbers, 9,000 licensed and 1,000 unlicensed places in New York City where liquor is sold.

Mr. Charles Stern returned from California on the 10th ult., after a visit to his home there of about two months. His visit was a most satisfactory one in all respects, and he returns with increased admiration for both California and her products.—*Bon-forts.*

S. McCulloch, the New York dealer, who is at present in this city, is endeavoring to arrange for an exhibit of California wines and brandies in New York city. He has been in conference with several local firms in relation to the matter.

The Pomona Wine Company has received an order from the eastern agent Mr. J. J. O'Neill, for 50,000 gallons of wine (twenty carloads), to be shipped as soon as convenient. It goes to New York city, and the first consignment will go east about the first of next week.

The saloon keepers of Cincinnati are having a spirited contest with the police over the Sunday law. About one hundred and fifty saloon keepers were arrested on the 28th, ult. and there were more arrests last Sunday. The Sunday law is still in operation.

On the first of next September, the Oakland retail liquor dealers must begin paying their quarterly licenses of one hundred dollars. There are two hundred and forty saloons in Oakland, nine of which have already closed. The corner grocer-men are expecting to be the worst sufferers of all.

The Apollinaris Co. has obtained an injunction against parties selling any mineral waters under labels that are liable to be mistaken for those used on Apollinaris bottles. The suit grew out of Victoria water, the labels of which closely resemble those of the Apollinaris, being palmed off on parties buying Apollinaris water.

Pearce & Ryan, one of the largest firms in Nashville, Tenn., made an assignment on the 19th ult. to John N. Sperry. The assets, which are mainly of accounts, are stated to be about \$133,000, with liabilities amounting to \$103,089. A number of Cincinnati and Louisville houses are creditors.

Peter C. Kellogg, a prominent auctioneer of New York, has written a letter to Charles A. Wetmore, of the Viticultural Commission in which he proposes that California wine be sold at auction in New York,

in the same manner that California fruit is now sold. A representative of the firm with which Mr. Kellogg is connected will soon be in the city in reference to the matter.

In another column will be found some interesting figures showing the advance in prices of standard whiskies since February 3d. They indicate that the surplus has been disposed of and that the trade is again entering an era of prosperity. Manufacturers have learned to their cost, that over production is a little short of commercial suicide and it is safe to say that they will not soon try the experiment again.

Prohibition will soon be up before the people of Dakota for acceptance of rejection. It is stated that the Third Party leaders will concentrate all the powers at their command to swing the new states into line with Maine, Kansas and Iowa, and notwithstanding their recent overwhelming defeats, they are quite confident of success. However, those who are well posted on the situation up that way, predict that the "Dry" will be voted clear out of sight.

The idea advanced by Mr. Hermann Bohmann, of Kohler & Frohling, that California should have a first class viticultural exhibit and cafe in New York, meets with general approval. The Viticultural Commission, the San Francisco dealers and the producers alike favor the project. The only question to be met with is the one of funds. It would cost a round sum to carry out the project and yet no better advertisement of the wine industry could possibly be devised.

Messrs. Sherwood & Sherwood, recently applied for permission to make transportation and exportation entry for benefit of drawback via New Orleans of certain wine now remaining in bonded warehouse in this city after paying duties thereon. The Collector suggested that there is no provision for an entry of the character mentioned, both the regulations and the statute requiring that merchandise upon which duty has been paid, and which the importers may desire to export with benefit of return duties, less one per cent, must be exported directly from the custody of the officers of the Customs to the foreign country. He says that of course this cannot be accomplished by forwarding the goods from one United States port to another, for inasmuch as there is nothing to take a bond for in such cases, the goods must necessarily leave the custody of the officers of the Customs, and thus debar the importers from the privilege prescribed by the statute. Secretary Win-dom denied the application in its present form.

TO SUBSCRIBERS.

The management of the MERCHANT AND VITICULTURIST finds quite a number of subscribers who are considerably in arrears. By looking at the date on the wrapper of your paper you will see at what time your subscription expired, and will thus be enabled to ascertain at once how much you are delinquent. It is our desire and intention to make the MERCHANT AND VITICULTURIST by far the best paper of its class in the United States, but to do this a great deal of money is required. Every little helps however, so send in your remittances.

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N. P. COLE & CO.

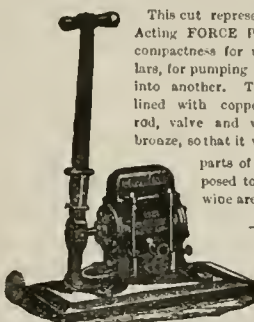
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We carry in stock the most complete stock of wine goods, such as Press, Crushers, Crushers and Stemmers, Wine Cocks, Etc. Write for Catalogue and Special Prices.

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We are the only and exclusive manufacturers of the Challenge brand, which is admitted by the trade and parties who are using it, to be the most durable Wine Hose ever produced. This hose is not offered in competition with Hose in this market sold for the same purpose, but we place our Hose before you as a first class Hose. Every foot is guaranteed. If proved defective in any way will forward you new length, or refund money and pay all charges attached thereto. What better guarantee can we offer?

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Adapted to all Sizes of Bags

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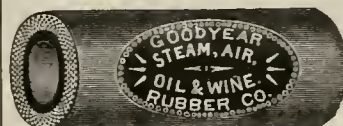
SEND FOR DESCRIPTIVE LISTS TO

Fairbanks & Hutchinson,

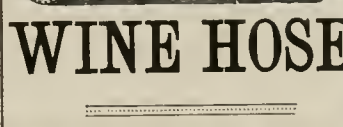
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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors.
Office, 511 Sansome street. Postoffice Box, 2366DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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THURSDAY.....AUGUST 8, 1889

TO THE TRADE.

Beginning with this issue and in the future, the MERCHANT AND VITICULTURIST will contain a new department of great interest and value to the wine and spirit trade of the Pacific Coast and the East. It consists of a complete record up to the date of each issue of this journal, of all the business changes in the wholesale and retail wine and spirit trade of the entire Pacific Coast, including dissolutions and changes of co-partnership, failures, sales of business, burned out, sold out, assignments, bankruptcies, chattel and realty mortgages, etc., in the trade comprising as accurate and complete a report as can be compiled. Such information is of great importance to the branches of the trade, represented by the MERCHANT AND VITICULTURIST, and we feel confident that the enterprise which furnishes it with the other good things in this journal for three dollars per year subscription, will be duly appreciated.

MARKET REVIEW.

General trade has been rather slack during the past fortnight. Values have been steadily maintained on all lines of merchandise, however, both in the city and the country, showing that while the volume of business is not of unusual proportions, merchants and traders anticipate a brisk trade in the fall months and in the early winter.

The clearings for the week ending July 25th were \$11,737,465, and for the week

ending August 1st they were \$16,618,049.98. The total clearings for July were \$71,298,951.97, and the balance were \$10,211,640.94, as against \$67,615,419.76 and \$10,884,344.01 respectively in July 1888.

The wine market is still stagnating and there is no discernable improvement in values. Perhaps the most significant circumstance noticeable among the wine trade is the general movement toward the erection of cellars. The capacious cellar of Kohler & Frohling now erecting at the corner of Folsom and Second streets is being pushed to completion as rapidly as is possible. Smaller cellars are being constructed at many points in the interior, which shows that long headed handlers are preparing for the advance in prices that dealers and producers are both anticipating.

The market for domestic brandy is quiet. A fair inquiry for shipments to New York is the only feature worth mentioning. Prices remain steady and low in sympathy with the market for wine.

The market for whiskies and spirits remains dull. Local dealers have not felt the effect of the sharp eastern advance so much as were the trade conditions more favorable. Prices are firmer but nothing like what they should be in sympathy with the eastern movement.

Eastern advices show a continued laxity in the demand for California wines and brandies. The principal firms, however, in both Chicago and New York anticipate a lively demand this fall.

The whiskey market is rather quiet in both New York and Chicago. Buyers and sellers are both rustiating and sales of importance are few. Nevertheless the prices of Bourbons continue to climb steadily, which is a source of great satisfaction to holders.

Eastern ryes continue to advance, a fact which is causing uneasiness to some distillers who fear that buyers may be forced to purchase other ryes. Part of the advance is attributed to the dissipation of the prohibition movement.

The Kentucky whiskey market continues to harden. Holders of '80s, '87s and '88s are inclined to keep what they have and considerable speculation is being done in '89s.

The grapes are ripening fast in every section, and vineyardists and cellar-men are settling the prices that are to rule. The average contract price for red and white grapes of the ordinary varieties is \$10 to \$13 per ton. Missions have sold as low as \$8, and the Sauternes and the few Bordeaux grapes obtainable have been taken at good prices. The average price this year is about \$12 a ton thus far.

Francis Murphy, the blue ribbon man, is out against prohibition by law. He says it is an impossibility.

CONDITION OF THE VINES.

The grapes are ripening fast in every district, and in Fresno and the South the vintage is fairly begun. In the Coast valleys winemaking will begin in earnest about the first of September.

Mildew prevailed to a great extent in Napa and Sonoma during the past fortnight. Damage from this cause is reported from almost every section in these counties. Now that the cold foggy days have been succeeded by warm bright weather, the danger from this source may be said to be well over.

Sunburn is reported from a few localities in Sonoma County and Livermore as well as in the Sacramento valley.

Taken as a whole the prospects are excellent.

A gentleman from Riverside has notified the viticultural officers that the dread disease has put in an appearance in the vineyards of that district.

The vignerons of El Cajon Valley in San Diego County are excited over the fact that their vines are becoming affected with a disease which has all the characteristics of the Los Angeles malady. Expert Dowlen has gone to the district to determine if the disease is the so-called malnero.

A few days ago a specimen of a diseased vine was sent to the Viticultural Commission from a vineyard in Fresno County. It is now in the hands of Dr. Harkness. From the description of the vine Mr. Shorb pronounces it the true Los Angeles disease.

The investigation of the vine disease has shown that it is very destructive to the Mission and Maturo, that the Carignan are nearly proof against it and that it does not affect the Lenoir.

HELPING THE WINE INDUSTRY.

Not since the wine industry fell into its present depressed condition has there been such a general agitation within the State and in the East, looking to a remedy for the trouble. While the producers have been seeking some means to relieve the market of inferior wines and thereby increase the demand for and prices of good wines, the dealers have made and are making a hard struggle to secure a reduction of the overland freight tariff on native wines and brandies that shall remove the discrimination that now handicaps the shippers of California. It now appears that the powerful and unanswerable argument presented by the dealers to the transcontinental association will result in a marked reduction in freight rates and with this point gained one more formidable bar to the successful introduction of our wines and brandies abroad will have been removed.

Equal success has attended the efforts of the committee appointed by the Grape Growers and Wine Makers' Association for the purpose of organizing a big brandy manufacturing company to dispose of the large surplus of inferior wines of the past and coming vintage. The committee was enabled to show capitalists that there is plenty of profit in the manufacturing of

grape brandy and before the next issue of this journal the California Brandy Union will have been organized.

From all these facts we feel safe in concluding that the beginning of the revival of the wine industry will be inaugurated this season.

CHANKISM AND FANATICISM.

The manner in which the Women's Christian Temperance Union has been set upon by the clergy of St. Louis ought to excite these well-meaning but misguided females with the fact that they are making fools of themselves. They were not satisfied with making war upon the liquor traffic, but attempted to force the clergy to abolish wine from the sacrament. One of the St. Louis newspapers interviewed several ministers on the subject with the following result: The R. V. C. J. F. Wrigley of St. Mary's Episcopal church, said: "The movement is a species of crankism and fanaticism with which the Episcopal church will have nothing to do. Our church believes in temperance in all things. The teachings of the Bible and of the fathers go to show that the wine used at the Lord's Supper was fermented juice of the grape. We believe the Lord's practice is a safe one to follow. If one cannot use wine with prudence, he can and should refrain from using it as a beverage. I always dilute sacramental wine about a hundred per cent. I believe it is generally so diluted."

The Rev. S. S. Mitchell of the First Presbyterian church said the movement was zeal begotten of ignorance, if not impertinence, and that the Savior knew what he was doing.

The Rev. M. C. Hyde, of All Saints church said he would not dare to use a substitute for fermented wine.

The Rev. Mr. Egbert, of Calvary Delaware Avenue Presbyterian church, said he used fermented wine and should do so. Three former drunkards who had drank it at the sacrament told him it gave them no temptation. One Baptist and two Presbyterians use unfermented wine, but almost all the other clergymen are for the real article.

After this fanatical exhibition by the W. C. T. U., of St. Louis, it is entirely reasonable to suppose that if the Savior should return to earth, this association of meddlesome grannies would feel it incumbent upon them to dictate to him what he should and should not drink.

WINE SHIPMENTS.

The shipments of native wines and brandies from this port for the six months ending June 30th, were not so small as they might have been. The movement of wine by sea during the period amounted to 1,835,132 gallons, valued at \$909,335. By rail, 1,475,412 gallons, valued at \$619,673.

The brandy exports by sea and rail were 153,291 gallons, the value of which was \$306,582.

During the same period of 1888, the exports of wine by sea amounted 1,143,789 gallons, valued at \$457,514. This is a little over one-half the value of the sea shipment of wine in the last half of the fiscal year 1888-9.

WINE GROWERS and cellar men, having special lots of wine or brandy for sale, should advertise their products in the MERCHANT AND VITICULTURIST, which is read by nearly every native wine and brandy dealer in the United States.

COME TO THE CONVENTION.

As announced in an extra edition of the *MERCHANT AND VITICULTURIST* of July 25th, the seventh annual State viticultural convention will be held in Viticultural Hall, from August 13th, to 17th inclusive. The subjects and situation to be discussed will make this meeting the most important in the history of the organization and it would seem imperatively necessary that there should be a fair representation from every grape growing and wine making section of the State.

Since the wine industry has been in the dumps, there has been altogether too much lack of interest in the proceedings of the Viticultural Commission as well as the Grape Growers and Wine Makers association and it is to be hoped that the viticulturists will awake to a realization of this fact and turn out in such numbers as will make the convention a notable one. A perusal of the call for the convention will show that there are many subjects of grave importance to be discussed, the proper disposition of which ought, in a measure, to result in an improvement of the condition of the industry.

WINE GROWERS OPPORTUNITY.

The wine growers and others who are desirous that the proposed California Brandy Union should be a success, should remember that the capitalists who are favoring the proposition will be largely governed in their decision by the action of the wine growers in supporting the enterprise. If the latter show their confidence in the scheme, by liberally subscribing to the stock with cash or wine, capitalists will not hesitate to put their money in the business, but if the wine growers do not show this confidence, they can hardly expect any great anxiety on the part of the capital to take hold of the enterprise. In short, the wine growers should understand that the successful issue of this big and generally popular scheme, depends almost entirely upon their action. If they are in favor of it, they should get out and work for its success, and then come to the State Viticultural Convention next week, prepared to make such subscriptions to the stock of the Brandy Union, as it will give it a good healthy start. If this duty is performed, capital will do the rest.

THE WINE DEALERS' MEMORIAL.

The memorial sent by the Wine Dealers' Association to the Transcontinental Association, is one that will meet with the hearty approval of every one in the wine industry. The memorial, which appears elsewhere, shows conclusively that freight on our wines are far in excess of what they should be, considering the rates charged on beer and other cheap beverages. The Transcontinental Association has long labored under under precisely the same ideas regarding wine, which are to be found in the average American citizen's mind. Anything which is associated with "wine" for some reason suggests high prices to such people. The San Francisco dealers have done well in disabasing the Transcontinental Association of the idea that wine is a fancy priced article and should pay big freight, and the prompt action of the Grape Growers and Winemakers' Association in endorsing the memorial is to be commended. The Southern Pacific Company and Senator Stanford have promised to do what they can towards assisting the wine industry in this manner.

TRANSCONTINENTAL RATES.

MEMORIAL OF THE SAN FRANCISCO WINE DEALERS' ASSOCIATION.

A Plain Statement Showing How California Wines and Brandies are Suffering in the Matters of Freight Rates.

In the extra *MERCHANT AND VITICULTURIST* of the 25 ult. a resume of the action of the San Francisco Wine Dealers' Association in petitioning the Transcontinental Association, was somewhat fully alluded to. The communication which has been forwarded to the Association is as follows, and speaks for itself.

To the Members of the Transcontinental Association, Chicago, Ill. Jas. Smith Esq., Chairman:

GENTLEMEN:—At a meeting of the San Francisco Wine Dealers' Association, held on the 12th ult. the depressed condition of the California wine industry and its causes were discussed. The opinion prevailed that the present high tariff rates on California wines and brandies are one of the chief causes retarding the development of our industry. It was unanimously adopted to confer with you with a view of obtaining an essential modification of the present rates on wines and brandies in wood and glass.

We earnestly call your attention to the immense shrinkage of values in California grape products, bringing our ordinary California wines below the standard valuation of beer, and we justly claim on this ground alone that we are entitled to a thorough revision of classification. According to established rules of railroads, low prices and values of articles should be followed by corresponding low rates of transportation, in order to facilitate trade and stimulate consumption.

Considering the favorable rates established on other commodities, it almost appears that a discrimination against California wines is the basis of the present tariff. Our object is to have this remedied and for this purpose we submit a comparison of east and west bound freights of similar articles.

FRAST. Rates of our products east bound: California wines and brandies in wood to all shipping points in carloads, Wine \$1 25, Brandy \$1 55

Rates of eastern products, west bound. Alcohol, high wines and pure spirits in wood:

	\$20 per bbl	\$1 per gal.
	Valuation	Valuation
From Missouri River points.....	\$1.00	\$1.11
" St. Louis.....	1.10	1.18
" Chicago.....	1.15	1.23
" Cincinnati.....	1.20	1.28

Beer in wood (including high-priced imported Bohemian and Bavarian beers), Missouri River points, St. Louis, Chicago, Milwaukee, etc., \$1 00 per 100 lbs.

Comparing these figures we see no reason why shippers of California wine should not be similarly protected in freight rates as shippers of eastern or imported products to this coast.

We are in active competition with the wines of Ohio, Missouri, North Carolina and Virginia; they enjoy the benefit of cheap local rates to reach the centers of trade, while we have to contend against a rate which amounts to nearly fifty per cent of the actual present value of our products.

That low freight rates stimulate the demand and consumption of our products

has been conclusively demonstrated by immense shipments of wines and brandies by sailing vessels around Cape Horn to New York. These shipments are not intended for consumption in New York alone—most of them are re-shipped from there under cheap local rates to points that could be reached from California by rail, provided a reasonable classification and freight rate would justify a direct shipment. Unless some change for the better is effected we predict a still larger falling off of shipments to western points than has taken place during the last two years. We venture to affirm that fully one-half of the wines and brandies shipped by sailing vessel to New York, would be carried by the railroads lines if they would only cease to discriminate against the products of the vineyards of the Pacific Coast.

SECOND. Another point which we would like to interest you in, is the great difference between carload rates and less than carload rates. The following figures explain themselves:

	C. L.	L. C. L.	Difference.
Wine in wood.....	\$1.25	\$2.05	83 cts.
Wine in glass.....	1.65	2.25	60 "
Brandy in wood.....	1.55	2.35	80 "
Brandy in glass.....	2.15	2.85	70 "

This shows a difference of 80 cents per 100 lbs. on wines and brandy in wood and 60 to 70 cents in glass. These unreasonable differences appears like another discrimination against us and our customers, when we note among other things of a similar nature but a small difference, e. g.:

	C. L.	L. C. L.	Difference.
Grape Must.....	\$1.00	\$1.25	25 cts.
Cal. Olive Oil.....	1.60	2.00	40 "
Seeds, boxed.....	1.80	2.00	20 "

In this case it cannot be the value of the articles that dictated the differences, the value of California olive oil being at least six-fold the value of our wines.

THIRD. On the subject of a necessary reduction of rates on wines and brandies in glass, we refer to and confirm our former representations to your association. We might remark in this connection that you have yielded to the demands of the fruit interest by establishing an east bound rate of \$1.10 to all shipping points on canned goods, the value of which per case exceeds the value of California wines per case. We ask for our industry, which is fully as important, an equal consideration, as that tendered to the packing interest of this Coast.

Your west bound tariff shows the following extraordinary concessions:

Beer, ale and porter in glass or stone, packed:

Missouri River points.....	\$.99
St. Louis.....	1.06
Chicago.....	1.10
Cincinnati and Pittsburg.....	1.15
New York.....	1.20

If your railroad lines can carry imported beer, ale and porter, in glass or stone, from Chicago to San Francisco for \$1.10 per 100 pounds, we fail to see why an American product should be taxed \$1.65 for the same distance.

FOURTH. We would call your attention to the freight rate on empty (second-hand) wine packages. They are sometimes returned from eastern shipping points; the freight, ranging from \$1.25 (St. Louis) to \$1.50 (New York,) is entirely out of proportion to their value. We note that eastern brewers enjoy a commodity rate on returned empty beer casks of fifty cents per 100 pounds. We suggest that a reduction should be made on empty wine packages returned from eastern points.

In submitting our arguments to your honorable body, we trust that a fair, impar-

tial adjustment of all the submitted points may result from your investigations.

Our California wine industry in its present depressed condition is largely depending on cheap facilities of transportation. Only by adopting and establishing more liberal principles in the formulation of your rates, you can expect to regain and hold the transportation of the bulk of our goods, which are now carried almost exclusively by the Clipper lines. We remain, gentlemen,

Yours most respectfully,

CHARLES BUNDSCHU,
President S. F. Wine Dealers' Association.

E. C. PRIER,
Secretary.

Latest advices from Chicago show that the foregoing unanswered memorial of the Wine Dealers' Association has resulted in prompt action by the Transcontinental Association. The Freight Committee to whom the matter was referred for the purpose of a revision of the tariff on California wines and brandies, have reported in favor of the following reductions between Pacific coast terminals and eastern common points:

Wine in wood or glass \$1 per 100 pounds, car load lots.

Brandy in similar packages, \$1.20.

California champagne, \$1.40.

The above recommendations will be made to the general managers at their meeting which is to be held in a few days, and as the Freight Committee is composed of some of the most influential members of the Association, it is confidently expected that the above rates, with possibly some slight alterations, will be adopted.

HOW THEY VOTED.

The tide of opinion has been flowing strongly against prohibition. Nine states have rejected it by steadily increasing majorities. Put on trial by popular vote, it failed in practice and has been condemned. What occurred in Rhode Island has been the general experience. It came into operation in 1886, but the liquor-dealers soon discovered that by slight precautions they could sell "rum" without danger of interference and within six months, the drunkenness prohibition was intended to suppress had increased, and the figures published by the prohibitionists conclusively established the fact. The majorities against state prohibition recorded during the past two years are as follows:

New Hampshire.....	5,000
Michigan.....	5,645
Oregon.....	7,985
Rhode Island.....	18,596
Tennessee.....	27,693
West Virginia.....	35,574
Massachusetts.....	44,552
Texas.....	92,961
Pennsylvania.....	190,000

428,006

The San Francisco *MERCHANT AND VITICULTURIST* shows marked improvement. It is a useful, practical journal, and fills acceptably a wide, unoccupied field.—*Marysville Democrat*.

PERSONS in search of a quiet elegantly appointed restaurant, of undoubted excellence, should go to **SWAIN'S, 213 SUTTER STREET.** Our wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied at short notice.

IN TOWN AND COUNTRY.

Nine 12,000 gallon tanks of wine have been erected by the Italian-Swiss colony at Healdsburg.

A new winery with a capacity of 50,000 gallons is being erected on the Cook ranch north of Windsor.

Henry Harris of St. Helena, has made a sale of 60,000 gallons of wine to S. Lachman & Co.

C. P. Adamson of St. Helena, sold his cellar of wine to Lachman & Jacobi, and is shipping three carloads a week.

P. Fontaine has established a cooperage establishment at Livermore. He begins with an order for 100 barrels from A. G. Chauche.

J. T. Gordon, of El Cajon valley, has purchased the entire raisin crop of the Cowles ranch, which he will pick and pack. The crop is unusually large this year.

The State Board of Trade is preparing to send out boys and men to all vineyardists who want grape pickers. The boys gave satisfaction last year, all things considered.

George Skoog's brandy, distilled by Mr. Charles Krug, was sold Saturday afternoon by Fred Ewer, assignee, to a San Francisco firm for fifty-five cents per gallon, at the U. S. bonded warehouse.

G. Migliavacca of Napa, is making preparations for the coming vintage. Six 20,000 gallon tanks are to be constructed, three in the new cellar and three in the old building. They will be supported by stone foundations.

The viticultural officer who has recently examined the vines in El Cajon valley finds traces of the dreaded vine disease there. It appears that no important section south of Tebachi can now claim entire exemption from its presence.

Captain H. W. McIntyre, the superintendent of Senator Stanford's vineyard at Vina, has been in the city recently. He is vastly pleased with the employment of white labor on the Vina ranch and will give employment to all the boys he can this fall.

Beringer Brothers of St. Helena, now have their new fermenting room completed. It is a handsome addition to their large cellar, and will give them much more room. This is a progressive firm and occupies a conspicuous place in the front ranks of the wine business.

Quite a large quantity of wine-making machinery was burned at St. Helena, August 2nd, when the Duckworth & Genuug foundry was burned. Bourn & Wise had \$1,800 worth of machinery in the place, and the Co-operative Brandy Co., had \$500 worth.

Prof. N. B. Pierce, the vine expert, from the Department of Agriculture, Washington, is working away with his experiments, to try and solve the mysterious vine disease; he has imported 200 healthy vines from Missouri and planted some at his experimental station.

A Chicago dispatch of June 22d, says: "Three hundred men congregated in the corridor of the Grand Pacific Hotel to-day, answering the advertisement of Joseph Herzog for men to work in his Napa vineyard. Herzog departed at noon and a search of his apartments revealed two valises filled with bricks.

The stockholders of the St. Helena Viticultural Association elected the following Board of directors: H. J. Lowelling, W. W. Lyman, L. H. Trainer, J. L. Beringer, and G. B. Worrell. The Directors elected the following officers for the ensuing year: President, H. J. Lowelling; Vice President, W. W. Lyman; Secretary, W. A. Mackinder; Treasurer, J. L. Beringer.

Work is progressing satisfactorily on the new wine cellar which is being constructed near St. Helena for Bourn & Wise. The stone work is now finished, and the concrete flooring is nearly completed. A stone distillery is now in course of construction, which will be 40x70 feet in size. One hundred thousand gallons of wine are now stored in the north wing of the structure. Excavating for another tunnel for more storage room will begin soon.

Messrs. Hagne and Barber with other interested parties are about to establish a winery at the Rose ranch in the Uvas valley. This winery will have a capacity equal to the wants of the district. The hill in the rear of the premises beyond the creek is to be tunnelled and walled with brick or stone to make a wine vault of uniform temperature. Nothing will be omitted to make the plant complete, at least equal to any district wine manufactory in the State.

The report of the assessor of Santa Clara county shows that that fruitful section of the State contains 11,375 acres of grape vines, divided as follows: One year old 235 acres, two years, 765 acres, three years 1,530 acres, four years, 2,340 and five years and upwards, 6,505 acres. The assessed valuation of these vines is \$428,175. The assessor also set forth that the county contains 817,140 gallons of wine and 63,720 gallons of brandy valued respectively at \$130,030 and \$143,065. The assessed value of the grape crop of 1888, is given at \$293,100.

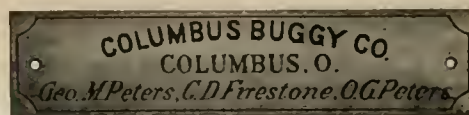
Capt. L. A. Norton of Healdsburg has purchased of Chas. Scott the cooperage and wine vats from his cellar in Hassett's Grove and is now engaged in building a cellar under one of his buildings on West street adjoining the old mill, to be used as a winery. The capacity of his cellar will be about 25,000 gallons, to be increased as needed. The Captain has quite large vineyards of his own, and he is building the winery to utilize his own vintage, and thereby take advantage of the wine market. The cellar is being dug quite deep, with good drainage, and well banked on all sides. The old building will be reconstructed and made into a good substantial winery.

PROTECT YOUR TREES AND VINES.

If you want your trees freed from San Jose scale, codling moth and any other injurious insect, send to E. I. Hutchinson Fresno Cal., for a bar of the I X L Compound; always ready for use. Cheapest and most effective ever offered to the fruit-growers. No grease, no alkalies, or poisons; keeps rabbits from trees and vines. Sure death to jigger. Price, fifty cents per bar. One bar makes fifteen gallons of fluid.

During the fiscal year ending June 30, 1889, the value of all wines and liquors exported to America from the Lyons district was \$108,752.77, and the value of argols was \$151,953.52.

Genuine



Name Plate

Largest Carriage Factory in the world. Best Facilities. Lowest Prices. Finest Work

PACIFIC COAST HEADQUARTERS,

A. C. CLENN, Manager,

29 MARKET STREET, - - - - - SAN FRANCISCO.

FOR THE MYSTERIOUS VINE DISEASE,

Ongerth's Insecticide Powder, No. 2.



This Powder is the preparation specially recommended by Hon. J. de Barish Shorb, Viticultural Commissioner and Ethelbert Dowlen, expert employed by the State to investigate the Mysterious Vine Disease. All the Powder used by them in their recent experiments was the Ongerth Insecticide Powder, No. 2, of which about 20,000 pounds have been shipped to the San Gabriel Valley. See official report in MERCHANT AND VITICULTURIST, April 26, 1889.

No Preparation Genuine without this Trade Mark

Manufactured by the ONGERTH GRAFTING COMPOUND CO., 210 Davis St., San Francisco, to whom all orders should be addressed. Samples and prices submitted on application. Also manufacturers of the Ongerth's Microbicide.

Ongerth Liquid Tree Protector.

Ongerth Grafting Compound.

JOHNSON-LOCKE MERCANTILE COMPANY, COMMISSION MERCHANTS, SAN FRANCISCO.

Sole Agents Pacific Coast.

Royal Baking Powder,

Kingsford's Oswego Starch,

Walter Baker & Co's Chocolates and Cocoa

John Dwight & Co's Soda.

We will offer a full line of other Grocers' articles shortly.

INCORPORATED 1884.

460 ACRES

TREES AND PLANTS. CALIFORNIA NURSERY CO., NILES, ALAMEDA COUNTY, CAL.

Largest Stock on the Pacific Coast.

Fruit Trees, Olives, Oranges and Lemons, Nut Trees, Wine and Table Grapes, Berry Plants, Shade Trees, Evergreens, Shrubs, Roses, Etc., Etc., Etc.

FOR COMPLETE LIST, SEND FOR OUR NEW CATALOGUE.

JOHN ROCK, Manager - - - CALIFORNIA NURSERY CO.
Niles, Alameda County, Cal.

KENTUCKY SPIRITS.

Bonded Stocks of '86, '87 and '88—the '89 Product.

The following statistics regarding the amount of Kentucky whiskeys in bond, the product of the present season, with comparative figures on exports, etc., will be of particular interest to the wholesale spirit trade of the Pacific Coast. The data is furnished by the well-known house of E. H. Taylor, Jr. & Sons, Frankfort, Ky.:

FRANKFORT, KY., June 29, 1889.

To the wholesale whiskey trade:—In our respects of May 25th ultimo, we expressed the belief that we would be able, in our circular for June, to fix almost precisely the grand total of production for the current season, terminating with June, and also to secure such information as would enable us to state, with approximate correctness, the different kinds of spirits composing that total.

Owing, however, to the increased work due to the closing of the fiscal year with the current month, and the impending change of collectors, we have been unable to obtain the information hoped for from the several collection districts with such approach to accuracy as to make its publication of value.

We subjoin tables showing the bonded stocks of the seasons of '86, '87 and '88, and the production of the present season of '89 to May 31st ultimo, as compared with that of '86, and also a table of exportations from July 1st, '88, to May 31st, '89.

A feature in this formation to which we invite the especial attention of the thoughtful trade is the continued large withdrawals of '87a, many months in advance of their being due from bond, and in the face of the large forced withdrawals of '86a, because of the expiration of their bonded period.

It seems now almost certain that there will be more than 5,000,000 gallons less '87a in bond, at the beginning of their period of forced unbonding, than there were of '86a at the like period, and that the total crop of '88 remaining in bond will not at that time exceed 3,000,000 gallons—the combined crops of the two seasons of '87 and '88 promising then to be 2,000,000 gallons less than was the single crop of the season of '86 at the corresponding date.

Much this state of cases was forecast in our circular of the 30th of March last, and though there has followed an enhancement in the values of bonded goods, as we predicted there must, the situation justifies prices yet in advance of those of to-day for all ages of Kentucky whiskeys made prior to 1889.

Indeed, viewed from our standpoint, the prevailing prices for good whiskeys of earlier seasons than '86 are even absurdly below their intrinsic value.

Your obedient servants,
E. H. TAYLOR, JR., SONS.

Ascribable to the impending change of collectors, as above mentioned, we have been unable to procure our customary in-

formation from the second district, and we therefore substitute our own estimate for that district, based on previous reports, and the corresponding increase in the other districts for May.

BONDED STOCKS MAY 31ST.			
There remained in bond April 30th, of the '85-'86a, 6,657,066; '86-'87a, 11,104,253; '87-'88a, 4,446,701. Total, 22,210,020 gallons.			
	'85-'86	'86-'87	'87-'88
*Unbonded in May, 2d Dis...	135,227	210,392	77,604
" 5th " ...	701,982	210,392	77,604
" 6th " ...	323,184	42,247	21,720
" 7th " ...	239,841	31,946	8,068
" 8th " ...	256,163	10,278	266,771
Total...	1,516,747	311,683	116,369
Leaving in bond May 31st of '85-'86a, 5,141,249; '86-'87a, 10,792,570; '87-'88a, 4,332,902. Total, 20,266,721 gallons.			

PRODUCTION THE PRESENT SEASON, AS COMPARED WITH '86.

Our last circular gave the total production to April 30th, the seasons of '86 and '89, respectively, viz:

'86 '89 crop.	'85-'86 crop.	Excess in '88-'89.
18,784,410	16,272,487	2,511,923

To which we add the production for May:

2d Dis ...	390,000	323,103	increase, 66,897
5th " ...	1,311,574	1,572,900	" 261,326
6th " ...	825,684	500,333	" 325,351
7th " ...	654,887	451,197	" 203,690
8th " ...	322,985	319,852	" 3,133

Total... 3,905,110 3,167,535 737,575

Showing a total production of the respective seasons to May 31st, each... 22,689,510 19,440,022

And an excess in '88-'89 of... 3,249,498

EXPORTATIONS DURING THE PRESENT SEASON.

Exported from July 1, '88, to April 30, inclusive, as per circular May 25... 1,102,522 gallons

*Exported during May, 2d District...	40,000
" " " 5th " ...	145,893
" " " 6th " ...	55,097
" " " 7th " ...	36,431
" " " 8th " ...	91,587

Total... 369,008

Total exported from July 1, '88, to May 31, '89, inclusive... 1,471,530

The San Francisco MERCHANT has changed hands, E. C. Hughes & Co. retaining and R. M. Wood & Co. assuming control. Among other things in their introductory address, the new proprietors say: "It is the intention of the proprietors to make a marked transformation of the MERCHANT particularly in its subject matter, to the end that it may be, in fact, a journal devoted to the interests of viticulture, olive culture, raisin culture and the commerce of the coast." It is a very valuable paper for those in Europe who wish to know about all the subjects it treats of in California, its speciality being the grape.—*Anglo-American Times*, London, England.

All well fermented wines possess valuable tonic properties.—"Wine," by Webber.

DIVIDEND NOTICE.

THE GERMAN SAVINGS AND LOAN SOCIETY, 520 CALIFORNIA STREET.

FOR THE HALF-YEAR ENDING June 30, 1889, a dividend has been declared at the rate of five and one-tenth (5 1-10) per cent. per annum on Term Deposits, and four and one-quarter (4 1-4) per cent. per annum on Ordinary Deposits Payable on and after Monday, July 1st, 1889.

OEO. TOURNEY, Secretary.

Louis Sloss & Co.

Agents for the following well-known brands of Alaska Canned Salmon:

Karluk Packing Co's Horse Shoe Brand.

Northern Packing Co's Anchor Brand.

Nushagak Canning Co's Moose Head Brand.

Thin Point Packing Co's Coleman Flag Brand.

Royal Packing Co's Chief-tain Brand.

Pacific Packing Co's National Brand.

Office, 310 Sansome St.

SAN FRANCISCO, CAL

TANKS.

FULDA BROS.,

MANUFACTURERS OF

WINE TANKS

—AND—

WATER TANKS.

All of our tanks are made of best quality two inch surfaced redwood, in complete readiness to be put together. No imperfect work leaves our establishment, and no further hand work is necessary to finish before putting together. Material and finish guaranteed first-class.

FULDA BROS.,

30 and 40 Spear Street,

San Francisco, Cal.

The Vineyardist.

A Journal Devoted to Grape Culture and Kindred Interests. Published Semi-Monthly at Penn Yan, Yates County, New York, by

JOHN H. BUTLER,

The official organ of the Seneca Lake Grape Growers Association, the Lake Keuka Grape Growers' Association, and the Seneca Lake Association of Fruit Growers.

Terms, \$1.00 per year.

Seventy-five cents per year if paid Strictly in Advance.

ADDRESS ALL COMMUNICATIONS TO

JOHN H. BUTLER, Editor,
PENN YAN, N. Y.

HENRY WAAS, Wood Turner.



—MANUFACTURER OF—

Wooden Bungs, Taps, Plugs, etc., Oak Sungs, Soft and Hard Wine Plugs, Soft and Hard Tap Plugs, Wine Samplers, Gung Starters, etc.

720 MINNA ST., bet. Eighth and Ninth, S. F.
[Established Since 1856.]

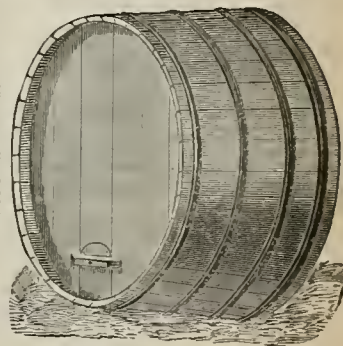
GEO. WINDELLER, COOPER,



No. 241 King Street, bet 31 & 4th, San Francisco

WINE CASKS, BARRELS, KEGS, TANKS,

And all kinds of Cooperage to order upon the shortest notice, at Lowest Cash Prices.



WATER TANKS! WINE TANKS!

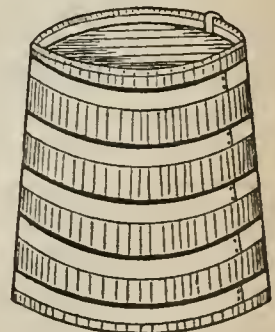
Our well-known tanks are made by machinery, from the best of materials, and shipped to all parts of the country. Each piece numbered. No skill required in setting up.

WELLS, RUSSELL & CO.,

Proprietors Mechanics' Mills,

Cor. Mission & Fremont Sts, San Francisco.

REDWOOD TANKS,



F. KORBEL & BROS.

821 BRYANT ST., S F

Or at NORTH FORK MILL, Humboldt Co, Cal.

J. W. GIRVIN & CO.,
RUBBER AND LEATHER BELTING.

HOSE, PACKING, ETC.

Rubber Clothing, Boots, Shoes, etc.

Pacific Coast Agents for
Boston Belting Co., and
Fayerweather & Ladd
formerly J. B. Hoyt & Co.

2 & 4 CALIFORNIA STREET,

SAN FRANCISCO, CAL.

NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S. CO'S STEAMER ACAPULCO, JULY 30, 1889.

TO NEW YORK.

MAKER.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
J Ouffy	Williams, Dimond & Co.	44 cases Wine	1,110	\$110
B D & Co.	D Dreyfus & Co.	14 barrels Wine	480	225
A G & Co.	A Greenbaum & Co.	150 cases Wine	4,800	570
K & F.	Drevel & Co.	15 cases Wine	1,489	843
A M.	P G Sabatie & Co.	26 barrels Wine	1,271	400
Rev L M D.	Lenormand Bros.	8 half-barrels Wine	191	106
D F.	"	2 barrels Wine	103	50
H W & Co.	"	16 barrels Wine	529	200
C lo diamond	C Carpy & Co.	50 half-barrels Wine	1,500	740
J P.	Frapoll, Georges & Co.	30 barrels Wine	1,435	873
F H.	I de Turk	50 barrels Wine	2,550	766
A V Co.	C Schilling & Co.	80 barrels Wine	3,780	920
J M D.	"	1 keg Wine	10	16
J W.	"	1 octave Wine	27	25
G W G M.	"	1 octave Wine	27	25
M B.	Napa Valley Wine Co.	3 barrels Wine	151	70
T B L.	"	1 barrel Wine	50	38
G D.	"	4 barrels Wine	198	150
J P.	C B Rode & Co.	5 barrels Wine	395	275
A D.	Overland F & T Co.	1 case Wine	63	83
S L & Co.	S Lachman & Co.	7 barrels Wine	377	113
B U.	"	3 kegs Wine	85	85
J A.	N Boysen	17 cases Wine	230	230
G.	J Gundlach & Co.	7 Puncheons Wine	13	572
		2 kegs Wine	078	
Total amount of Wine 106 cases, 7 puncheons and			15,641	\$6,992

TO CENTRAL AMERICA.

C E, Champerico.	Eisen Vineyard Co.	14 cases Wine	35	\$60
C G M, Santa Ana	Carl Tricot	2 barrels Wine	100	80
L R M, Guatemala	J B Wooster & Co.	2 kegs Wine	60	18
D O, Manango	A Greenbaum & Co.	6 half-barrels Wine	159	112
E P, Corinto	"	2 barrels Wine	53	38
S & Co, San Jo. de Guatemala	Schwartz Bros.	1 barrel Wine	26	21
		1 keg Wine	5	5
R S G, Champerico	Feigenbaum Bros.	2 barrels Wine	100	58
A P A, Corinto	B Dreyfus & Co.	30 half-barrels Wine	1,060	825
M B, Puntas Arenas	"	6 kegs Wine	113	115
J L, Guatemala	J D Sprockles & Bros.	6 octaves Wine	162	113
P R R, Acapulco	Olickman & Co.	58 cases Wine	208	
N A, Corinto	J Gundlach & Co.	1 case Wine	11	
F L & Co, Corinto	"	4 cases Wine	16	
H Y, Corinto	"	2 kegs Wine	31	24
B R, Acapulco	J T Wright	24 cases Wine	72	72
R M, La Libertad	"	2 half-barrels Wine	48	48
E M, Amapala	"	12 kegs Wine	160	113
O de N, Amapala	"	10 cases Wine	40	
N S, Corinto	Cabrera, Roma & Co.	1 keg Wine	21	16
B de S, Champerico	"	30 kegs Wine	300	150
L & A S, Champerico	Eug de Sabla & Co.	2 barrels Wine	65	62
C E C, Puntas Arenas	"	15 barrels Wine	76	543
F H, Acapulco	Urruela & Urioste	5 kegs Wine	105	83
F H, Acapulco	"	1 barrel Wine	34	26
Total amount of Wine, 94 cases and			3,444	\$2,834

TO MEXICO—PER STEAMER NEWBORN, July 25th.

A D.	Thannhauser & Co.	3 kegs Wine	45	\$15
P D & Co.	Cabrera Roman & Co.	1 case Wine	60	45
	"	4 kegs Wine	40	26
D B.	"	2 kegs Wine	300	175
C de P.	I Gutte	5 cases Wine	10	23
L M.	E W Schleiden	2 cases Wine	127	51
M F A.	W Loalza	1 keg Wine	10	5
J C P.	"	1 case Wine	62	38
J M.	"	1 case Wine	61	31
Total amount of Wine.			793	\$438

TO NEW YORK—PER SHIP PORTLAND LLOYDS, July 23d.

A V Co.	C Schilling & Co.	75 barrels Wine	4,891	\$1,050
	"	4 puncheons Wine		
	"	6 cases Wine		
W in diamond	A Greenbaum & Co.	100 barrels Wine	14,826	5,030
A G & Co.	Julius P Smith	200 barrels Wine	14,700	5,880
J P S.	I de Turk	150 barrels Wine	7,111	2,344
K & F.	Kohler & Frohling	425 barrels Wine	21,345	8,538
C B.	Charles Stem	32 puncheons Wine	4,800	1,020
B D & Co.	B Dreyfus & Co.	545 barrels Wine	26,088	10,675
G W Co.	Gallegos Wine Co.	922 barrels Wine	46,100	18,640
G.	J Gundlach & Co.	125 barrels Wine	6,200	2,482
Total amount of Wine.			140,667	\$58,865

TO NEW YORK—PER SHIP IROQUOIS, July 29th.

A V Co.	C Schilling & Co.	12 cases Wine	0,659	\$3,864
	"	175 barrels Wine	12,374	4,050
M in diamond	B Dreyfus & Co.	250 barrels Wine	16,379	5,556
B D & Co.	"	6 cases Wine	5,000	2,000
J & P A.	O Milglaeva	90 barrels Wine	12,420	4,068
O in diamond	Lachman & Jacobl.	250 barrels Wine	626	210
E W S.	"	12 packages Wine	56,826	22,730
E W H & Co.	E W Scott	1148 barrels Wine	2,485	904
S L & Co.	Kohler & Van Bergen	50 barrels Wine	26,250	10,140
K & F.	S Lachman	345 barrels Wine	23,600	9,342
C in diamond	O Carpy & Co.	485 barrels Wine	22,885	9,154
F in diamond	Feigenhelter Bros.	110 barrels Wine	25,158	10,063
C in diamond	"	125 puncheons Wine	43,250	17,300
O W Co.	Gallegos Wine Co.	865 barrels Wine	25,818	\$102,327
Total amount of Wine			258,818	\$102,327

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S Acapulco	Mexico	W Loalza	1 case Wine	62	\$41
"	"	S Apac	2 barrels Wine	100	40
Schooner Ivy	Apia	Grensmuhl & Co.	6 packages Wine	139	119
Steamer Farallon	Manzanillo	Livingston, Clark Co	1 octave Wine	17	10
"	"	"	1 keg Wine	5	5
Steamer Gaelic	China	S Foster & Co.	1 package Wine		40
"	"	Langley & Michaels	1 case Wine		5
"	"	O & S S Co.	10 cases Champagne		177
"	"	Williams, Dimond Co	5 cases Wine	235	100
"	"	"	1 barrel Wine	47	20
Ship Killard	Liverpool	Julius P Smith	15 barrels Wine	750	375
"	"	O Schilling & Co.	1 keg Wine	21	30
Bark Forest Queen	Honolulu	J Gundlach & Co.	8 barrels Wine	386	178
"	"	Gallegos Wine Co.	27 barrels Wine	1,350	405
"	"	"	51 cases Wine		296
Total amount of Wine 70 cases and				3,113	1,841
Total shipments by Panama Steamers				10,085 gallons	\$9,826
Total Miscellaneous shipments				400,331	163,471
Grand Totals				425,416	\$173,297

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA

July 22, to Aug. 8, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S Acapulco	New York	Williams Diamond	2 barrel Brandy	100	\$200
"	"	Kohler & Frohling	5 barrels Brandy	228	458
"	"	A Netter	0 half-barrels Brandy	230	460
"	"	Lenormand Bros.	1 keg Brandy	5	10
"	"	C Carpy	5 half-barrels Brandy	130	260
"	"	Napa Valley Wine Co	23 barrels Brandy	23	53
"	"	Kohler & VanBerger	20 half-barrels Brandy	483	730
"	"	"	5 barrels Brandy	241	340
"	"	J Gundlach & Co.	2 half-barrels Brandy	61	146
"	"	"	5 cases Brandy		35
S S Gaelic	Puntas Arenas	E de Sable & Co.	3 half barrels Brandy	77	136
Ship Iroquois	Yokohama	Dodge Sweeney	3 cases Brandy		22
"	New York	G Milglaeva	1 barrel brandy	50	100
S S Acapulco	La Libertad	Townsend McGovern	17 packages Brandy	852	1,704
"	Acapulco	Bloom Haruch & Co.	1 keg Whiskey	10	50
"	Acapulco	Dieckman & Co.	5 cases Vermouth		22
"	Corinto	S Gundlach & Co.	5 cases Whiskey		32
"	"	J T Wright	4 half-barrels Whiskey	107	481
"	Puntas Arenas	E de Sable & Co.	1 barrel Whiskey	48	78
Schnr Ivy	Apia	Grensmuhl & Co.	1 barrel Whiskey	45	50
S S Farallon	Manzanillo	Livingston Clark	1 keg Whiskey	4	60
S S Gaelic	Yokohama	O & S S Co.	50 cases Whiskey		250
Total amount of Brandy 8 cases				2,480	4,672
Total amount of Whiskey, etc 59 cases and				314	979

IMPORTS OF WINES AND LIQUORS BY SEA.

JULY 22 TO AUG. 8,

FROM LIVERPOOL—PER SHIP ANGLESEY JULY 29 1889.

SHIPPERS	PACKAGES AND CONTENTS.	CONSIGNEE.
W A Ross & Co.	50 cases Ale	Sherwood & Sherwood
E & J Burke	130 cases Whiskey	"
McFarlane McCrundle & Co.	25 octaves Brandy	C Meloecks & Co
T B Hall & Co	50 cases Brandy	Lilienthal & Co.
T Tedcastle & Co	100 barrels G Ale	A Greenbaum & Co.
A Dorgan Fils & Co.	6 octaves Brandy	Geo Marcus & Co.
"	10 cases Brandy	"
Curlier Freres.	16 octaves Brandy	Shea Boqueras & Co.
Saundersman Buck & Co.	40 octaves Wine	L De Fremery
Gongalos Bynas & Co.	34 Casks Wine	"
"	24 1/2 casks Wine	"

FROM LONDON—PER SHIP BASS ROCK, JULY 29, 1889.

T Trapp & Sons	150 cases Wine	A Viglier
James Monison & Co	100 cases Stout	H M Newhall

BY RAIL IN BOND.

J G Brierley & Co.	45 cases Wine	P G Sabatie & Co.
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SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from July 15, 1889, to Aug. 8 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
Lilleval & Co.	540				125,410
C W Craig	120			80,500	
"	424			101,550	
Cal Distillery Co.	285				112,200
Wm Wirt & Co.	124				40,500
Jones, Mundy & Co.	100			23,775	
"	180				71,430
Livingston & Co.	120				45,200
Woolner Bros Dist. Co.	120				47,100
L Nickel	5			2,470	
Meyerfield Mitchell & Co.	1			2,175	
S Lachman	30	35		30,450	
D Arata	6			2,468	
Slobo fira & Plageman	07			26,300	
Gohlberg & Bowen	5			1,800	
S Lachman	57				21,400
E Martin & Co.	57				21,300
F Chevalier	5			2,000	
E M Meyer & Co.	5			2,000	
Jno. Ketchum	1			520	
Jno. Kenney	15			5,125	
Total		2,057	148	117,130	490,940

CHARLES STERN'S SCHEME.

NEW YORK, July 28, 1889.

EDITOR MERCHANT AND VITICULTURIST:—
I observed in your issue of the 8th inst.
an article headed, "The Wine Dealers
Move. A New York wine dealers' asso-
ciation to be formed."

While it is no doubt but proper that
every California wine house in this and
other cities should co-operate with the rest
of dealers in order to maintain and advance
the purity of the products they deal in, and
by legislation and otherwise, endeavor to
suppress all adulterations, etc., our friend
Mr. Charles Stern ought, before he tries
his hand on organizing, make use of an
existing organization, the "Wholesale Wine
and Liquor Dealers Association of the City
of New York."

This association counts amongst its mem-
bers the best of New York firms and in-
cludes almost every house in the California
wine line except Mr. Stern. By its action
it has secured additional bonding facilities
for California brandies in this city; it has
contributed money and labor in order to
secure just legislation, and has established
a credit bureau, thereby giving additional
safeguards against dishonest dealers.

Our friend Mr. Stern is reported to have
said: "The rectifiers must go." Who has
ever heard of a rectifier of California wines?
Rectifiers of spirits exist under and by
sanction of our laws, and any man in the
trade with his eyes open knows exactly
whether the goods he receives bear a dis-
tillers, rectifiers or wholesalers liquor stamp.

The co-operation of all growers and
dealers of California wines and brandies is
good, and the only thing that the California
wine and brandy dealers must do to make
their influence felt in existing organizations
(when such actually exist), is by appeal-
ing to the justice and good sense of those
not strictly in their line of business. They
can secure their aid, their advice and their
influence in addition to their own.

"CALIFORNIA-NEW YORK."

SHIPMENTS OVERLAND.

According to the report of the Southern
Pacific Company, the wine shipments over-
land for June were as follows:

San Francisco.....	2,063,790 pounds.
Oakland.....	34,310 "
Sacramento.....	275,560 "
San Jose.....	9,420 "
Stockton.....	4,950 "
Los Angeles.....	67,820 "
Colton.....	70,500 "

Total.....2,526,350 "

The brandy shipments were:

San Francisco.....	24,450 pounds.
Sacramento.....	3,530 "
San Jose.....	22,710 "
Los Angeles.....	10,250 "
Colton.....	1,730 "

The raisin shipments included 85,490
pounds from San Francisco, and 26,790
pounds for Sacramento.

HEAVY WINE SHIPMENTS.

The movement of native wines to New
York and elsewhere by sea has been unu-
sually heavy during the past fortnight as a
glance at our export and import statistics
will show. The shipments to New York
included two cargoes via the Horn and
amounted to 418,126 gallons, valued at \$178-
184; to Central America, 3,444 gallons,
valued at \$2,834 and to Mexico 738 gallons,
valued at \$438; making with miscellaneous
shipments a grand total of 412,308 gal-
lons, valued at \$180,956. If this rate of
export is kept up until fall the stock of
wines on hand will be materially reduced
before the coming vintage has to be han-
dled.

WEST COAST FURNITURE CO.

L. & E. Emanuel, Proprietors.

432 & 434 Fourth St., San Francisco

— Manufacturers of and Dealers in —

**FURNITURE, WOODEN MANTELS,
Bedding and Upholstery.**

A LARGE ASSORTMENT CONSTANTLY ON HAND.

Furniture to Order a SpecialtyEvery Article Warranted and Satisfac-
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Importers and Dealers in

**CORKS, BREWERS' AND BOTTLE'S SUPPLIES,
SODA WATER AND WINE DEALERS' MATERIALS.****ALEX. FRIES' & BRO'S. COGNAC OILS
ESSENCES AND FLAVORS.**

313 SACRAMENTO ST. San Francisco.

**DEWING BROTHERS'
UPRIGHT PIANOS**Combine All the Latest and
Best Improvements.In handsome double veneered Rosewood, Mahogany
Hungarian Walnut and other choice woods.**IMPORTANT IMPROVEMENTS**
Have been made in our Sounding Boards, which
give more uniformity of scale and resonance of tone.
We would also call attention to our new EXTEN-
SION HINGES, which add beauty and durability.All our best Pianos have Herrburger Schwabacher's
CELEBRATED FRENCH ACTION.We shall be pleased to have you call at our Ware-
rooms, Flood Building, 813 Market Street, and exam-
ine them. Respectfully,**The J. Dewing Company,**

813 Market St., - - San Francisco.

**Landseekers,
ATTENTION!**

IN ORDER TO MEET THE DEMAND
for cheap land for farming purposes, our
representative has just returned from Elk
Grove, situated on the main line of the S. P.
R. R., between Stockton and Sacramento,
where he has secured 4000 acres, perfectly
level, which we offer in small subdivisions.
A canal, now completed, with abundance of
water, runs through the property. This is
a golden opportunity for actual settlers and
Eastern people seeking homes that are
profitable. We will state that in this sec-
tion of the country every farmer has made
a success and also made money. No off
years; soil prolific. Price cheap; terms
exceedingly liberal. For information apply
to

Easton, Eldridge & Co.

Interior Department.

618 Market St., San Francisco.

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FOR NEW YORK.

Sailing monthly, and carrying California
Wines and Brandies, and all other Califor-
nia Products.**JOHN ROSENFELD'S SONS,**202 Sansome St., { 39 Broadway
San Francisco. { New York.**The Bancroft Company**

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Cordially invite yourself and friends to
visit our new**Piano and Organ Warerooms,**

721 MARKET STREET,

HISTORY BUILDING, - - SAN FRANCISCO.

JOHN D. GALL.

JAMES P. DUNNE.

"The Resort,"NO. 1 STOCKTON ST., Cor. of Ellis,
SAN FRANCISCO.**TO WINE -MAKERS!**The undersigned beg to call the attention
of Wine Makers, Dealers, etc., to the supe-
rior merits of Chevallier-Appert's**"OENOTANNIN."**as a corrective and a purifier to all light
Table Wines, White and Red.

Its merits are best stated as follows:

**I. Being used at the time of
crushing the grapes into must:**It regulates and secures the perfect
fermentation of the must into wine.It combines with the ferments, myco-
dermes and albuminoids, etc., and
precipitates all impurities, insoluble,
into the lees.It concentrates and diminishes the
lees, leaving a larger quantity of pure
wine.The wine being freed of all dis-
turbance elements, it promotes its per-
fect development of color and bouquet,
of natural strength and aroma.**II. Being used on fermented
wines before the second Clarifi-
cation:**It calms and regulates the second
fermentation of young wines.It restores the natural tannin of the
wines which may have been lost or
impaired by imperfect fermentation or
treatment.It strengthens and develops their
natural color and aroma, preparing
and assisting them for thorough clarifi-
cation, promoting their development
and improvement in quality and
aroma, and ripening them for earlier
delivery.

Directions for Use on Application.

For sale in time of 2 1/5 lbs. each, by

CHARLES MEINECKE & Co.,

SOLE AGENTS.

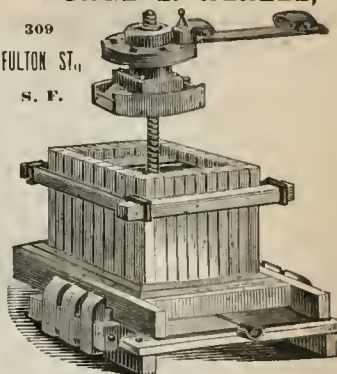
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NEW ADVERTISEMENTS.**GEORGE L. WENZEL,**

309

FULTON ST.,

S. F.

**Wine Presses, Grape Strippers, Separators and Crushers.**

For Sale at Cost Price if Called for Immediately.

G. L. Wenzel's patented Grape Stripper, Separator and Crusher—one of the most ingenious of recent inventions—takes off the berries from the stems before crushing, and therefore the juice is entirely free of bitter taste. Such wine will realize higher prices, and sell quicker on account of its purity and quality. Mr. Wenzel refers to Mr. Charles Lemme of St. Helena, Edward T. Sheppard of the Madrona Vineyard at Elgin, and others who have his latest patented Grape Stripper and Crusher in use. For further information apply to G. L. Wenzel, 309 Fulton St., S. F.

CALIFORNIA WINE PRESS**Best Wine Press on the Market****TOULOUSE & DELORIEUX,**
Manufacturers and Patentees.Also Manufacturers of Grape Stemmers and Crushers;
Combined and Single. Information by mail.**TOULOUSE & DELORIEUX,**
620-622 Commercial St., San Francisco**'Le Merveilleux'****WINE AND CIDER PRESS.****FIRST PREMIUM 1887**State Fair—Mechanics' Institute—Santa Clara Valley
Agricultural Society, Sonoma County Agricultural
Park Association.Write for Circular giving full descrip-
tions and testimonials.**PARÉ BROS.**Sole Proprietors and Manufacturers,
420 Montgomery St., Room 22.
SAN FRANCISCO, CAL.**JOHN H. DICKINSON,**

ATTORNEY-AT-LAW,

402 Montgomery St., - San Francisco.

Gold Medal Bourbon, 100 pf. per gal.	2.50
--------------------------------------	------

Burke's Bass Ale, pints, per doz.....	\$2.00
" Porter, "	2.00
Schlitz Beer, quarts, "	13.00
" " pts "	14.00
J. Shanks & Co's (D'blin) Baumer Braud, Guinness Stout & Baaa Ale, per double dozen.....	3.75
Bass Ale (iu wood) Hogshenda.....	50.00
" " 1/2 "	28.00
" " Kilderkins	21.00
" " Firkins	12.00
A. Houtman's Gin, large bottles.....	20.00
" " med, "	16.50
" " small "	8.50
Ross Royal Belfast Ginger Ale, per barrel.....	14.50
Meinhold's N. Y. Cider per can	3.60
Bernard's Orange Bitters " case.....	10.00
Burke's Jamaica Rum, per case.....	12.00
A Houtman & Co's Schiedlam per case.....	19.00
The Lappis Genuine Aromatique per case.....	11.50
Gilka Kummel per case.....	11.50
Vermouth Fzauceaco Cinzzani pr caso	6.25
" N. P. & Co. "	6.50
Gin, A. V. I. (genuine) "	20.00
" Black Bird, per gallon.....	3.10
Abnuthie, Berger & Co., per case.....	16.50
Benedictine "	20.00

STANDARD WHISKIES.

How Prices Have Advanced Since the Re-union Began.

Following are the advances in the prices of '86 and '87 bourbons and ryes, since the revival dating from February 3rd:

	Feb. 3rd.	July 3rd.
Anderson	Spring '86, 57½	60
"	" '87, 52½	57½
Anderson Co. Sour Mash.	" '86, 45	47½
Ballard & Lancaster....	" '87, 37½	42½
Georgess	" '86, 40	45
"	" '87, 37½	40
Belle of Marion.....	" '86, 57½	00
Belle of Nelson.....	" '86, 57½	72½
Bellair.....	" '86, 47½	50
E. C. Berry.....	" '86, 50	55
Blakemore.....	" '86, 60	62½
Bine Grass.....	" '86, 40	45
Boone's Knoll.....	" '86, 55	67½
M. L. Bood.....	" '86, 42½	50
"	" '87, 40	45
Bond & Lillard.....	" '86, 70	85
Carlisle.....	" '86, 62½	75
" (Ky. Dist. Co.) ..	" '86, 47½	60
G. B. Cook.....	" '87, 36½	45
Coon Hollow.....	" '86, 65	07½
"	" '87, 62½	67½
Cryatal Spring.....	" '88, 42½	45
Edgewater.....	" '86, 52½	55
"	" '87, 50	50
Olenmore.....	" '87, 42½	50
Harria, Nat.....	" '88, 47½	50
Hayden, R. B.....	" '86, 45	50
"	" '87, 40	45
Hayden, R. B. & Co.....	" '86, 42½	50
"	" '87, 37½	45
Head, W. H.....	" '87, 40	50
Hume	" '86, 42½	47½
Kellar, A.....	" '87, 52½	57½
Kentucky Club.....	" '86, 55	60
Lancaster, L. F.....	" '86, 45	4½
"	" '87, 37½	45
Marion Co.....	" '87, 36½	42
Mattingly & Moore.....	" '86, 60	65
"	" '87, 52½	55
McBrayer, J. A	" '86, 55	62½
Monarch, R.....	" '86, 55	67½
"	" '87, 50	62½
Monarch, T. J.....	" '86, 47½	55
" M. V.....	" '86, 62½	70
"	" '87, 55	62½
Murphy, Barber & Co.....	" '86, 45	47½
Nelson.....	" '86, 38½	47½
" O. F. C.....	" '86, 75	105
Old Crow.....	" '86, 90	110
Old Times.....	" '86, 45	50
"	" '87, 40	47½
Pepper, Oscar.....	" '86, 72½	87½
Peacock.....	" '86, 37½	42½
Rip.....	" '86, 50	82½
"	" '87, 45	67½
Samuels, T. W.....	" '86, 52½	57½
" W. B.....	" '86, 45	47½
"	" '87, 40	45
Spring Hill.....	" '86, 57½	60
Stone, W. L.....	" '86, 62½	65
"	" '87, 52½	67½
Sagar Valley.....	" '86, 45	47½
"	" '87, 40	42½
Taylor, Old.....	" '86, 82½	105
Van Hook.....	" '86, 47½	65
Van Arsdale.....	" '88, 47½	52½
Wathen.....	" '86, 37½	45
"	" '87, 37½	42½
Yellowstone.....	" '86, 110	125
"	" '87, 80	110

EASTERN RYES.

	Spring '86-'87.	'88-'87.
Doherty.....	67½ 60	85 75
Gibson.....	80	105 ..
Ockenheimer.....	80 87½	85 77½
Hainesville.....	85	77½ 70
Montecello.....	85 55	85 77½
Mt. Vernon.....	87½ ..	95 82½
Orient.....	82½ 45	05 52½
Overholt.....	62½ 55	75 65
Sherwood.....	72½ 65	90 80

The properties and flavor of every wine are distinct from each other, more especially from the nature of the soil on which the vines are grown than from any other reason; although many wines in different countries are improved, or handicapped, by the knowledge and care, or the want of knowledge and care, connected with the process of fermentation and subsequent treatment.— "Wine," by Webber

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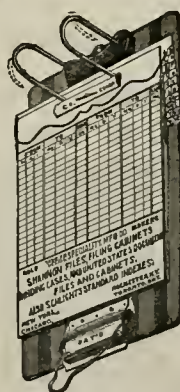
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IF YOU ARE, TRY A BOTTLE OF "ROWAS SEA SICK REMEDY"

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STEELE'S GRINDELIA LOTION,
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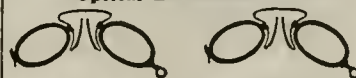
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THE ONLY RELIABLE Optical Establishment.



IF YOU HAVE DEFECTIVE EYES AND VALUE them, go to the Optical Institute for your Spectacles and Eyeglasses. It's the only establishment on this coast where they are measured on thorough scientific principles. Lenses ground if necessary to correct each particular case. No visual defect where glasses are required too complicated for us. We guarantee our fitting to be absolutely perfect. No other establishment can get the same superior facilities as are found here, for the instruments and methods used are my own discoveries and inventions and are far in the lead of any now in use. Satisfaction guaranteed.

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(Established by Royal Charter 1720.)
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ROBERT DICKSON, Manager,
S. E. cor. California and Montgomery Sts
Safe Deposit Building

25th ANNUAL EXHIBIT.
January 1, 1889.

Home Mutual Ins. Co., 216 Sansome Street,

Losses paid since organization..... \$2,851,045 00
Assets January 1, 1889..... 848,163 70
Surplus for Policy-holders..... 840,902 70
Reinsurance Reserve..... 238,366 74
Capital, Paid up in Gold..... 300,000 00
NET SURPLUS, over everything..... 287,631 34

President..... J. F. HOUGHTON
Vice-President..... J. L. N. SHEPARD
Secretary..... CHARLES R. STORY
General Agent..... R. H. MAOILL

COMMERCIAL

Insurance Company, OF CALIFORNIA.

PRINCIPAL OFFICE

439 California St., - San Francisco
(Safe Deposit Building.)

CAPITAL, Paid in full, - - \$200,000 00
ASSETS, December 31, 1888, - 450,086 70
LOSSES PAID since organization 2,101,032 71

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President, Secretary.

California Lawn Sprinkler

The Improved Eureka Fruit Pitter

The C. V. Gopher and Mole Trap,

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Newest Improved Continuous Still
Leads All Others.

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C. S. HALBY Secretary.

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LOMA PRIETA LUMBER CO.
SUCCESSORS TO

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HAVE ON HAND A FULL SUPPLY OF THE
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2X2-4 FEET LONG.

2X2-5 FEET LONG,

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Which will be sold at reasonable
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(PACIFIC SYSTEM.)

Trains leave and are due to arrive at
SAN FRANCISCO.

LEAVE	FROM JULY 8, 1889	ARRIVE
7.30 A	Haywards, Niles, and San Jose.....	12.45 P
7.30 A	Sacramento and for Red- ding via Davis.....	7.15 P
8.00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6.15 P
8.30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11.15 A
8.30 A	Niles, San Jose, Stockton, Galt, Ione, Sacramento, Marysville, Oroville and Red Bluff.....	5.45 P
10.30 A	Haywards and Niles.....	2.15 P
11.00 M	Haywards, Niles and San Jose.....	3.45 P
3.00 P	Sacramento River Steamer, Haywards, Niles, and San Jose.....	6.45 A
4.00 P	Express for Ogden carrying through local first-class and local and through second- class passengers, connects at Davis for Knight's Landing, Stockton and Ellipton; for Vallejo, Santa Rosa and Calistoga.....	10.45 A
4.30 P	Niles, and Livermore.....	9.45 A
4.30 P	Niles and San Jose.....	8.45 P
5.30 P	Haywards and Niles.....	7.45 A
6.30 P	Central Atlantic Express for Ogden and East.....	7.45 P
7.00 P	Shasta Route Express, for Sacramento, Marysville, Oroville, Redding, Port- land, Puget Sound and East.....	7.45 A
8.00 P	Sunset Route, Atlantic Ex- press, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8.45 P

SANTA CRUZ DIVISION.

7.45 A	Newark, San Jose & Santa Cruz	8.05 P
8.15 A	Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz...	6.20 P
2.45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	11.20 A
4.45 P	Centerville, San Jose, Alama- den, Los Gatos & Santa Cruz	5.50 A

A for Morning. F for Afternoon.
*Sundays excepted. †Sundays only.
**Mondays excepted. ‡Saturdays excepted.
§Saturday and Sunday only to Santa Cruz.
||Sunday and Monday only from Santa Cruz.

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Connecting at Yokohama with steamers for Shanghai

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OCEANIC..... TUESDAY SEPTEMBER 10th
OCEANIC..... SATURDAY SEPTEMBER 28th
BELGIC..... THURSDAY, OCTOBER 17th
ARABIC..... TUESDAY, NOVEMBER 5th

ROUND TRIP TICKETS at reduced rates.

Cabin plans on exhibition and Passage Tickets for
sale at S. P. Company's General Office, Room 74,
corner Fourth and Townsend streets, San Francisco.
For freight apply to the Traffic Manager at the
Pacific Mail Steamship Company's Wharf, or at
No. 202 Market street, Union Block, San Francisco.

T. H. GOODMAN, Geo. Passenger Agent.

GEO. H. RICE, Traffic Manager.

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HONOLULU, AUCKLAND and SYDNEY
WITHOUT CHANGE.**THE SPLENDID NEW 3,000 TON IRON**
Steamer**MARIPOSA,**

August 21th.....at 12 P. M.

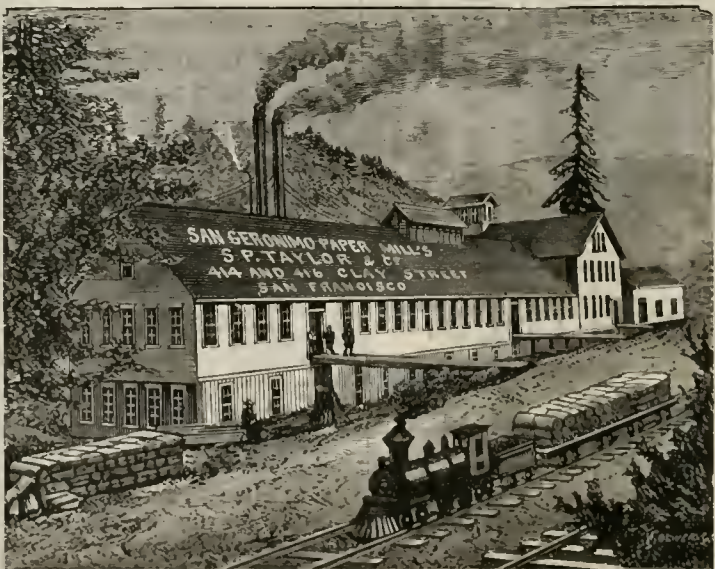
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For freight or passage apply at office 327 Market St.

J. D. SPECKERS & BROS.,

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PACIFIC WINE AND SPIRIT REVIEW.

DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXII, NO. 12.

SAN FRANCISCO, AUGUST 22, 1889.

PRICE 15 CENTS

THE CONVENTION.

Annual Meeting of California Viticulturists.

IMPORTANT MEANS ADOPTED TO REVIVE THE WINE INDUSTRY

The Competitive Exhibition Shows Splendid Progress in the Making of High Class Wines—Full List of the Premium Winners.

The seventh annual convention of the State Viticultural Commission was opened at Viticultural Hall on the 13th ult. President C. A. Wetmore called the meeting to order and in a brief address of welcome declared that there was no reason for the wine growers to become discouraged over the existing depression in the wine industry, and that the evil could be remedied if those interested took hold of the matter and applied the proper remedy. He also paid his respects to some of the contemptible newspapers who, in the interest of Governor Waterman, had scurrilously abused the commission and had referred to the annual convention as an "annual orgie."

A communication was received from the Chamber of Commerce asking that a committee of five of the members of the commission be appointed to attend the American Commercial Convention to be held in this city on the 29th inst.

The following committees to pass upon competitive samples of wine were announced by the Chair:

White Wine Committee.—Prof. Geo. Hosmann, Napa county; J. P. Smith, Alameda county; Wm. Ruess, San Francisco; H. A. Merriam, Santa Clara county; Cap. J. Chamon de St. Hubert, Fresno county.

Red Wine Committee.—A. G. Chanche Alameda county; Dr. J. A. Stewart, Santa Cruz county; N. E. Rose, Napa county; Richard Heath, Napa county; H. Dichman, New York.

Sweet Wines and Brandies.—S. McCullagh, New York; Geo. Johnston, San Francisco; R. J. Harrison, San Francisco.

"The conditions now prevailing in the markets of viticultural products and the causes of depression in the prices of wine" was announced as the subject for discussion. Commissioner De Turk in speaking

to this subject said that he had been engaged in viticulture twenty-eight years and had seen several ups and downs in the wine market. He did not consider it strange that there should be fluctuations in the market, but he did think it strange that those upon whom the success of the industry depended should "fold their hands and deplore the present condition of things without looking for a remedy." He suggested as the proper cure for the evil the distillation of wines that do not sell well. The good wines would take care of themselves, while those converted into brandy would become as good as gold in the bank and increase in value from year to year. If this plan were adopted Mr. De Turk was confident the embarrassment in the wine industry would be largely removed.

A long communication was read from B. F. Clayton, of Washington, in which that gentleman attributed the present depression to the falsification of our wines and also their sale under foreign labels. He proposed as a remedy the passage of a national law making such acts a felony.

Dr. Stewart agreed with these sentiments, and wanted a law against adulteration.

Professor Dichman thought there were too many people in the wine industry who did not know anything about the business. He stated that the average American does not drink wine; that to a great extent we must look to the 4,000,000 natives of European countries who reside in the United States, and who drink wine. He saw no reason why California should not supply the demand of this element, and declared that if our wines were kept pure in the future they would not be beggars on the market.

Professor Hilgard agreed with Mr. Dichman, but didn't have much faith in legislation, and said that the standard of California wines would have to be the work of the wine growers themselves.

President Wetmore referred to the fact that five years ago Zinfandel brought thirty cents a gallon, whereas it cannot now be sold to dealers for more than seven or eight cents; and that Riesling, which used to bring thirty-five cents, now sells for twelve cents. The cause of this condition of the market he said could not be the abundance of bad wines, for there was much more poor wine five years ago than now.

At the evening session Professor Hilgard delivered an address in support of the Frazer process, for aging wine by electricity, and the Pasteurizing process, for preserving wines. He resented the assertion that Pasteurization was nothing more than the "caking" of wine, and thought that as good results might be obtained from that kind of treatment, as from the electro-magnetic process.

President Wetmore demurred to this proposition, and called upon Mr. Frazer, the owner of the electro-magnetic patent, for his views on the subject.

Mr. Frazer, while agreeing with some of Professor Hilgard's theories, said that

while the electro-magnetic process had the effect of destroying the nitrogenous elements in wine and making it keep indefinitely, he had not been able to discover that Pasteurization would accomplish these results.

President Wetmore and Professor Hilgard had a rather sharp discussion regarding the effects of the processes under consideration, the former asserting that they did not do what was claimed for them, and the latter maintaining the position he had formerly taken.

During the argument Prof. Dichman made a hot attack upon the two processes, declaring that if wine was properly fermented it needed no such treatment, and urging wine makers to not meddle with good wine.

WEDNESDAY'S SESSION.

"The Present Prosperity of the Raisin and Table Grape Industries and Possible Dangers for the Future" was the subject announced for discussion for Wednesday's meeting.

Preceding the regular business ex-Governor Pacheco, of Coahuila, Mex., addressed the convention on the wine industry in the Southern Republic. He said there was a promising market for California wines in Mexico, and suggested the advisability of establishing a wine agency in the City of Mexico. He thought that a reciprocity treaty with Mexico would be considered in the near future.

D. N. Rowley then delivered an extended address upon the subject for the day. He called attention to the fact that whereas four years ago the Los Angeles raisin districts produced 400,000 boxes the vine disease had reduced the product of that section to 40,000 boxes in 1888, with a prospect of a smaller yield for this season. The speaker thought that five years hence California would produce 2,500,000 boxes, of which 800,000 would be London Layers. He thought it would pay to plant raisin grape vines in view of the fact that for the season of 1888-9, the United States imported 2,025,000 twenty-pound boxes of raisins from foreign countries, which would make the total consumption for that season 3,275,000 boxes. The area at present devoted to raisin grapes is 21,000 acres, which ought to produce 2,575,000 boxes.

California's competitor in raisin production is Malaga, Spain. Malaga produces a large, thin-skinned, finely-flavored raisin. It is practically the only grape that competes with the local product. During the past seven or eight years the importations from Malaga have fallen off materially, on account of the improvement of the California raisin. Yet it is not true that the noticeable decline in the receipt of raisins from Malaga is entirely due to California competition. Our receipts from Spain began to decline seven years ago, when we were importing 1,800,000 boxes. In 1888 the quantity imported was reduced to 1,000,000 boxes.

The total crop of the Malaga district for

1878 was 2,100,000 boxes, of which the United States received 1,185,000 boxes. In 1879 the crop amounted to 2,125,000 boxes, the United States receiving 1,146,000 boxes. In 1880 the crop was 2,015,000 boxes, and the United States received 1,115,000 boxes. At this point the Malaga crop began to fail. In 1881 but 1,800,000 boxes were produced, of which the United States received 1,000,000 boxes. In 1882 the crop was 1,868,000 boxes, of which the United States received 968,000 boxes.

These statistics show that for the five years mentioned 9,188,000 boxes were produced, of which the United States received 5,450,000 boxes, proving that we have been consuming more than one-half of the Malaga crop, while England, which claims to be the principal market, has received during the same period but 925,000 boxes.

The evening session was devoted to the discussion of the various methods of drying wine grapes. W. Bartlett, of Fresno, said that he sold his dried grapes last year for three and a half cents per pound, and that 112 carloads of dried grapes were produced last season. This year there would be a greater product. While the Missouri basin had thus far taken the entire output, he thought the eastern market for dried grapes was rapidly developing, and that it could be greatly increased. Three and one-half tons of fresh grapes were required to make a ton of the dried product, the cost of the drying being about \$7. On the motion of Mr. Bartlett a committee composed of W. B. Bartlett, E. P. Smith and G. P. Heald was appointed to wait upon the railroad officials and endeavor to secure a lower rate of freight on dried grapes.

Professor Husman addressed the association on the prevailing depression of the wine making industry. He held that the depression has been caused by over-production, defective cultivation and the unpopularity of California wines in the eastern market. He suggested as remedies that the poor wines, which are a drag on the market, should be turned into brandy or vinegar, and advised the association to found agencies for the sale of California wine in every important city in the Union.

THURSDAY'S MEETING.

The subject announced for discussion on Thursday was: "Remedies for present difficulties, including drying of wine grapes, distilling, co-operative organizations, popular agencies in eastern States and foreign countries, improvement in quality of products, and notable defects that may be overcome."

Prior to the taking up of the regular questions before the meeting President Wetmore read the following statement to the convention:

"As President of the State Viticultural Commission I cannot pass unchallenged some of the statements which recent discussion of our viticultural interests have brought forth. I recognize that much good has been accomplished by the efforts of

the press to uncover the real causes of present depression in our markets, but also that such harm would be done if the press should be permitted to accept unchallenged certain explanations of our difficulties emanating from the agricultural department of the State University.

"I have observed with regret the disposition of certain editors, who are entirely well disposed toward our industry, to rely upon the judgment of a college professor rather than on the taste and experience of educated, practical men, connoisseurs in wine, successful wine makers, wine brokers, merchants and others eminent in their peculiar callings connected with our industry or the use and distribution of our products."

The letter then goes on to speak of results that may be disastrous to the wine industry if some action be not taken to disabuse the public mind of these imputations. Formal action, therefore, was advised, and the following questions were placed before the Committee of Experts on Exhibits, asking for replies in their report.

First—Referring to the statements recently made by Professor Hilgard to the *San Francisco Examiner*, to what extent do the wine makers of this State show ignorance in practice of the ordinary good methods of wine making and the principles governing fermentation? Do the evidences of defective fermentation indicate that the majority of our established wine makers are ignorant of the essential principles of their industry, careless in their operations and unprogressive?

Second—Do the exhibits of wine makers show any material progress in the quality of wines and to what principles is that progress due?

Third—To what extent may the wines of this State be called unsound and imperfect as results of imperfect and ignorant fermentations?

Fourth—As to the special recommendations of Professor Hilgard with reference to methods of wine making and wine treatment, except such as are commonly accepted by all good wine makers which are derived from their experiences, is it your opinion that the advice given by him should be followed; and that in following the same a solution of our present troubles in the market will be found?

Fifth—To what extent has your examination of samples sent in by producers shown that our State is producing and may produce wines capable of competing with high classed imported wines? If there are such samples, is the success to be attributed to the adoption of principles and methods peculiarly advocated by Professor Hilgard, such as we are advised to follow by the press?

Sixth—To what extent are the ordinary wines of this State equal to the ordinary wines imported, or even to the average wines of the best wine countries?

Seventh—Have the exhibits of wines made by the University of California, under the direction of Professor Hilgard, presented heretofore in comparison with those of our producers in the country, compared so favorably as to indicate superior knowledge or methods?

Eighth—Is it true that any large proportion of the wines of this State in ordinary sound condition, properly clarified and reasonably aged, fail to keep well in transportation, and is it true that we should generally adopt Pasteurization, or other methods, to enable such wines to enter into legitimate wine traffic?

Ninth—Is it not true that all retailers can procure now, if they so desire, abundant supplies of sound, palatable and really good table wines in California? If they do not obtain such satisfactory products whose fault is it?

The Chair asked what was to be done with the matter and R. E. Wood replied by moving that it be referred to the Expert Committee on Wines.

Professor Dichman wanted to lay the matter on the table on the ground that it was not just to take action without first hearing from Professor Hilgard. His amendment to lay on the table was lost, and the original motion prevailed.

This apparently annoyed Prof. Husman who declared that if the matter under discussion was referred to his committee he, as its Chairman, would resign. He said that he did not want to be connected with

a committee that would have to answer the questions propounded by the Chair, and asserted that there were poor and good wines among the samples. After some rather heated remarks the subject was dropped and the regular business of the convention proceeded.

R. E. Wood spoke briefly on the subject of "Fermentation." He said he made it a rule to have must in the tanks before beginning fermentation. For instance a 1,000 gallon tank would hold three tons of grapes, and if properly prepared fermentation would go on satisfactorily. When the grapes were coming in with a rush and contained, say, twenty-five per cent of sugar, one gallon of fermented wine could be added to the new and reduce the saccharine matter to twenty per cent, which would cause the fermentation to go on properly. The points brought out in the address were not discussed.

Commissioner De Turk made some remarks on the quality of our wines, and in reply to a question stated that there was seventy-five percent good wine to twenty-five per cent poor wine in the State, but that there was a vast distinction between "poor" and "bad" wine. The poor wine is fair, sound wine of a cheap kind, while the bad wine is unsound. He thought there was a surplus of the poor wine on hand at the present time, although the wine growers were selling more wine than ever before.

Prof. Dichman, of Napa, addressed the convention on matters pertaining to the unfavorable condition of the wine industry in California. He proposed co-operation as a remedy for the trouble, and wanted the growers to organize a union to be called the "Associated Wine Growers of California."

At this point the Chair and the speaker got into a discussion as a result of a question by the former as to whether Mr. Dichman had ever known a granger's association to be a success. The latter declared that there was a wide difference between grangers and viticulturists; that "wine making was a fine art;" that wine makers were artists, and that there were "few such wine makers in California." He supplemented these remarks by severely criticizing the manner in which the wine making industry had been created and developed in this State, and in recounting a conversation he had once had with H. A. Peilett, hinted that there were not more than five good wine makers in the Napa valley.

This sort of discourse displeased the Chair, who read a list of the principal wine makers of the Napa valley, and defied anyone to say that they did not understand their business. He further asserted that there plenty of "artists" in the wine making business in this State. A sharp exchange of compliments ensued between President Wetmore and Mr. Dichman, and the business of the convention then proceeded on the even tenor of its way.

At the request of the chair, H. M. Larue of Sacramento, made a few remarks on the subject in hand, in which he said that he agreed with Mr. Dichman on the question of organization, and declared himself in favor of the proposition to convert all inferior wine into brandy.

In the evening Arpad Haraszthy addressed the convention on the subject of brandy distillation, prefacing his remarks with a review of the labors of the committee appointed by the Grape-growers and Wine-makers' Association to organize a joint stock company to distill brandy, of which Mr. Haraszthy is chairman. He referred to the fact that \$100,000 had been subscribed by capitalists, but he had found that capital generally was not inclined to take hold of the enterprise unless the producers showed faith in the scheme by supporting it. The local wine merchants, he said, were in favor of the plan, but the wine-growers must be up and doing if they wanted it to succeed. One drawback to securing capital was the fact that the Brandy Union could not at present be assured a sufficient amount of grapes and wine to carry on business on a large scale. In order to overcome this difficulty Mr. Haraszthy suggested that growers might insure the Union the delivery of a quantity of grapes sufficient to meet the demand in the various districts in which distilleries might be operated. He also suggested another plan to meet the approaching emergency by proposing that growers contract to furnish 100,000 tons of grapes to be distilled on

small margins with the limited capital available.

Another plan had been proposed, and that was to divide the vine-growing sections into districts, organize a local company with a practical man as president, erect a distillery, and have the surplus grapes of these districts made into brandy. If this were done, Mr. Haraszthy was confident that the Brandy Union could be formed and operated for a bottom figure. He further stated that the Eastern market was fully supplied with wine, the cellars throughout the State were comparatively full of wine, and it was plain to be seen that it was useless to attempt to put this wine with that of the coming vintage upon an overstocked market. On the other hand, there was a wide market for brandy in this country, and in Europe as well, where there was a large demand for grape spirits for use in the manufacture of cologne.

Commissioner De Turk declared his faith in the success of the movement if the growers would organize.

Mr. Larue said he would pledge half of his grapes for three years and take their value in stock in the Union.

President Wetmore was of the opinion that the company ought to be organized before asking for propositions from the growers.

Mr. Wood, of Napa, informed the convention that the co-operative distillery of that place was ready to begin operations next week.

President Wetmore announced the following committee to confer with the Chamber of Commerce, as requested: John T. Doyle, H. M. Larue, J. Frowenfeld, C. Bundschu and Arpad Haraszthy. Mr. Haraszthy declined, and J. A. Stanley was appointed in his place.

A committee of business men to assist in the organization of the Brandy Union was also appointed, composed of H. M. Larue, E. H. Rixford and John T. Doyle.

FRIDAY'S MEETING.

The first business before the convention on Friday was the reception of reports of the Committees on Wine Exhibits.

The Committee on Red Wines submitted the following:

Your committee would report that they found the wines submitted to them almost unexceptionally of good character—indeed some wines deserve the highest praise.

We would add that the number of Medoc types was almost a surprise to your committee for their number and quality, causing them to note that we have already entered into a new era of wine production—the era of wines of the best Medoc types.

Among the large number of exhibits it was a subject of remark that there were only one or two specimens that did not come up to the standard.

The judgment of the committee on the samples submitted to them is as follows:

ZINFANDEL, 1888.

No. 1—J. P. Smith, Livermore.

" 2—George A. Baum, Santa Cruz.

ZINFANDEL, 1887.

No. 1 Purity Wine Co., San Francisco.

" 2—Los Gatos and Saratoga Wine Co., Los Gatos.

ZINFANDEL, 1886.

No. 1—I. De Turk, Santa Rosa.

" 2—A. G. Chanche, Livermore.

ZINFANDEL, "OLD."

No. 1—I. De Turk, Santa Rosa.

" 2—I. De Turk, Santa Rosa.

BERGENDY, 1888.

No. 1—C. A. Wetmore, Livermore.

BERGENDY, 1885.

No. 1—I. De Turk, Santa Rosa.

BERGENDY, "OLD."

No. 1—C. A. Wetmore, Livermore.

" 2—C. A. Wetmore, Livermore.

PETIT NOIRCHET, 1888.

No. 1—C. C. McIver, Mission San Jose.

MEDOC, 1888.

Extra—George West & Son, Stockton.

No. 1—C. A. Wetmore, Livermore.

" 1—C. C. McIver, Mission San Jose.

" 1—George West & Son, Stockton.

" 1—J. A. Stewart, Santa Cruz.

MEDOC, 1887.

No. 1—Los Gatos and Saratoga Wine Co., Los Gatos.

No. 2—C. C. McIver, Mission San Jose.

MEDOC, 1886.

Extra—John T. Doyle, Cupertino.

No. 1—C. A. Wetmore, Livermore.

" 1—C. C. McIver, Mission San Jose.

" 2—C. A. Wetmore, Livermore.

CABERNET FRANC, 1888.

No. 1—C. C. McIver, Mission San Jose.

MALBEC, 1888.

No. 1—J. P. Smith, Livermore.

MATABO, 1888.

No. 1—T. L. Fowler, Livermore.

PETIT PINOT, 1888.

No. 1—H. B. Wagener, Livermore.

MONDEUSE, 1888.

No. 1—C. C. McIver, Mission San Jose.

REGAN, 1888.

No. 2—C. C. McIver, Mission San Jose.

PETIT SYRAH, 1888.

No. 1—C. C. McIver, Mission San Jose.

" 2—Charles Krug, St. Helena.

FANNAI, 1888.

No. 1—J. P. Smith, Livermore.

MATABO AND ZINFANDEL, 1887.

No. 1—J. L. Beard, Warm Springs.

MONDEUSE (BLEND), 1888.

No. 1—C. C. McIver, Mission San Jose.

Respectfully submitted,

J. A. STEWART

A. Y. CHACE,

P. KLEIN,

RICH. S. IKA,

E. DICHSAN.

The report of the White Wine Committee was as follows:

The committee appointed by you which had the white wines under consideration beg leave to submit the following report:

As an introduction allow us to state how we proceeded in this difficult but pleasant task.

The wines were brought to us singly, numbered, and with name or type they represent or are intended to represent, and also with the date of vintage; but without any indication of the owner's or maker's name.

They were divided into three classes, one the Riesling, Gutedel and Hock, the second the Sauterne, third miscellaneous or new varieties.

Thus the Rieslings of one vintage were compared and tested by themselves, and the same with each other variety and vintage; each member of the committee making his own mark and voting for the sample found first, second and third best, while the inferior or defective wines were left out altogether. We are thus in the dark as yet who produced the best, but let us say that in most cases the committee was nearly unanimous on the best numbers, while they found several or a few instances several samples that they had to class as No. 1, being about equal in quality. And here let us say that it affords us much pleasure to state as our unanimous opinion that we were surprised and delighted with the quality of most of the samples, showing great progress in the making and handling of the wines, as compared with the samples of former years, and foreshadowing a bright future for our white wines. Such wines as it was our privilege to taste are bound to make a market anywhere sooner or later, and to bring good prices.

The committee's classifications were as follows:

RIESLING, 1888.

No. 1—C. C. McIver, Mission San Jose.

RIESLING, 1887.

No. 1—C. C. McIver, Mission San Jose.

" 2—Charles Krug, St. Helena.

RIESLING, 1886.

No. 1—H. W. Crabb, Oakville.

RIESLING, (old.)

No. 1—I. De Turk, Santa Rosa.

" 2—M. M. Este, Napa.

ORLEANS RIESLING, 1888.

No. 1—C. C. McIver, Mission San Jose.

ORLEANS RIESLING, 1887.

No. 1—J. P. Smith, Livermore.

" 2—C. C. McIver, Mission San Jose.

ORLEANS RIESLING, 1886.

No. 1—J. P. Smith, Livermore.

HOCK, 1886.

No. 1—H. W. Crabb, Oakville.

QUADEL, (old.)

No. 1—H. W. Crabb, Oakville.

" 2—M. M. Estee, Napa.

SAUVIGNON, 1888.

No. 1—H. W. Crabb, Oakville.

SAUTERNES, 1888.

No. 1—H. W. Crabb, Oakville.

" 2—C. C. McIver, Mission San Jose.

SAUTERNES, 1887.

No. 2—Los Gatos and Saratoga Wine Co.

" 3—C. C. McIver, Mission San Jose.

SAUTERNES, 1886.

No. 1—C. A. Wetmore, Livermore.

" —A. G. Chauche, Livermore.

" —J. P. Smith, Livermore.

" 2—H. W. Crabb, Oakville.

SAUVIGNON BLANC, 1888.

No. 1—J. P. Smith, Livermore.

MUSCADELLE DU BORDELAIS, 1888.

No. 1—J. P. Smith, Livermore.

" 2—Geo. Humann, Napa.

LOUISIANA, 1888.

No. 1—Geo. Humann, Napa.

SEMILLON, 1888.

No. 1—George A. Bram, Santa Cruz.

SEMILLON, 1887.

No. 1—George A. Bram, Santa Cruz.

WHITE DEBOUNDEY, 1888.

No. 1—C. A. Wetmore, Livermore.

CHAUCHE GRIS, 1888.

No. 2—George A. Bram, Santa Cruz.

CHAUCHE GRIS, 1886.

No. 1—George A. Bram, Santa Cruz.

BURGER, 1888.

No. 1—C. C. McIver, Mission San Jose.

" 2—H. B. Wagoner, Livermore.

GOLDEN CHASSELAS, 1887.

No. 2—J. L. Beard, Warm Springs.

GOLDEN CHASSELAS, 1888.

No. 1—Charles Krug, St. Helena.

SAUVIGNON BLANC, 1888.

No. 1—J. P. Smith, Livermore.

WHITE WINE, 1887.

No. 2—Purity Wine Company.

(Signed):

CAPT. J. CH. DE. ST. HUBERT,

N. E. ROSE,

WILLIAM RUEFF,

GEORGE HUMANN,

J. P. SMITH.

SWEET WINES AND BRANDIES.

PORT, 1888.

No. 1—George West & Son, Stockton.

" 2—Mrs. De Wiederhold, Healdsburg.

PORT, 1887.

No. 1—George West & Son, Stockton.

" 2—H. W. Crabb, Oakville.

PORT (OLD).

No. 1—George West & Son, Stockton.

SHERRY, 1888-1887.

No good samples found.

SHERRY, 1886.

No. 1—George West & Son, Stockton.

SHERRY (OLD).

No. 1—George West & Son, Stockton.

" 2—I. de Turk, Santa Rosa.

FRONTIGNAN, 1888 AND 1887.

No. 1—George West & Son, Stockton.

MUSCATEL, 1887.

No. 1—F. L. Fowler, Livermore.

MUSCATEL, 1886.

No. 1—Charles Krug, St. Helena.

BRANDY, 1888.

No. 1—J. P. Smith, Livermore.

" 2—George West & Son, Stockton.

BRANDY, 1887.

No. 1—George West & Son, Stockton.

" 2—Charles Krug, St. Helena.

BRANDY, 1886.

No. 1—George West & Son, Stockton.

" 2—I. de Turk, Santa Rosa.

BRANDY (OLD).

No. 1—George West & Son, Stockton.

A collection of samples submitted by E. J. Baldwin, not for competition, consisting of Angelica, Muscatel, Madeira, port and brandy, was highly commended.

Following the committee reports John T. Doyle read a paper on "Legislation" as pertaining to the wine industry. He recommended that a law be passed permitting wine growers to use a pure wine stamp for their wines. By this means the purchaser would be assured of receiving wholesome wine, and there would be no sale for impure or adulterated products. If the labeled wines were not pure the purchaser would have redress from the grower.

Congressman C. N. Felton speaking to the same subject said that all who were interested in the State were interested in the welfare of the wine industry, and that if the wine men want any favors from Congress they must be unanimous in their appeal. He promised to do all in his power to promote any measure that might be proposed by the wine men of California.

Congressman W. W. Morrow followed and endorsed Mr. Felton's remarks. He said that any wine or brandy bill that might be offered must have a solid backing, and for that reason the wine men should pull together. If they did this they would get what they want from Congress. He said that among other things the difficulties experienced in trying to compete with other markets by reason of excessive transportation rates overlaid ought also to be remedied by legislation.

As a result of the discussion it was decided to appoint a committee of three to prepare a memorial to Congress asking for legislation as outlined in Mr. Doyle's address.

L. J. Rose, of Los Angeles, made a few remarks during which he asserted that all the pure brandy in the United States was made in California, and that the imported article in many instances was not a product of the grape.

The Los Angeles vine disease was the subject of discussion at the evening session. Expert Ethelbert Dowlen, who has had charge of the investigation of the malady, delivered an address in which he recounted the progress and work of the disease, the experiments that have been made to discover its cause and find a remedy, etc., all of which has heretofore been published in this journal. Mr. Dowlen also exhibited specimens of the diseased vines with and without the microscope. He closed with the statement that he "had a notion" that the disease was caused by a fungus growth.

Dr. Harkness, President of the Academy of Sciences, who was present, most emphatically declared that the disease was not of fungoid origin. The dispute was not settled.

The committee regarding the memorial to Congress was appointed at the evening session, and is as follows: John T. Doyle, Arpad Haraszthy and L. J. Rose.

A Committee on Organization to assist the wine growers out of their present difficulty was also appointed. The members are George H. Maxwell, John T. Doyle, R. T. Pierce of Santa Clara, E. Dichman of Napa and M. Myer of Sonoma.

SATURDAY'S MEETING.

The last day of the convention was devoted to a more varied programme. The set subject was "Possible Co-operation Between Producers to maintain Production on a Profitable Basis." The early part of the session was taken up with the discussion of the alleged healthful qualities of grape must.

J. V. Munson, of Dallas, Tex., addressed the convention on native vines, which he has studied for ten years. In his opinion many of them can be grown as stock vines with great advantage.

When the convention met in the evening President Wetmore took occasion to severely lecture the convention for its conduct during the week, his only apology for so doing being the hope that a little plain talk might awaken those interested in the wine industry of California to a realization of its present condition. He regretted the discord that had occurred, but believed that some good would grow out of it. No apology, he said, need be made for the wine industry of this State, for, although yet in its infancy, it compared favorably with the most famous wine-producing countries of the world. Before closing his address President Wetmore made a hot attack upon the wine merchants for not attending the convention, and declared that the industry need never hope to thrive until there was

harmonious co-operation between the producer and dealer.

Colonel John P. Irish followed with a speech, in which he re-echoed the co-operation proposition referred to by the chair. He closed with the prediction that the industry would prosper when there was a proper adjustment of the relations of supply and demand.

The convention then finally adjourned.

BONDED BRANDY.

It is to be hoped that those who are interested in the brandy industry will not forget that they have an important duty to perform for their own benefit and that of the public between now and the sitting of the next Congress. The proper steps must be taken to impress upon our national lawmakers the necessity of extending the period during which spirits may remain in bond before the payment of the Internal Revenue tax of 90 cents per gallon. The existing law, which requires this payment at the end of three years, is a great handicap to the distillers' industry, because of the large amount of capital required to carry on a business of moderate proportions. There are many people who think that three-year-old brandy is not fit to drink, and yet the Government regulations require that at that age the tax must be paid, which, in the case of small manufacturers, means that the brandy must go into the market for sale and consumption. This is wrong, and while it is of no particular advantage to the Government that the tax should be paid at the expiration of that period, it is a hardship and injustice to those engaged in the industry.

The distillers say they would be satisfied if the bonding period were extended to five years, and there is no valid reason why Congress should not grant the concession. Uncle Sam is so rich that he can easily afford to wait that long for his tax, and as the brandy is after the third year always worth the amount of the impost, the Government would not be taking any risk. Such a law would be better for the manufacturer, vastly better for the public stomach, and within ten years would enable California to establish a world-wide reputation for her brandies.

The proper agitation of this question, if begun in season, will enable the California delegation to secure the desired amendment to the law. Let us have it.

CHEAPER BY THE GLASS.

We fail to understand why a large proportion of cellar-men, hotel keepers and saloonists persist in selling wine by the glass and bottle at such outrageously high figures. When ten and twelve cents a gallon is the standard price for new wine from first hands, and when the retailers are charged but little more in addition than will cover the expenses incident to ageing and handling, we fail to see any reason and sense in the fixed idea that ten and twelve and a half cents a glass is a fair price. Beer is everywhere advertised for sale at five cents a glass—beer, too, that is shipped by rail all the way from Milwaukee or St. Louis—while for less than one-half the same quantity of inferior wine of native production, double the price is charged. At nearly all the hotels and restaurants the same astonishing disparity is to be noticed. In some public houses conducted by foreigners, and patronized mostly by foreigners, wine is served regularly at dinner on the same terms as tea or coffee. Yet the retailers who charge high prices get their wines by the barrel at very low figures. A man keeping a public house and doing his own bottling could afford to set it on the table at ten cents a pint or fifteen cents a quart. Instead of being satisfied with the reasonable profit which this schedule would enable them to derive they have the impudence to demand a price which returns a gain of all the way from 300 to 500 per cent. In the vast majority of establishments in which liquor is sold twelve and a half cents is charged for a little more native claret than could be contained in an old-fashioned whisky glass. It is no wonder that there is comparatively no home demand for California wines.

WHY WINES ARE CHEAP

What a Napa Producer Thinks of the Subject.

We have had a great deal of discussion with reference to low price of wine and various opinions have been expressed. Some say we must have a better class of wines—only the finest varieties, and distill the ordinary grades. If one cannot make a good sound wine from common grapes he cannot do so from Cabernet, Burgundies, etc. I have seen Cabernet, Sauvignon vert wines which I would never put into the market. Wine well made and matured, from ordinary grapes, will always sell as a good ordinary wine, and sound ordinary wine will never hurt our wine industry. France produces not alone fine grapes, but common grapes as well. Those who cannot afford to buy the higher class of wines such as Burgundies and Cabernets, will be well satisfied with good sound Zinfandel wine, and one who cannot make a good sound wine from ordinary grapes had better let fine grapes alone and quit the business. As long as wine sold at fair prices all were considered good wine-makers. But now that wine is down the wine merchants are foolishly attacked. I have been in the wine business since '72 and it is something I certainly have some knowledge of. The wine merchants have expended thousands of dollars in working up the industry and the growers should remain in harmony with them.

Let us go back to '72. In that season I leased the Huichia Vineyard of W. H. Winters for a term of six years. It was then the largest vineyard in Napa County. Sonoma led in viticultural matters. Our leading varieties of grapes were Zinfandels, Rieslings, Chasselas, Queen Victorias, etc. Now what advance have we made? If the Zinfandel is planted in the right locality it will make a fine wine. The same truth applies to other varieties. The trouble is, people are looking for quantity rather than quality. The prices for wine in '72, '73 and '74 ranged from 35 to 40 cents per gallon. In '75 the prices dropped to 25 and trouble commenced. Wine makers then paid \$35 to \$40 per ton for grapes. The growers were not satisfied. They thought the manufacturers were making too much money. They clubbed together and converted the grapes into wine themselves. That settled the wine business. Inexperienced makers sent their inferior product East, and prices dropped to unremunerative figures. The wine growers got disgusted, pulled up many of their vines, and the manufacture of wine was restored to experienced hands again. In '79 the business began to improve and the foundation was again laid for ruin in the planting out of thousands in place of hundreds of acres of vines and without reference to adaptability in soil or variety. With the immense crops that followed, manufacturers multiplied, and the East was again flooded with inferior wines. Prices dropped and now growers and makers must suffer together.

The remedy is found in a disease that is devastating many of our vineyards, very few are planting and few of the resistant stocks are used because they are expensive and practical knowledge is required in employing them. Let no one go blindly into the handling of resistant stocks. I have experimented with them for ten years. The quantity of grapes will be gradually reduced, wine making will be left to practical hands, unsound wines will be distilled, and these things will gradually bring the industry back to a solid footing again. Those who pull through will have the pleasure of seeing the business prosper.

A. H. GROSSMAN, In Napa Register.

NEW YORK AGENT.

A gentleman for over ten years in the wine business, would like to represent a Grower of California Wines and Distiller of Brandy for New York and the East for the sale of his entire production. First-class references. Address V. D., this office.

PERSONS in search of a quiet elegantly appointed restaurant, of undoubted excellence, should go to SWAIN'S, 213 SUTTER STREET. Our wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied at short notice.

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Good & Partin, saloon, Selma, Cal., dissolved.

Fleming & Gerrish, restaurant, San Diego, Cal., dissolved.

Young & Heilbron, liquors, San Diego, Cal., dissolved.

Mosteller & Willey, saloon, Selma, Cal., dissolved.

Davidson & Michael, saloon, Traver, Cal., dissolved.

James Edwards, hotel, Warren, I. T., succeeded by N. Earl.

Frank McGowan, saloon, Boulder Valley, Mont., now McGowan & Cane

LeMaynon & Parent, saloon, Helena, Mont., dissolved, succeeded by D. C. Parent.

J. C. Schaden & Co., saloon, Sacramento, Cal., dissolved, J. C. Schaden continues.

B. Durand & Co., saloon, Livermore, Cal., dissolved, J. Macchia continues.

McVeigh & Goodrum, saloon, San Diego, Cal., dissolved, S. R. Goodrum, continues.

Arnold & Schmeer, brewery, Pendleton, Or., dissolved, F. Arnold continues.

A. Olsen, restaurant, Walla Walla, W. T., J. Blazier admitted, now Olsen & Blazier.

S. Burghardt, hotel, Rico, Colo., succeeded by J. Boston.

Duval & Beals, hotel, Saticoy, Cal., dissolved.

M. Channitzer & Co., saloon, Denver, Colo., dissolved.

Baker & Werther, saloon, Missoula, Mont., succeeded by Majors & Baker.

Failures, Attachments, Etc.

Martin & Mueller, saloon, San Francisco, attached.

D. McCarthy, saloon, Redding, Cal., attached.

A. DePauli, saloon, Truckee, Cal. attached.

Purity Wine Co., San Francisco, Cal., attached—voluntary petition in insolvency.

Chas. Meyer & Co., liquors and grocery, San Francisco, Cal., applied for relief in insolvency.

The Cottage Saloon, Glenwood Springs, Colo., attached.

E. Dayton, restaurant, Marysville, Mont., assigned.

D. W. Simpson, saloon, Pleasanton, Cal., petitions insolvency.

G. Boronio, saloon, Ventura, Cal., petitions insolvency.

McGinnis & Dyer, hotel, Walsenburg, Colo., assigned.

Paul Dyer, saloon, Walsenburg, Colo., assigned.

E. C. Hawkins, saloon, Brighton, Cal., attached.

Edward Yates, saloon, Crescent City, Cal., attached.

A. Petronovich, saloon, Plymouth, Cal., attached.

P. Hissen, saloon, Los Angeles, Cal., petitioned insolvency.

J. O'Reilly, saloon, Ravenna, Cal., attached.

Simpson & Buck, hotel, Pleasanton, Cal., petitions insolvency.

E. C. Roeder, saloon, Sacramento, Cal., attached.

W. A. Anderson, saloon, Sacramento, Cal., attached.

Wagner & Browne, hotel, San Buenaventura, Cal., creditors petition in insolvency.

Sold Out.

J. W. Cornelius, saloon, Anaconda, M. T.

T. Kearn, hotel, Boulder Valley M. T., sold to Chas Pond.

J. McLeod, saloon, Elkhorn, M. T., sold to F. Dial.

Wm. Winter, hotel, Montesano, W. T., sold to Miller & Sons.

Jenoie Higgins, hotel, Tacoma, W. T., sold to P. Suel.

P. Kelly, saloon, Jackson, Cal.

Westwick & Nielsen, liquors, Sacramento, Cal.

C. Barr, saloon, Woodland, Cal.

Otto Erickson, saloon, Lyons, Colo., sold to W. E. Jones.

H. S. Joyner, hotel, Basin, Mont., sold to Mrs. McDonough.

A. C. Brigman, restaurant, Redding, Cal., sold to John Harris.

Jos. Bottger, saloon, Pascoe, W. T., sold to V. D. Lay.

J. L. Smith, saloon, San Francisco, Cal.

C. Taylor, restaurant, Oakesdale, W. T., sold to L. Sain.

Grsham & Wise, restaurant, Los Angeles, Cal., sold to Cawley, Baker & Co.

J. W. Harrington, hotel, Casa Grande Ariz., sold to A. Price.

J. Bechtel, hotel, Victoria, B. C.

J. P. Slusser & Co., saloon, Bozeman, Mont., sold to Frank Hill.

Teichart & Wick, saloon, Helena, Mont., sold branch to Haas Jenson.

Juan Avenente, saloon, Florence, Ariz., sold to J. N. Oliva.

Out of Business

Mrs. A. Marty, hotel, Hamilton, Nev.

J. D. Snyder, hotel, Los Alamos, Cal., about to retire.

Mrs. Kate Smith, hotel, Albuquerque, N.M., about to retire.

F. A. Bochlaf ky, restaurant, Vancouver, B. C., retiring.

W. Bem, billiards, etc., Brownsville, Or.

C. B. Orsi, hotel, Cornucopia, Or., to retire Sept. 1st.

Burned Out.

Grand Hotel, Spokane Falls.

Arlington House, Spokane Falls.

J. B. Ford, saloon, Spokane Falls.

Skels & Co., saloon, Spokane Falls.

Gold-a Gate Bottling Co, liquors, Spokane Falls.

Haas Anderson, hotel, Spokane Falls.

James Johnston, hotel, Spokane Falls.

J. Mansfield, hotel, Spokane Falls.

Frank Bracht, saloon, Spokane Falls.

Ed. Watson, saloon, Spokane Falls.

Fred W. Harrington, restaurant, Spokane Falls.

Gordon & Johnson, saloon, Spokane Falls.

Meloche & Co., saloon, Truckee, Cal.

John Fay, saloon, Truckee, Cal.

M. Landhaus, saloon, Truckee, Cal.

W. O'Neill, saloon, Truckee, Cal.

C. H. McCrary, saloon, Kingsburg, Cal.

S. M. Smoot, hotel, Kingsburg, Cal.

M. Bynter, restaurant, San Francisco, Cal.

Charles Schroeder, saloon, San Francisco, Cal.

Petersen & Decker, restaurant, San Francisco, Cal.

H. & P. Doettger, restaurant, San Francisco, Cal.

Panama Restaurant, San Francisco, damaged.

Henry Gercken, brewery, Petaluma, Cal.

Frankfort Saloon, Spokane Falls, W. T.

Pacific Hotel, Spokane Falls, W. T.

Keystone Hotel, Spokane Falls, W. T.

J. J. Elligen, saloon, Spokane Falls, W. T.

Mrs. A. C. Eddy, restaurant, Spokane Falls, W. T.

Armstrong & Seders, hotel, Spokane Falls, W. T.

F. Haas, saloon, Spokane Falls, W. T.

W. de Vere, saloon, Spokane Falls, W. T.

F. Hurlman, saloon, Spokane Falls, W. T.

D. Holman, wholesale liquors, Spokane Falls, W. T.

E. T. Gillette, restaurant, Spokane Falls, W. T.

Laura Winnie, hotel, Spokane Falls, W. T.

C. C. Spasmiska, hotel, Spokane Falls, W. T.

H. H. Avery, saloon, Spokane Falls, W. T.

B. H. Bennett, hotel, Spokane Falls, W. T.

H. A. Domke, saloon, Spokane Falls, W. T.

F. E. Wilson, hotel, Spokane Falls, W. T.

W. Mansfield, restaurant, Spokane Falls, W. T.

Maloney & Co., saloon, Spokane Falls, W. T.

A. Lydy, saloon, Spokane Falls, W. T.

Miller & Birkenstock, saloon, Spokane Falls, W. T.

New American Hotel, Truckee, Cal.

Palermo Villa Hotel, Palermo, Cal.

Deceased.

P. J. Cassin & Co., wholesale liquors, San Francisco, Cal., P. J. Cassin, deceased.

Henry Peek, hotel, Malad, I. T.

Fred Trotman, saloon, Roslyn, W. T.

A. Hackmeier, hotel, San Francisco, Cal.

Deeds and Transfers

Osthoff & Zorb, saloon, Los Angeles, Cal., A. Osthoff, conveyed realty \$800.

Carsten Otten, saloon, San Francisco, Cal., Otten conveyed realty \$10.

J. Mulvaney, saloon, San Jose, Cal., conveyed realty \$10.

C. W. Harvey, hotel, Whittier, Cal., conveyed realty \$1000.

Hamm & Schmitt, restaurant, Seattle, W. T., Hamm gives deed \$1,700.

A. Boad, liquors, Colusa, Cal., conveyed realty \$500.

E. C. Roeder, saloon, Sacramento, Cal., bill of sale \$400.

Sarah Koch, saloon, Leadville, Colo., trust deed \$350.

Sachs & Wideman, brewers, Baker City, Or., Julius Sachs conveyed realty \$1000.

C. K. Grimes, hotel, Seaside, Or., conveyed realty \$15,000.

James Crampton, liquors, San Francisco, Cal., received deed \$1300.

Geo. Schmalren, saloon, San Francisco, Cal., conveyed realty \$10.

James Healing, liquors, San Francisco, Cal., conveyed realty \$10.

Henry Vorrath, saloon, San Francisco, Cal., received deed \$10.

Nicholas Rienecker, saloon, Alameda, Cal., received deed \$10.

Beek & Michael, saloon, Germantown, Cal., Geo. Michael, et al conveyed realty \$1000, John Beek received deed \$1000.

H. J. Jacobson, saloon, Fresno, Cal., received deed \$300.

Kate Gray, hotel, Leadville, Colo., trust deeds \$145 and \$175.

Schlejei & Giese, saloon, East Portland, Or., Schlejei gives deed to Giese \$300.

J. M. Boyd, hotel, Baker City, Or., deed \$2250.

F. T. Glissen, saloon, Baker City, Or., deed \$100.

E. C. Huntley & Co, saloon, Seattle, W. T. Huntley received deed \$2.

J. Ottera, hotel, Tacoma, W. T., deed \$850.

Realty Mortgages

D. H. Gullion, saloon, Sacramento, Cal., \$1000.

G. M. Kohler, hotel, Fresno, Cal., \$6,500.

T. M. Brittain, hotel, Brittain, Or., \$1650.

Carsten Otten, saloon, San Francisco, Cal., \$1300.

Henry Vorrath, saloon, San Francisco, Cal., \$1300.

Peralta Park Hotel Co., Berkeley, Cal., \$25,000.

Eichhorn Bros., saloon, Los Angeles, Cal., \$4000.

Mrs. J. H. Stohl, brewery, Walla Walla, W. T., \$5000.

Chattel Mortgages.

Edna Earl, hotel, Seattle, W. T., \$2000.

B. Christman, saloon, Denver, Colo., \$600.

M. V. Seltzer, restaurant, Colorado City, Colo., \$150.

F. Zietz saloon, Denver, Colo., \$1800.

Haus Jenson, saloon, Helena, Mont., \$490.

T. B. Warren, saloon, Marysville, Mont., \$488.

Wm. Hillenbrand, hotel, San Francisco, Cal., \$5000.

Mary J. Collins, saloon, Stockton, Cal., \$1200.

Peter Mattson, saloon, Astoria, Or., \$177.50.

J. G. Russell, saloon, Portland, Or., \$1500.

M. Kyle, saloon, Virginia City, Nev., \$434.

J. G. Ross, hotel, Astoria, Or., \$491.50.

D. Colonia, saloon, Denver, Colo., \$625.

H. Maden & Co., saloon, Ogden, Utah, \$2142.

Mortgages Released

L. O. Dodge, restaurant, Portland, Or., released \$3000.

H. Martzloff, hotel, Portland, Or., released \$1705.

P. Leo, saloon, Helena, Mont, released \$1000.

T. M. Purchell, saloon, Helena, Mont., released \$1500.

Dresel & Co., wines, Sonoma, Cal., Theo. Blanckenburg, discharged, \$3500.

F. L. Turpin, hotel, San Francisco, Cal., discharge \$5750.

Judgments, Etc.

Colby Bros., hotel, Los Angeles, Cal., judgment \$574.12.

Miscellaneous.

Buckingham & White, hotel, Los Angeles, Cal., sued for \$3300 and possession of hotel.

J. S. Nash, saloon, Tacoma, W. T., under arrest.

G. W. F. Johnson, hotel, Santa Paula, Cal., declared homestead.

Paul Van Loon, restaurant, Billings, M. T., to remove to Seattle.

John McCue, restaurant, Denver, Colo., bill of sale of fixtures \$800.

Brunswick Billiard Table Co., San Francisco, incorporated.

A. Brun & Co., wines etc., Oakville, Cal., A. Brun and J. Chaux file articles of co-partnership.

Eichhorn Bros., hotel, Los Angeles, wife of M. Eichhorn files homestead.

Klose & Hillebrandt, hotel, San Francisco, Cal., Klose sues for dissolution.

J. S. Miles, hotel, Williams, Cal., moved to Middleton.

Mrs. Carrie Davis, Bozeman, Mont., filed sale traders papers.

A. Landt, bottler, Livingston, Mont., advertised to sell.

A GRAPE ROOM which promises to reach large dimensions is being instituted in Florida. The greatest interest in grape-growing is being taken in Orange county, which is in the southern part of the State. The demand for vines is far in excess of the supply. The Mataro, Hamburg, Concord, Chasselas, Hartford Prolife, Malaga, Tokay and Muscat have all been experimented with.

Subscribe for the MERCHANT AND VITICULTURIST.

Arpad Haradzky & Co.
VINEYARD PROPRIETORS
 —AND—
SHIPPERS OF CALIFORNIA WINES.
 530 Washington Street, San Francisco, Cal.

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 SANTA ROSA, CALIFORNIA.
Pure California Wines and Brandies,
 FINE LOTS OF ZINFANDEL AND RIESLING—VINTAGES OF 1884-85-86-87-88.
 SAN FRANCISCO OFFICE, C. M. Munn, Mgr., 212 SACRAMENTO ST.
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California Wines and Brandies,
BRYANT AND SECOND STS.
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S. LACHMAN & CO.,
 453 to 465 Brannan St., San Francisco.
CALIFORNIA WINES AND BRANDIES,
 FINEST AND LARGEST STOCK, FULLY MATURED.
CALIFORNIA SHERRIES A SPECIALTY.
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 — PRODUCERS OF —
CALIFORNIA WINES AND BRANDIES.
 1515 & 517 SACRAMENTO ST., S. F.
 Wine Vaults and Wineries at Napa City.

ALFRED GREENEBAUM & CO.,
Shippers of California Wines,
 51, 53, 55, 57, 59 and 61 First Street,
 Union Foundry Block, SAN FRANCISCO.
 699 Broadway cor. Fourth, New York City. - - 29-31 River St., Chicago.

SCHRAMSBERGER
PURE CALIFORNIA WINES,
SHERWOOD & SHERWOOD,
 COMMERCIAL AGENTS
 For the famous California Wines made from the PURE GRAPE JUICE,
 and stored for years in Sub-Mountain Cellars.
 212-214 MARKET STREET, - - - - SAN FRANCISCO.

KOHLER & FROHLING,
PIONEER WINE HOUSE,
 — ESTABLISHED 1854. —
CROWERS OF AND DEALERS IN
CALIFORNIA : WINES : and : BRANDIES.
Vineyards in Los Angeles County, Sonoma County,
Merced County and Fresno County.
 626 MONTGOMERY STREET, - - - - SAN FRANCISCO
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CALIFORNIA WINE GROWER'S UNION,
 — PURE —
California Wines and Brandies
 116 BATTERY STREET,
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HARRIS, KINGSTON & CO.
 WINE GROWERS AND DISTILLERS,
 — AND DEALERS IN —
Pure California Wines and Brandies,
 VINEYARDS AND CELLARS, VAULTS,
RUTHERFORD, 110 STEVENSON ST.,
 Napa County, Cal. San Francisco, Cal.

EL PINAL VINEYARD,
GEO. WEST & SON,
 — MANUFACTURERS OF —
CALIFORNIA WINES AND BRANDIES,
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WM. MELCZER, JOS. MELCZER,
JOSEPH MELCZER & CO.
 — Growers of and Dealers in Select —
California : Wines : and : Brandies,
 504-506 Market Street, - - - - San Francisco.
 Proprietors Glen Ellee Wine Vaults.

J. Gundlach Chas. Bundschu.

J. GUNDLACH & Co.
 VINEYARD, (PROPRIETORS,) SONOMA.
 MARKET & SECOND ST. SAN FRANCISCO, CALIFORNIA.
 NEW YORK OFFICE:
 52 WARREN STREET

THE TRADE.

John J. Shaughnessy, of Lilienthal & Co. has returned from Nevada where he has been for some time.

It is reported that the Paul O. Burns Co. of San Jose, has sold 500,000 gallons of 1888 wine to Carpy & Co.

A. M. Pfaff of P. Chevalier & Co., left last week on a trip to Salt Lake city. He expects to be gone about six weeks.

The saloon keepers of Sutter county are resisting the payment of the high license of \$200 per quarter. Arrests are being made.

Mr. H. R. Pfuhl of Chicago, representing Cahn Belt & Co. of Baltimore, has been in the city the past fortnight. He is looking into the wine problem somewhat.

Cahn Belt & Co., of Baltimore have secured a decision in the New York Court of Appeals declaring their brand "Maryland Club" to be a trade mark protected by law.

There is a split in the prohibition party of Pennsylvania, and the newspaper paragraphs are quarreling about whether the event can be properly described as side-splitting or hair-splitting.

Armstrong & Dohn of Santa Rosa, recently shipped 2,600 gallons of wine by way of the Southern Pacific railroad to Los Angeles. This is the remainder of an order for 50,000 gallons sent to that city by this firm.

Work on the great wine cellar of Kohler and Frohling at Second and Folsom streets is progressing rapidly and the firm expect to move into the new quarters before the new year.

Mr. Pohndorff, of the Gallegos wine Co., reached this city from California last week. He says the outlook in California is very promising for the vintage, and that the '89 wines will be superior to any ever before produced in that State.—Bonfort's.

North and South Dakota and Connecticut vote on prohibition this fall. Mr. Turner, of the National Protective Association says that the danger lies in the Dakotas. Dealers and distillers who are not members of the association should join without delay.

Tax collector Dodge of San Diego, reports that \$3,600 have been collected during the past month in liquor licenses, and the total amount collected to date is \$128,000. Mr. Dodge thinks that by November there will not be more than \$20,000 or \$24,000 taxes unpaid.

The case of the people against Weeks, the druggist of Riverside, resulted in his conviction. He had been refilling prescription which read "sp. fragmenti quannin sufficit," or "whiskey, all he wants." Now, the poor Riverside must get a new prescription every time he wants a drug store drink.

Joseph Meizer & Co., the proprietors of the Glen Ellen wine vaults at 504 and 506 Market street, have recently shipped quite a large quantity of wine both in bottles and casks to New York by way of Cape Horn. The firm makes a specialty of fine cased goods, as well as of wine in casks and trade has been very brisk with them.

The license question has finally been settled in Rhode Island, and the advocates of liberal ideas and sound temperance principles have secured a substantial victory. For retail licenses in Providence the fixed fee is \$400, and for other places the fee is lower, according to the number of inhabitants, the minimum limit being \$250. For wholesalers the fee ranges from \$500 to \$1,000 according to the judgment of the commissioners.

Grape growers in Pomona valley have been rejoiced by more orders for immediate shipment of sherry, claret and port wines to New York and Liverpool, England. Twenty-two car loads, or 56,000 gallons of these have been ordered by the Pomona Wine Company's agent in New York, and another agent in Liverpool has ordered 40,000 gallons of wines and brandies to be shipped.

The agent writes that if California wishes to create a market in Europe for her wines she must be extremely careful to send nothing but first-class goods there, and that wholesale wine merchants in London complain that for two years California wines

have not been kept up to the standard. The agent believes that with good product and judicious work a large wine and brandy trade can be worked up in England and even Spain, where the adulteration of spirits is now common.

The collections of internal revenue from spirits during the fiscal year of 1888 and 1889 were \$74,313,206, compared with \$69,308,166 for the fiscal year of 1887 and 1888. The quantities of spirits on which taxes were paid in the last fiscal year were fruit spirits, 1,289,593 gallons; grain spirits etc, 75,915, 047 gallons; fermented liquors, 25,119,853 barrels. The increase from spirits distilled from apples, peaches and grapes was 161,485 gallons over the previous fiscal year. This is a heavy increase, amounting to forty per cent. The increase from spirits distilled from grain and other materials than fruit was 5,237,658 gallons over the previous fiscal year, equal to a gain of nearly seven and one-half per cent. The quantity of Fermented liquors taxed in the last fiscal year was 439,634 barrels in excess of the previous fiscal year, a gain of less than two per cent. Californians will be pleased to know that the increase in wine drinking has been so large as the above comparison indicates. A gain of forty per cent in a single year is probably exceptional, but there is no question but what the use of California wines is growing at a rapid rate. If producers will take pains to keep up a high standard, this appreciation of their product will grow from year to year. Beer drinking is also bound to increase in this country.

A NEW DISTILLERY.

The Golden Gate Distilling Company is the title of a new house in this city that is now making a bid for public patronage. They make a specialty of the manufacture of pure rye spirits and compressed yeast, and although the distillery has been in operation but a short time its products are making friends very rapidly, and if dealers follow the doctrine that it is the proper thing to patronize home industry when all things are equal, the new distilling company will have a prosperous future. The headquarters of the company are at 107 Front street.

DEATH OF P. J. CASSIN.

A Prominent Wholesale Dealer Passes Away.

By the death of Mr. P. J. Cassin, of the house of P. J. Cassin & Co., the San Francisco trade loses one of its most valued and respected members.

Mr. Cassin was born in Dublin, Ireland, fifty-seven years ago. Being naturally of a bold temperament he decided in early life to come to America. When his early wishes were realized he came direct to California arriving in San Francisco in 1853.

For the first few years after his coming he engaged in business with his brother Mr. Francis Cassin, who still survives him. The two had an establishment on Montgomery street near Pine. After they went out of business the deceased remained in the city and engaged in various enterprises, while his brother went to Los Angeles. He returned from that place in 1864 or 1865 and the two brothers started the wholesale liquor business now carried on at Battery and Washington streets. The business prospered from the very first, careful attention to the needs of the retail trade and the utmost fairness in all dealings soon bringing the firm a host of customers.

Mr. Francis Cassin retired from the firm in 1881, and the deceased continued the business until the time of his death.

Personally Mr. Cassin was well liked. He was quite active in politics and made friends right and left by his pleasant, gentlemanly qualities. He was a prominent member and officer in many Irish societies, which will miss his excellent counsel and assistance. The deceased left a wife and two children amply provided for.

GOLDEN GATE DISTILLING COMPANY

—O—DISTILLERS OF—O—

FINE SPIRITS
AND MANUFACTURERS OF COMPRESSED YEAST

CORRESPONDENCE SOLICITED.

107 Front Street, - - - - - San Francisco, Cal.

CHAS. W. FORB.

JOHN SPRUANCE.

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PURITY WINE COMPANY.

The Particulars of the Collapse of the Concern.

The Purity Wine Company has collapsed and the failure is attributed by many of the creditors to bad management.

The trouble, as far as the public is concerned, began with an attachment on August 6th, when the California Electric Light Company had the cellars at 712 Battery street, attached to secure a claim of \$336.30. The other creditors did not immediately press their claims, thinking that the attachment might be raised, and R. J. Harrison, E. W. Fraser and other gentlemen interested in the concern, at once set about righting matters. They were unsuccessful, however, in their endeavors, and on the 17th inst. five of the creditors, J. J. Raner, J. C. Bauer & Co., Louis Roesch, T. O. Holmes and A. J. McNicholl, through their attorney, T. J. Clunie, filed a petition in the Superior Court asking that the company be declared insolvent and an assignee appointed inasmuch as by failure to lift the Sheriff's attachment they had committed an act of insolvency.

The filing of this petition was immediately followed by another one from the company asking to be declared insolvent. According to the statement of assets and liabilities in this petition, attested by James W. Nelson, the President, the liabilities of the concern are \$14,006.33, and the assets are \$10,200. The principal creditors are as follows: J. J. Raner, note, \$2,600; H. Bendel, note, \$2,500; J. C. Amelung, note, \$2,413.39; Natoma Water and Mining Co. merchandise, \$1,469.74; D. Woernr, \$1,289.29; Saunders & Co., \$491.55; C. A. Hooper & Co., \$401.12; California Electric Light Co. \$336.30; Holmes, Booth & Hayden (New York), \$317.10; Vogel, Radtke & Co., \$250.30; T. S. Merchaut, \$250; H. A. Becker, \$250; R. E. Wood, \$150; Glen Terry Wine Co., \$150; Rode & Co., \$140.05; Fraser Wine Co., \$133.02; F. Korbel & Bros., \$110; Miller & Waugh, \$93.75; Hermann & Co., \$90.30; American Concentrated Must Co., \$69.10; Whittier, Fuller & Co., \$65.58; A. Carl, \$57.60; W. E. Bailey, \$53.10; and a number of smaller claims swelling the aggregate to \$14,006.33.

The assets of the company are as follows: Amount due from goods sold and delivered, \$6,000; coöperage, \$1,400; 4,000 gallons wine, \$400; bills receivable, \$1,200; empty bottles, cases, etc., \$100; skids and shelving, \$100; tools machines, etc., \$150; office furniture and fixtures, \$250; one Pasteurizer, \$200; racks, tubs, etc., \$100, making a total of \$10,200. The company has no real estate.

Immediately on these petitions being filed, the court appointed Samuel Newman, the attorney, as assignee and he at once qualified, giving bonds in \$11,000, with J. J. Raner and J. A. Miller as sureties.

The company has only been in existence a short time. It was organized to supply the local retail trade as well as to engage in an extensive retail business, and it should have been successful. Bad management is believed to have caused much of the trouble, and differences of opinion between Mr. Bendel and other large creditors brought on the rest. Mr. Bendel is now in Europe.

The company was a firm believer in the Fraser magnetic process of aging wines, and employed Dr. Fraser's process to a large extent. The failure in no wise affects the solvency of Dr. Fraser's own company, and the use of the magnetic process.

The officers of the company were: President, J. W. Nelson; Vice-President, D. Marshall; Secretary, Edward W. Fraser; Treasurer, the American Bank and Trust Co.; Directors, J. W. Nelson, R. Marshall, Edward W. Fraser, Edward Fraser, Jr., and R. J. Harrison.

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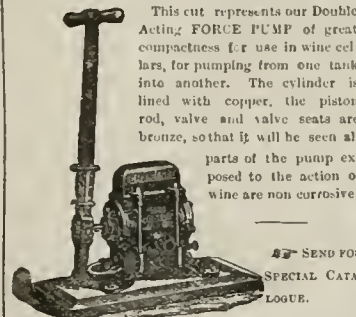
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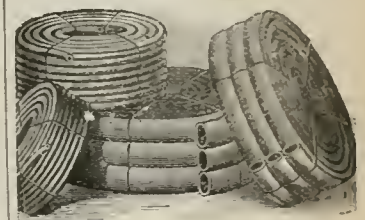
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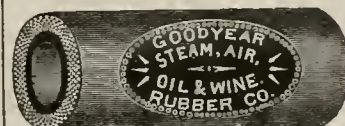
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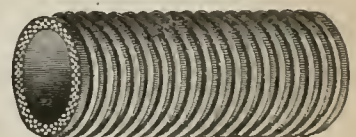
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THURSDAY.....AUGUST 22, 1889

MARKET REVIEW.

Business is livening up throughout the State, the regular fall movement having set in. Merchants in all lines report a steadily increasing demand, and all things considered, the business outlook is excellent.

The Clearing House at San Francisco shows how trade has picked up during the past fortnight. For the week ending August 8th the clearings were \$15,330,991 63, and for the week following, ending August 15th, the clearings were \$17,587,070 89—an increase of over two million dollars.

The local wine market is without special feature, and yet a more hopeful feeling is noticeable. The latest estimates of the vintage, which appear in another column, have cut down the wine yield to about 12,000,000 gallons, and the production of brandy and dried grapes will be larger than ever. Growers anticipate higher prices next year, if not this year.

The market for brandy is quiet and unchanged, in sympathy with the market for wine.

The spirit trade is quiet. Prices in all lines are still firmer and business has a healthy tone, immediate improvements being expected as soon as the Eastern market brightens up, as it will do in the course of a fortnight or a month.

The Eastern market is firm and prices are advancing steadily. While trade has not been active in the summer months, it has been away above the usual summer business. Holders of Kentucky whiskies continue to show great confidence in their properties, and our advices from the East are that values of all goods older than '89 must yet show a decided improvement.

Eastern ryen are booming and holders are chary of selling.

Champagne dealers in every section are anticipating an active fall and winter trade. The local importations the past fortnight have been quite large.

REIHELEN CHAMPAGNE.

WHAT THE AMERICAN CHAMPAGNE COMPANY IS DOING.

A Big Establishment on Folsom Street.
Particulars of the Plant and
Process—A Factory to be Built
in New York.

The American Champagne Company, (Limited), the corporation which is introducing the Reihelen rapid fermentation process of manufacturing champagne, is about ready to begin active operations. For the past five or six months the company has been engaged in gathering and setting up the extensive and costly plant which the process requires, and in purchasing wine, bottles and other supplies with which to begin operations. The accumulation of the necessary materials has been accomplished in a remarkably short time considering the magnitude of the enterprise, and rapidity of making preparation on such a large scale could only have been obtained by the employment of a large working capital. It will not be long now until the company will be turning out from 3,000 to 4,000 bottles of champagne daily, and yet none of the product will be placed on the market for at least five or six months, it being the intention of the Management to have a stock of at least a million bottles on hand before a single case of champagne leaves the works.

Some time ago when the company was first organized, the MERCHANT AND VITICULTURIST gave an account of what success has attended the Reihelen process abroad, thus giving an indication of what may be expected from it here. The process is a comparatively new one, having been invented by Adolph Reihelen, of Stuttgart, only four years ago. He experimented with it about three years before putting it in practice. Having interested some German capitalists in the project, a monster factory was erected at Wachenheim, in Germany. This factory is to-day turning out 6,000 bottles of champagne every twenty-four hours, and so great is the demand, that the works are entirely inadequate to supply the demand. The stockholders in the company, the principal of whom are five of the best known bankers in Stuttgart and Frankfurt, are erecting another large factory, the capacity of which will be considerably greater than the one now in operation. The Germans, after a fifteen months trial—for the original factory was started in May, 1888—are completely satisfied with the results attained, and are so confident that the process will be a success wherever tried, that they will foster the construction of factories wherever the demand will warrant.

The San Francisco Company was incorporated only about six months ago and subsequently, when two of the original stockholders sold out, a new corporation was formed under the laws of West Virginia. The progress of equipping the factory, however, has never stopped a single day, which is certainly indicative of the confidence with which the project is regarded by the promoters.

This week a representative of the MERCHANT AND VITICULTURIST visited the works and was shown through the establishment by Manager Sessions himself, and the various features of the process which are not secret were fully explained. The company occupies a massive brick building of three stories and a basement at 839 to 849 Folsom street, and the entire building is taken up by the works and accessories, each of the four floors being 90 by 175 feet in size. On the first floor in front are situated the offices and sampling rooms, and directly in rear of these apartments is located most of the machinery and the secret room in which the more delicate processes are conducted. The first object which strikes the eye of a visitor is a monster blending tank, which has a capacity of 16,000 gallons, and is supplied with needful steam pumping appliances. Near by is located the engines which propel the pumps, the machinery, and the elevator.

The secret room occupies one corner of

the first floor, taking up about one quarter of the floor. No one is permitted inside except the principal operator who follows instructions which are given him. On one side of the secret room is the bottling department. All that the bottlers see is a row of funnels, and they are well supplied with the ordinary bottling and washing appliances familiar to every cellarman. It must be understood that the fermentation begins on the upper floors of the building and is concluded in the secret room. When the wine leaves the funnels in the bottling department it is perfect champagne and is then ready for sale, though if left in the bottles for some time afterward it improves greatly. In the Reihelen process the fermentation takes from forty-eight to sixty hours, and the heavy loss from the breakage of bottles is prevented, while in the old process the time is far longer and the loss from breakage is very heavy, being from twenty-five to forty per cent.

The basement will be entirely devoted to the storage of champagne, and the floor is being supplied with all necessary racks for this purpose. The second and top stories of the building will be reserved entirely for the storage of wines to be used in the process, and Mr. Sessions places the entire storage capacity of the building at 500,000 gallons of wine. The company also has a smaller cellar at the corner of Third and Folsom streets, capable of accommodating 60,000 gallons.

Already a large quantity of wine has been obtained with which to begin work, and as the cooerage that was ordered about done Mr. Sessions says that he will take all the good white wine offered him which satisfies certain conditions as to the acidity and the percentage of sugar. The company has been a free buyer of late, and wine is fairly pouring into the cellar.

While no wine will be sold until next year, as before stated, the company is preparing for the demand that is anticipated. Already orders have come in from all parts of America and from almost every country in the world, and this, too, before a distinctive brand has been adopted. So great is the trade expected to be, that Mr. Sessions has bought up about 150,000 empty bottles which were all that could be found on the coast, and in about two months time a tremendous consignment of bottles will come on a sailing ship now on the way from Antwerp. The single item of corks alone is a surprising one, there being no less than \$12,000 worth stored in the building. The company already has an office in New York at 57 Broadway and distributing agencies are to be located in Philadelphia, Washington, Baltimore, Chicago, St. Louis, Cincinnati and other large cities.

As soon as the factory is running in a satisfactory manner, which is expected to be from six to eight weeks hence, Mr. Sessions will leave for New York to select a site and contract for the machinery for another large factory to be located there. The capacity of the local factory is between 3,000 and 4,000 bottles a day, and that of the New York works will be somewhat greater, and the company will extend the local operations as soon as the business warrants.

The process is covered by five distinct patents, and covers not only the manufacture of champagne, but of champagne cider, koumiss, ginger beer, root beer, and such drinks. The operations involved are well covered with patents. Mr. Sessions is also endeavoring to interest the company in the brandy project which is being so thoroughly discussed at present, and while there is no prospect of the company taking it up this year, while the champagne project is being set in operation, he is confident that he can induce German, New York and local capitalists to take it up by next season.

The company itself, as has been stated, is incorporated under the laws of West Virginia, though there are a number of local people holding blocks of stock. The paid in capital is \$500,000. Charles E. Laidlaw, of Laidlaw & Co., bankers, New York, is President, and George W. Sessions is Vice-President and General Manager. These gentlemen, with Gustave H. Schwab and Hermann C. Schwab, of Oelrichs & Co., shipping merchants, of New York, are the American directors. The German directors are: Albert T. Otto, of Robert Otto & Co., bankers, Stuttgart; Gottlieb

Benger, the woolen manufacturer of the Jager Manufacturing Co., of Stuttgart, and Julius Engelbach, a cotton manufacturer of Stuttgart. E. R. Grant is Secretary, with offices in New York.

CONDITION OF THE VINES.

Advices from the various viticultural districts throughout the State show that the condition of the vines is not so favorable as it was at the time of our last report.

The hot sun of the past week has done considerable damage by drying up the grapes in some of the interior valleys.

In Santa Clara Valley some of the vineyards have been sunburned, and the crop will not be as large as that of '88.

Recent investigation shows that the mildew has materially reduced the yield in Napa and Sonoma counties.

In Alameda and Fresno counties sunburn has done a great deal of damage. The crop of wine grapes in portions of the latter section, it is believed, will not be over half what was expected.

The yield in Los Angeles will not be large.

THE WINE YIELD.

There are many things that point to a large reduction in the early published estimate of the wine product of the '89 vintage. Part of this is due to the damage caused by sunburn and mildew, but more particularly to the fact that the drying of wine grapes will absorb from 1,500,000 to 2,000,000 gallons, while probably 4,000,000 to 5,000,000 gallons will go into the still. Heretofore the brandy product has not exceeded 600,000 gallons in any one year, but the lack of cooerage and cellar capacity will compel the producers to resort to distillation, and there is every indication that the State will produce fully 1,000,000 gallons of brandy this year.

These facts taken in consideration, a conservative estimate places the wine product at 12,000,000 gallons, instead of 20,000,000 as was estimated early in the summer.

President Wetmore of the Viticultural Commission believes the yield will fall below the former figure.

There are a number of things that the whisky men might ask of the coming Congress, which, if granted, would be worth very much to the business. Nearly every one wants either a reduction of the tax or an unlimited extension, and no one would like to see the tax removed from brandy and left on whisky. The question is, whether matters will be left to shape themselves, or whether something will be done to shape them. It might not be a bad idea to have a meeting of Kentucky distillers.—Bonfort.

The distillers of the United States are a power in the land, but in order to insure the desired recognition from Congress we would suggest that the whisky men combine with the native wine men in a general assault all along the line. The Eastern distillers may rest assured of one thing, and that is that the brandy distillers of California do not want the tax removed from brandy, but, on the contrary, would oppose any movement tending to that end. Free brandy would mean the ruin of the legitimate industry.

FALL STYLES, BUTTERICKS' Paper Patterns for ladies, misses, boys and childrens' garments. Catalogues mailed free. H. A. Deming, agent, 124 Post Street, San Francisco, California.

IT IS SPREADING.

THE DREAD VINE DISEASE FOUND IN SAN DIEGO.

Following is the full text of the last report submitted to the Viticultural Commission by Expert Dowlen:

During the last month a visit has been made to some vineyards in San Diego county, situated in the El Cajon and Sweet water valleys. In the vineyards seen the Muscat was almost exclusively grown, only two small plots of Rose of Peru, and one of Zinfandel being met with, and a few scattered vines of Fehér Zagos, Mission, and a large white grape of an unknown variety.

Of the vineyards in the El Cajon valley, two only were found to be affected by the disease. The first place visited, vineyard A., was situated on a gentle slope. The varieties represented were Muscat, Fehér Zagos, Rose of Peru, and Mission, the Muscat forming the crop. Here the disease had set in on the higher ground towards one corner, attacking only the Fehér Zagos and Rose of Peru vines, and not taking all of those.

The Mission vines were raised from cuttings brought from Mexico several years ago, and are distant from the diseased vines above mentioned about 200 yards, and are separated from them by an orchard of various deciduous fruits. A few of these Missions were also affected. No diseased Muscats were seen. The proprietor of the vineyard stated that the fruit from the vines affected had always been sold for table use, and that last year the boxes used in packing the fruit were for some time in contact with boxes containing fruit from the areas affected in Los Angeles county. None of the fruit from the Muscat vines was sent in to market in the same way, and the packing boxes used for the other vines were not placed near the Muscats. Whether the disease was brought into the vineyard by means of the boxes, can scarcely be said now, but it is certainly worthy of notice that, at present, those vines only the fruit of which was sent in to the open market, should be the first attacked.

This vineyard has been well sulphured, and the grounds throughout are in most excellent order.

Vineyard B., a small vineyard some three miles from vineyard A., contained Rose of Peru and Muscat, mainly the latter. About a dozen of the Rose of Peru were affected, and one of the Muscats.

A large vineyard of about 800 acres, all planted to Muscats, was next seen. Here there was no positive evidence of disease, though there were a few vines with a few leaves on each showing yellow spots. These though suspicious looking, were not like the ordinary appearance of diseased leaves. A few vines were also affected with curly leaf.

Other vineyards were visited, but all were apparently in a healthy condition, so far as the prevailing disease is concerned. But here and there throughout the valley there are spots of alkali land on which the vines, after a time, cease to do well. The leaves turn yellow, wither, and drop off; at a distance these patches look much like the usual disease; a closer examination showed the difference. The green tips of canes of these vines were found to have but the usual acid astringent taste, and to have become quite saline. The dead leaves on these vines often have small spots of a gummy deposit on their upper surface.

In all the parts of the valley visited the soil was disintegrated granitic rock, generally with hardpan at a depth varying from one foot to about five feet, and generally the soil seemed to be very good, except for the alkali patches mentioned above.

In the Sweetwater valley the soil is also disintegrated granitic rock of all depths to over 65 feet; the well on one vineyard visited being dug to that depth without going through the deposit, but in this valley also there were alkali patches.

In none of the vineyards seen was there any disease found, though here and there were a few vines, which might reasonably fall under suspicion. The vine chiefly grown is the Muscat. Only three small plots of other varieties, two of Rose of Peru, and one of Zinfandel, were met with.

In both valleys the vines were in excellent order, the ground being clean and the

vines thrifty, and well laden with fruit, promising a large crop, in spite of the proportion of withered berries, which was stated to be larger than usual.

Between the 24th and 28th of July there was a spell of very hot weather, intensified by numerous mountain fires. What effect this may have upon the vines is not known at present.

At the beginning of July a series of experiments was begun to find, if possible, whether diseased vines could or could not be assisted by the application of remedies to their roots, the sap of the diseased vines evidently being very much out of order. The substances used were (a) sulphate of iron, (b) supersulphate of lime, and (c) phosphoric acid.

Definite quantities of each were applied to measured blocks of vines, as given in the appended table.

In No. 1 of the table the solution was applied to each vine separately; two days afterwards the ground was flooded to carry down the sulphate which had effloresced on the surface of the ground. The ground was afterwards cultivated once. Care was taken not to pour any of the solution on the leaves.

On all the blocks from No. 2 to No. 10 inclusive the substance was sown broadcast, taking care not to scatter any on the leaves; it was then cultivated under, and the ground well flooded. After two days the ground was again flooded in order to take down any of the substance left undissolved from the first flooding, and as soon as the ground was sufficiently dry it was again cultivated in order to prevent the soil baking.

At this date only those vines treated with sulphate of iron in powder, show any appreciable difference. In these vines the new growth is somewhat more vigorous than the average, and in some instances vines which were badly diseased have put out new, vigorous, and healthy growth.

Of course these experiments cannot be considered as conclusive. Definite conclusions can only be arrived at when it is seen whether the treated vines will stand through the winter or not, and put out a healthy growth next spring. Fresh experiments might well be undertaken this year as soon as the ground has been moistened by rain. The sulphate of iron would then be able to disinfect the soil at leisure, and its solution would be carried into the plant, with the first movement of the sap.

TABLE OF EXPERIMENTS IN TREATING DISEASED VINES THROUGH THEIR ROOTS.

No.	Variety.	Substance Used	Quantity Used	State of Solution	Remarks
1	Mission	Sulphate of Iron	840 lb per acre		
2	Mission	Sulphate of Iron	1120 "		Solution—1 lb in 20 gals of water. Nos. 1, 2, 3, 4 had been previously dressed with Glycerin powder.
3	Mission	Sulphate of Iron	1240 "		Had been sulphured only.
4	Mission	Sulphate of Iron	1240 "		
5	Mission	Sulphate of Iron	1240 "		
6	Mission	Sulphate of Iron	1240 "		
7	Mission	Sulphate of Iron	1240 "		
8	Mission	Sulphate of Iron	1240 "		
9	Mission	Sulphate of Iron	1240 "		
10	Mission	Sulphate of Iron	1240 "		
11	Mission	Sulphate of Iron	1240 "		

All the Missions were badly diseased. The Maturos were badly affected last year, but it is not quite certain whether with sunstroke or disease; they came out healthy this year, with few exceptions. The Blue Elba vines were slightly diseased.

The quantities per acre of sulphate of iron and supersulphate used must be regarded as experimental only, as it is quite certain that a portion only was dissolved and carried down to the roots of the vines.

The hot spell experienced between the 25th and 28th of July, will be sure to leave its mark upon vines which are in any way sick. What the effects will be will be seen within the next three weeks.

ETHELBERT DOWLEN.

August 1st, 1889.

A PROFITABLE EXPERIMENT.

The Los Angeles Herald, in speaking of Viticultural experiments in that section of the State says: "One of the most notable of these was made by the Messrs. Dillon & Kenesly, the former well known dry goods merchants of Los Angeles. Those gentlemen have now a two hundred acre vineyard near Burbank, over towards the Verdugo range. Not one of these vines has ever been irrigated. They show robust health, and have recorded a prolific yield, which fact shows that irrigation is shortly to become a thing of the past in the cultivation of the grape as respects most portions of Los Angeles county. The older part of the vineyard, which is six years old, and which is planted in the Riesling, Maturo, Zinfandel and other foreign varieties of the grape, now yields at the rate of three tons to the acre. Three tons of grapes will make about four hundred gallons of wine. Its quality is very fine, and the first shipment of three carloads made by Messrs Dillon & Kenesly to the East was graded very high by the consignees. At the low price of twenty cents a gallon this yield of grapes will guarantee \$80 an acre gross receipts. The Messrs Dillon & Kenesly are satisfied that when their vineyard is fully matured they will net from \$25,000 to \$30,000 a year from their two hundred acres. The original price of the land was a mere bagatelle, and they could sell their property now for a sum which would discount the profits of any legitimate mercantile business. The notable circumstances of their experiment are that they make careful cultivation take the place of the usual irrigation, the exceptional health of the vines, the gratifying results in the quality of the wine, and the absolute absence of any disease. Such examples should be made generally known for the instruction of others. A hundred acres of such vines is a fortune to the lucky possessors."

CONVENTION ATTENDANCE.

It is to be regretted that the Viticultural Convention which has just closed was so poorly attended. The slight attendance is easily explainable by the fact that most viticulturists cannot find time at this season of the year to leave their vineyards and wineries, and the date of meeting should be held in the future at a more favorable time of the year.

We have one suggestion to make which we hope will be adopted. We cannot see the advisability of holding open conventions. These meetings should be made up of accredited delegates from accredited societies. Let the San Francisco Wine Dealers Association and the Grape Growers and Wine Makers Association as the two representative viticultural bodies send delegates at large, and let the various viticultural societies on the interior send delegates. Delegates might also be asked from all the County Boards of Trade and the State Board of Trade. A convention organized on such a basis would be able to accomplish some telling work, and the State Conventions would lose their straggling and desultory characteristics.

California brandy is said to find much favor with New York druggists on account of its purity, although somewhat harsh as a beverage. That is a defect which time will cure when the internal revenue regulations are so modified that brandy may remain in bond until age shall mellow it.

BONDED BRANDY.

The Withdrawals and Receipts For June and July.

Following are the transactions in California grape brandy through the Internal Revenue Department in the various districts for the months of June and July, showing the amounts withdrawn, received and remaining in bond, during that period:

JUNE.	
Withdrawn—	13,643 gallons, tax paid.
	3,436 " for export.
Total	17,076.
Received in Bond—	
First District	6,927
Other	2,505
Total	9,432
Total on hand June 30th,	592,138 gals.

JULY.	
Withdrawn—	9,949 gallons, tax paid.
	694 " for export.
Total	10,643.
Received in Bond—	
First District	3,244
Other	5,138
Total	8,382
On hand July 31st,	587,116 gallons.

OVERLAND SHIPMENTS.

The overland shipments of wine on the Southern Pacific Company's line during the month of July were as follows:

San Francisco	1,992,000 pounds.
Oakland	3,500 "
Los Angeles	98,100 "
Colton	29,800 "
Sacramento	138,500 "
San Jose	60,400 "
Stockton	5,900 "
Total	2,238,200 "
The brandy shipments were:	
San Francisco	46,790 pounds.
Los Angeles	4,510 "
Colton	24,090 "
Sacramento	2,350 "
San Jose	1,610 "
Total	79,350 "

PROFESSOR HILGARD has expressed at some length his views as to the present depression in the wine market. He thinks that there are too few wine makers who understand their business. He says that if the wine makers will make wine that is fit to drink the market will come fast enough. There are many experts who do not entirely agree with the Professor's proposition.

J. B. J. PORTAL returned from France last Tuesday. After making an investigation of the dried grape market in that country he concludes that California producers cannot hope to find a good market among French wine makers for their dried wine grapes, owing to the fact that the growers of Greece can lay down a good quality of dried grapes in France at a figure with which Californians cannot compete. This fact is very much to be regretted, but we still have a big undeveloped market in the east.

Port wine, as generally understood, contains about thirty-six degrees of strength; cherry and Madeira, a degree or two less. Champagne and claret about fifteen to eighteen degrees of strength; Burgundy a degree or two more.—"Wine," by Webber.

NEED SUPPRESSING.

The Women's Christian Temperance Union, for which a more appropriate name would be the Women's Unchristian Fanatical Union, has again taken upon itself the task of dictating to others what shall and shall not be eaten and drunk. A member of this union who lives in Berkeley recently stirred up a row across the bay because some of the Oakland lady teachers drink wine or beer with their lunch. We should like to ask the Women's Unchristian Union what business it is of theirs what the teachers of Oakland drink so long as they do their duty properly and attend to their own business. We respectfully suggest to the union to follow some such course. There is plenty of expert testimony going to show that malt, vinous and spirituous liquors in moderation are not only beneficial but that modern science finds more danger to nerves and health in a tea pot (which the Unchristian Union believes in) than in a modest glass of wine or whisky or an expansive schooner of well made beer. It cannot be denied that two of the most temperate peoples in the world are the largest consumers of liquor. It is impossible to convince a Frenchman that a glass of good wine is injurious, and equally impossible to get a German to believe that beer has any connection with drunkenness. The glaring fault, or rather weakness, of the Prohibitionists is that they positively decline to admit any degrees. To them the laborer who drinks a glass of beer with his dinner is just as much a drunkard as the sot who wallows in the gutter. They are blind and deaf to all the facts that can be presented to them, and have a most sublime contempt and disregard for statistics. Temperance means total abstinence with them, and nothing else. They do their cause more harm than good by their excess of zeal, for it is zeal without understanding.

THE FRENCH VINTAGE.

It is an Improvement Over the Preceding Year.

The official returns of the last vintage of France show a decided improvement over that of the previous year. France produced 30,102,151 hectoliters of wine, being an increase of 5,708,867 hectoliters over 1887 and a diminution of 1,601,000 hectoliters only by comparison with the average production of the previous ten years. There were in 1888 1,813,580 hectares under vines. It is in the southern districts that the improvement is most marked, while the regions of the east and west are the most unfavorable. The departments of the south, which were the first attacked by the phylloxera, have been also the first to reconstitute their vineyards by the introduction of American stocks. These efforts have been so successful that in a short time it is hoped this region may regain its former importance. The mildew has in most of these departments been combated by the employment of sulphate of copper.

The wine growers had recourse, as in the preceding years, to the employment of sugar to improve the quality and increase the produce of their wines. No less than 36,633 tons of sugar were used for this purpose in 1888. Large quantities of foreign wines were also imported to meet the demand for mixing. The imports were: From Spain, 7,008,000 hectoliters; Italy, 1,082,300 hectoliters; Algeria, 1,089,000 hectoliters. The deficiency in production was also made up by the manufacture of wines from marc, with sugar added, and from dry imported raisins, of the former 2,388,000 hectoliters.

The production of wine in Algeria is largely on the increase. The quantity made in 1888 was 2,728,373 hectoliters, against 1,902,457 in 1887. There are over 88,126 hectares of vines in Algeria. [A hectoliter is equal to 26.10 American wine gallons.]

J. W. CARMANY, 25 Kearny Street, San Francisco, just opened new styles in scarfs and gloves, and fall styles in Tailoring Department.

BOOKS!

A LITERARY EVENT.

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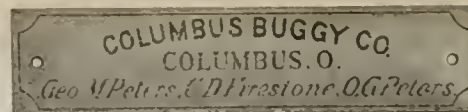
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FOR THE MYSTERIOUS VINE DISEASE,

Ongerth's Insecticide Powder, No. 2.



TRADE MARK REGISTERED.

This Powder is the preparation specially recommended by Hon. J. de Barth Sherris, Viticultural Commissioner and Ethelbert Dowlen, expert employed by the State to investigate the Mysterious Vine Disease. All the Powder used by them in their recent experiments was the Ongerth Insecticide Powder, No. 2, of which about 20,000 pounds have been shipped to the San Gabriel Valley. See official report in MERCHANT AND VITICULTURIST, April 26, 1889.

No Preparation Genuine without this Trade Mark

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Ongerth Liquid Tree Protector.

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Royal Baking Powder,

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FOR COMPLETE LIST, SEND FOR OUR NEW CATALOGUE.

JOHN ROCK, Manager - CALIFORNIA NURSERY CO.,
Niles, Alameda County, Cal.

IN TOWN AND COUNTRY.

The Sebastopol winery shipped two car-loads of wine to San Francisco last week. Chinamen as grape pickers are not welcome in El Cajon valley, white help is wanted.

Tokay grapes are being contracted for eastern shipment in Sonoma valley at \$40 and \$50 a ton.

Walden & Co., of Geyserville, are having a 10,000 gallon tank constructed for them in Santa Rosa.

An extra freight train on the Napa valley road will be run regularly during the grape crushing season.

A lot of 2,000 gallons of Livermore white wine, vintage of '88, has been sold at thirty cents a gallon.

Mr. Cortray of Napa, expects to make up some 18,000 gallons of wine this season. His grapes are almost entirely free from mildew.

J. H. Hardy of Fresno, has come to the support of the theory that the mysterious wine disease is caused by the alkali in the soil.

T. V. Munson a special agent of the Department of Agriculture and C. L. Hopkins have been in Sonoma county the past fortnight inspecting the vineyards.

E. Denari of Otay, in addition to his already large supply of wine casks, received last Saturday from Los Angeles, sixteen 300-gallon casks. He has now \$2,000 worth of casks, some of them holding 14,000 gallons.

Ethelbert Dowlen, the expert on diseased vines recently addressed the vineyardists of El Cajon valley. He said that the mal nero would not spread in the valley as any great rate if the vines were properly cared for and treated.

Professor Hilgard and F. Pohndorff are out with communications in which they vigorously defend the Pasteurization process. The process destroys harmful germs and is employed on all the wines sent out by the Gallegoa Wine Company.

L. S. Osborn of the Upper Alexander valley, Sonoma county, is building a winery on his lower farm to make and store the wine from his vineyard. This is one of the best vineyards in the county. The vines are planted on red soil, and are of the best varieties.

Kronke's Santa Rosa planing mill is one of the busiest places in that town. An order for a tank and other apparatus for the cream of tartar works, a 10,000 gallon brandy tank for Wardell & Co., of Geyserville and several tanks for Cloverdale have just been completed.

In Fresno county they will make very little white wine this year and in this county they will distill about 1,500,000 gallons of wine. Now if Santa Clara and Sonoma counties will stand in with us, the price of wine will soon take a bound upward.—*St. Helena Star*.

One of the finest mountain ranches and homes in Napa county, is the Glendale ranch, owned by Ed Hall. He cut about 170 tons of hay this year and expects to make 40,000 gallons of wine. He has just finished shipping all his white wine and will soon commence on his red.

The first dried grapes of the season, in Livermore valley, were taken from the trays in the Oak Spring vineyard, this week. The variety is the sweetwater, and it makes a very good dried grape. Experiments in dipping in lye are being made, and the length of time required in drying, both by this method and without treatment, will be carefully noted.

The Pomona valley vine growers deny that their vines have suffered from disease to the extent recently stated. They say the crop this season will be 200 tons greater than ever before, and not an acre of grape vines has died in four years. A disease was in the valley a year ago, but a spray had eradicated the pest and the vines were never more healthy.

O. K. Kirby of Fowler, Fresno county, has decided to dry his entire crop of wine grapes this year. There will be one hundred tons of the product, which Mr. Kirby

has already sold on contract. Advice from other portions of the State are that a sufficient quantity of grapes necessary to make a million and a half gallons of wine will be converted into the dried product.

T. E. Langley of the firm of Cook & Langley, has purchased the entire raisin crop of two vineyardists. He bought the grapes on the vines at twenty dollars a ton, and will do the picking, curing and packing at his own expense. This is equivalent to at least \$120 an acre, and the vineyardist is relieved from all worry in the way of employing and looking after labor, etc. He gets his money and Langley takes the grapes.

The new tunnel at the Santa Cruz mountain winery, with the smaller alley which forms the connection with the other two tunnels, is now finished, and the new building which forms its front is well under way. The rock encountered in piercing the tunnel is the same admirable quality of hard and substantial sandstone as that which forms the walls of the first ones. So durable and hard is this that no timbering is required, and every stroke of the pick is clearly marked on the walls. The dimensions of the new tunnel are as follows: Length, 118 feet; height, 17 feet; width, 18 feet.

Last year Fresno county products were valued at \$6,000,000 in round numbers. There were 10,500 acres of bearing orchard and vineyard. It is estimated that the various products of this county will be \$10,000,000, and there are over 20,000 acres of bearing vineyards and orchards. With 7,500 acres of new orchards planted last winter, and nearly double that amount before, but not yet of sufficient age to yield good crops, who can guess what Fresno county's products will be worth three years hence?

A spirit of commendable surprise is being displayed by the vine growers and wine makers of Dry Creek valley. Priest & Fritch and Robert Bonser are erecting new wineries and the capacity of C. Wagley's winery is being considerably increased. Mr. C. J. Dutz has erected a distillery of 250 gallons capacity on his vineyard. But this is only one of the steps which are being taken by the wide awake wine men of Dry Creek to improve the condition of their industry. They have employed a gentleman by the name of S. P. Holmgren who is to go to Europe, negotiate the sale of their wines and make a careful study of the foreign market and of the industry in its every branch.

About five years ago Thomas Schlink bought one hundred and sixty acres of hill land near the head of Dry Creek canyon four miles south of Livermore. He began planting vines at once, and has added to his vineyard nearly every season since, till he has now about thirteen acres. The vineyard extends over the rolling hills from a point near the creek bottom to the summit of the ridge lying between Dry Creek and the Arroyo Valley. No person would, from the valley imagine the existence of such a vineyard in the Dry Creek hills. This is merely a fore-runner—an intimation as it were—of the future of all our hill land possessing a calcareous soil.

S. H. Bell of Minneapolis, visited Cloverdale recently and was much impressed with the dried grapes and wines. On his return to Minneapolis he writes that if samples were sent, and they were as good as those he saw, he had already made arrangements with parties there to take one or two cars. He would be prepared to write in regard to the wines shortly. In his letter he states, that the market is really ignorant of the quality of California raisins and wines, and the prices they can be bought at. All that is necessary is to push the sale of these articles in the east for only a few years, when a demand will spring up that will put them on their own merits, and then there will be no such thing as an over-production.

TO WINE MAKERS.

Wanted—By a middle-aged married man (no children) a situation as cellar-master, or general foreman. Understands viniculture, wine making and the care of wine in cellar, also distilling. Wife a good house-keeper and cook. For recommendation and reference, address "W," this office,

JOHN D. GALL.

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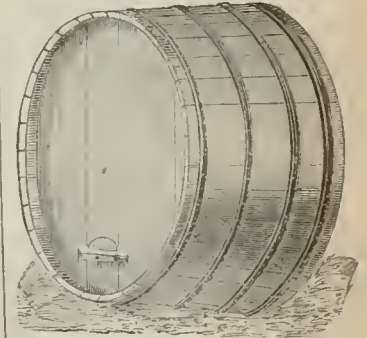
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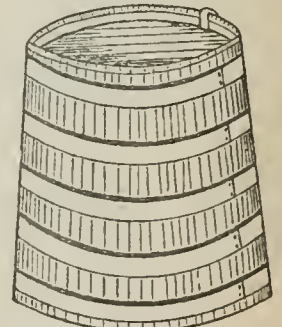


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And all kinds of Cooperage to order upon the shortest
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NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S CO'S STEAMER SAN JOSE, AUGUST 15, 1889.

TO NEW YORK.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
A V Co	C Schilling & Co.	2 octaves Wine	53	\$15
J K	Aug Erz	25 barrels Wine	1,258	415
N M	P G Sabatie & Co.	12 barrels Wine	615	220
A V Co	C Schilling & Co.	100 barrels Wine	4,743	1,500
F II	I de Turk	50 barrels Wine	2,370	773
G D H & Co	Cal Transfer Co.	2 half-barrels Wine	45	45
E B B	J Metzger & Co.	64 cases Wine	50	25
E K	"	7 barrels Wine	350	750
OO in diamond	Kohler & Van Bergen.	30 barrels Wine	1,198	700
N C	C Shattuck & Co.	110 barrels Wine	5,500	1,650
B in diamond	B Dreyfus & Co.	11 puncheons Wine	2,958	800
C V Co.	"	25 barrels Wine	1,042	500
A R	Lachman & Jacobi.	14 barrels Wine	725	285
F A	"	25 barrels Wine	1,241	418
J L	"	50 barrels Wine	2,399	921
A V	"	15 barrels Wine	767	249
E V B in diamond	"	45 barrels Wine	2,303	736
C D K	"	60 puncheons Wine	6,877	1,950
Total amount of Wine, 64 cases and			36,208	\$11,467

TO CENTRAL AMERICA.

V G, Champerico	F Souza	25 cases Wine	8187	
V H, Champerico	"	12 cases Wine	46	33
M H, Champerico	Fruse & Phillipp	25 cases Wine	46	46
L & N M, San Juan del Sur	S Lachman & Co	10 kegs Wine	200	150
J M I, Champerico	B Dreyfus & Co	2 barrels Wine	101	100
P & P, La Libertad	"	4 barrels Wine	201	250
B & M, Corinto	"	6 half-barrels Wine	103	185
G & S, Corinto	"	2 half-barrels Wine	54	55
J L, Coes	E Kamen & Co	5 cases Wine	132	132
R A, Corinto	Sperry & Co	1 barrel Wine	20	13
I de C, La Libertad	Oleckman & Co	1 keg Wine	15	8
A M in diamond, Corinto	T W Jackson & Co	6 kegs Wine	40	38
J M, Corinto	"	1 barrel Wine	50	30
S & C, Champerico	Hellman Bros	12 kegs Wine	120	60
M N, La Union	J Gundlach & Co	2 kegs Wine	40	24
E P, La Union	"	2 kegs Wine	40	24
L S, Champerico	E L G Steele & Co	6 packages Wine	60	61
M A, San Juan del Sur	J T Wright	3 kegs Wine	20	18
D M & H, San Juan del Sur	"	1 case Wine	3	3
D M, San Juan del Sur	"	5 cases Wine	16	16
C H & C, Corinto	"	2 half barrels Wine	51	42
J N A, La Libertad	Urruela & Urioste	4 kegs Wine	48	45
G P, Acajutla	"	2 kegs Wine	30	29
Total amount of Wine 54 cases and			1,328	\$1,579

TO MEXICO.

T E C Mazatlan	W Louisa	4 cases Wine	204	\$165
V F, Tonalá	"	30 cases Wine	100	100
L G & Co, Tonalá	J Gundlach & Co	12 barrels Wine	600	386
N & V R, San Blas	"	15 kegs Wine	236	74
R H, San Benito	Thannhauser & Co	4 barrels Wine	132	99
I C, San Benito	"	24 kegs Wine	240	259
A C N, Mazatlan	Redington & Co	1 half-barrel Wine	15	12
L R K, San Benito	Eug de Sabin & Co	2 kegs Wine	20	15
T P, Manzanillo	Dickman & Co	3 barrels Wine	150	101
V O, Manzanillo	Cahera, Roms & Co	3 kegs Wine	63	52
A V, Manzanillo	"	1 octave Wine	26	20
L S & C, Manzanillo	"	2 cases Wine	10	5
Total amount of Wine, 36 cases and			1,736	\$1,288

TO HONOLULU—PER STEAMER AUSTRALIA, August 16, 1889.

E L	J de Fremery & Co	5 cases Champagne	828	
P	"	2 cases Champagne	18	
H W C	C Schilling & Co	7 cases Wine	443	300
F A S & Co	"	1 case Wine	62	42
H J	"	1 barrel Wine	5	38
"	A Harazethy & Co	7 barrels Wine	34	246
"	"	65 kegs Wine	325	260
"	"	25 kegs Wine	250	181
"	"	5 cases Wine	12	16
L in diamond	S Lachman & Co	3 barrels Wine	113	113
L & C	Lachman & Jacobi	5 cases Wine	308	233
W S L	Lenormand Bros	3 barrels Wine	155	105
Total amount of Wine			1,943	\$1,529
Total amount of Champagne, 5 cases				47

TO HONOLULU—PER BARKENTINE S. O. WILDER, August 14, 1889.

H W C	C Schilling & Co	90 kegs Wine	600	\$385
"	"	3 cases Wine	187	125
"	"	1 barrel Wine	48	30
Total amount of Wine			835	\$540

TO HONOLULU—PER BRIG W. G. IRWIN, August 17, 1889.

G in diamond	D W Gedge	100 cases Wine	1,375	832
G W M & Co	Kohler & Van Bergen	45 kegs Wine	325	246
"	"	60 kegs Wine	600	305
"	"	1 half-barrel Wine	154	86
"	"	3 barrels Wine	163	96
E H & C	Kohler & Frohling	5 octaves Wine	100	
"	"	65 kegs Wine	650	570
"	"	40 kegs Wine	200	
Total amount of Wine, 10 cases and			3,547	\$2,384

TO LIVERPOOL—PER SHIP DUMBERTON, August 6, 1889.

in diamond	Starr & Co	51 cases Wine	7,700	\$3,000
No Mark	"	100 cases Wine		
Total amount of Wine			7,700	\$3,000

TO TAHITI—PER BARKENTINE CITY OF PAPETE, August 7, 1889.

A M P	E Thomas & Co	4 cases Wine	240	\$144
V M	P G Sabatie & Co	1 barrels Wine	721	216
B P & C	"	6 barrels Wine	314	93
F B	"	2 barrels Wine	101	41
F S	Wilkins & Co	1 barrels Wine	200	98
A S	J Pinet	1 half-barrel Wine	28	16
"	"	2 barrels Wine	95	38
"	"	2 barrels Wine	149	70
A C & C	A Crawford & Co	3 barrels Wine	152	53
Total amount of Wine			1,990	\$778

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
Barkentine Marion	Amalpa	T W Jackson	35 cases Wine		\$136
S S City of Peking	Hongkong	John T Wright	20 cases Wine		60
"	Yokohama	Siegfried & Brandt	2 barrels Wine	105	42
"	"	C Herrman & Co	3 barrels Wine	193	66
"	"	Williams, Dimond Co	2 barrels Wine	102	46
S S Walla Walla	Victoria	S Foster & Co	4 cases Wine		18
S S Bulgic	Hongkong	J Gundlach & Co	3 barrels Wine	143	53
S S City of Peking	Victoria	S Foster & Co	2 packages Wine	132	75
"	"	A Greenbaum & Co	4 barrels Wine	198	114
"	"	"	2 barrels Wine	100	45
"	"	F Caraguan	2 half-barrels Wine	54	24
"	"	J Gundlach & Co	2 barrels Wine	98	34
Steamer Empre	Nannaimo	L Malatesta	1 barrel Wine	35	28
Schooner Anna	Kahulu	J D Spreckels & Bro	1 1/2 cases Wine	30	32
Bark't Planter	Honolulu	J Gundlach & Co	1 barrel Wine		54
Total amount of Wine 70 cases and				1,244	\$826

Total shipments by Panama Steamers, 154 cases and

Total Miscellaneous shipments, 74 cases and

Grand Totals, 228 cases and

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S San Jose	New York	Kohler & Frohling	5 barrels Brandy	212	\$124
"	"	S Lachman	25 kegs Brandy	250	500
"	La Libertad	Blooin Baruch & Co	2 octaves Brandy	39	60
"	"	Champerico	3 octaves Brandy	61	56
"	San Juan del Sur	Parr t & Co	8 barrels Whiskey	201	1,050
"	"	J T Wright	1 keg Whiskey	10	6
"	"	"	1 keg Brandy	10	20
"	"	"	1 keg Whiskey	10	20
"	Corinto	"	1 keg Whiskey	10	20
"	San Jose de Guat.	Urruela & Urioste	30 cases Whiskey		340
"	San Blas	J Gundlach & Co	1 keg Vermouth	16	32
"	"	"	1 keg Brandy	15	30
"	San Benito	E de Sabin & Co	2 cases Whiskey		21
S S Australia	Honolulu	Spruance Stanley	30 cases Whiskey		214
"	"	P G Henstey	2 packages Brandy	50	53
"	"	Lilienthal & Co	5 cases Vermouth		15
"	"	"	30 cases Whiskey		210
Bktne S O Wilder	"	Spruance Stanley	75 cases Brandy		187
Brig W O Irwin	"	D W Gedge	10 cases Brandy		665
"	"	Wm Wolf & Co	25 barrels Whiskey	1,102	1,102
"	"	Kohler & Frohling	25 cases Whiskey		205
S S City of Peking	Yokohama	Kruse & Enler	1 barrel Whiskey	52	200
"	"	O Hermann & Co	10 cases Whiskey		98
Total amount of Whiskey, 202 cases				1,385	\$4,315
Total amount of Brandy etc 60 cases and				617	1,724
Total amount of Vermouth 5 cases				16	47

IMPORTS OF WINES AND LIQUORS BY SEA

FROM LIVERPOOL—PER SHIP THALATTA AUG 5, 1889.

SHIPPERS	PACKAGES AND CONTENTS.	CONSIGNEE.
Macandrew & Co	50 1/2 cases Wine	E L G Steele
Curlier Freres	30 octaves Brandy	Lilienthal & Co
"	55 cases Brandy	"
James Moss	200 cases Brandy	P Pondasen
"	0 baskets Wine	"
"	6 cases Wine	"
"	14 cases Liquors	"

FROM HAMBURG—PER BRITISH SHIP OATHES AUG 11

J G Schroeder & Co	50 cases Liquors	Fiscal Dubedat & Co
Wilmse Biebr	60 cases Gilka	Lafargue & Co
"	60 cases Gilka	Order
H Rheinhold & Co	50 cases Gin	Wm Wolf & Co
Conrad Loose	205 barrels Whiskey	C W Craig
"	85 barrels Whiskey	Mau Sadler & Co
"	82 barrels Whiskey	Shas Boqueran & Co
Wm Foerster & Co	55 barrels Whiskey	Order

FROM LONDON—PER BRITISH SHIP PINMORE, AUG. 16, 1889.

T Trapp & Sons	20 cases Brandy	Wm Wolf & Co
T Skinner & Co	88 cases Wine	Fiscal Dubedat & Co
"	100 cases Brandy	"
"	70 cases Champagne	"
"	12 cases Liquors	"

FROM ANTWERP—PER BRITISH SHIP BALCLUTHA AUG. 17

Ad Yaegkl	160 cases Absinth	A Vignier
"	315 cases Vermouth	"
John Sauvalier	200 cases Vermouth	P Pondersen
Neilly Prat & Co	300 cases Vermouth	J de Fremery & Co
A E Sabatie	500 cases Vermouth	E Thomas & Co
S de Forg & Fil	55 cases Brandy	J de Fremery & Co
G Preller & Co	240 cases Wine	E Thomas & Co
"	5 cases Wine	"
Cruise & Piles Freres	20 cases Wine	A Vignier
Hannapier & Co	12 cases Wine	"
"	14 packages Wine	"
Ad Yaegkl	40 cases Liquors	"
"	100 cases Wine	"
Boutellian & Co	25 octaves Brandy	C Meinecke
Daniel Visser & Freres	50 cases Geneva	Lilienthal & Co
T A T Nolet	25 octaves Geneva	C Meinecke
"	50 cases Geneva	"
Blauw & Co	100 octaves Geneva	J de Fremery & Co
A Van Hoboken & Co	150 cases Geneva	"
Barton & Guesler	75 cases Wine	A Vignier
Jules Olsson & Co	5 cases Brandy	F Chevalier
Barton & Guesler	1 cases Wine	A Vignier
Jas Hennessy & Co	50 cases Brandy	Order
A E Sabatie & Co	500 cases Vermouth	E Thomas & Co

BY RAIL IN BOND.

Morgan L & T R R & S Co.	12 cases Wine
F de Bary & Co	100 cases Champagne
Southern Pacific Co.	40 cases Champagne
S V Fornaris	41 packages Wine
	1 case Wine
Southern Pacific Co.	30 cases Champagne
	27 quarter casks Wine
J G Shriver	6 quarter casks Wine
Southern Pacific Co.	5 quarter casks Wine

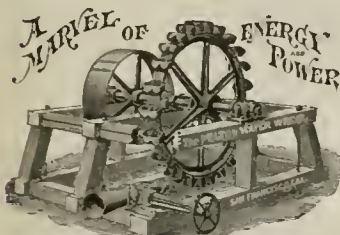
Max Bechtel & Co.	
F de Bary	
J Pinet	
P G Sabatie & Co.	
S Susman	
F Mc Grody & Co	
C Meinecke & Co.	
"	

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Aug. 8, 1889, to Aug. 22 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
C W Craig	240				96,690
Lilienthal & Co.	179				400
"	40				70,500
Wm Wolf & Co.	120			14,000	51,300
Jones, Mundy & Co.	180				69,410
"	60			23,150	
Woolner Bros Dist. Co.	60			22,400	
Kiefer & Co.	1	18		23,350	
F Mandelbaum & Son.	46			3,300	
Wm Watson & Co.	10			4,040	
Wilmerding & Co.	65			25,530	
L Nickel & Co.	3			1,480	
Both & Co.	55			22,000	
Livingston & Co.	1 case		70		
Jas Grubb	1			400	
Siebs Bros & Plageman.	65			25,840	
L Taussig & Co.	60				28,100
P Comerford	5			1,960	
H Gasquit		1		290	
W B Alford	1				370
Pacific-Union Club	1			400	
H Campe & Co	2			800	
Mallison & Feldman.	15			5,030	
H Hogan	1			450	
Redington & Co.	2			800	
D Callahan	1			450	
Cal Distillery	60				23,200
Total	1,280	19	70	176,270	339,970

The Pelton Water Motor



Affords the cheapest and most convenient power for Ranch, Vineyard or Dairy purposes, as well as for running dynamos for electric lights, pumps and every other variety of machinery. It possesses in the same degree the wonderful energy and power that has made the Pelton Wheel famous in all parts of the world.

These motors are made of varying sizes, with capacities ranging from the fraction of 1 up to 15 and 20 H. P., enclosed in iron cases, all ready for pipe connections, and are warranted to develop a given amount of power with one-half the water required by any other wheel. The cost, considering capacity and efficiency, is fully 50 per cent less.

Circular, giving full information, sent on application. Parties writing for information should give full particulars as to power wanted, source of water, supply, with head or pressure. Address

THE PELTON WATER WHEEL CO.,

120 FIRST STREET, SAN FRANCISCO, CAL.

Mention this Paper.

THE SHIPMAN AUTOMATIC

Coal Oil Engine and Boiler,

1, 2, 4, 6 and 8 Horse-power, \$150 to \$800.



Perfectly self-regulating and automatic throughout. Operated at full capacity on one-half gallon oil per horse-power per hour. No engineer required. Absolutely safe.

For Pumping, Running all Classes of Machinery, and for Propelling Boats, Yachts, Etc.

Can be left at work entirely unattended. No smoke, noise, dirt or odor. Fire formed by fine spray of oil passing through the atomizer. Large number in use. Send for Free Catalogue, and addresses of people using them.

OSBORN & ALEXANDER,

628 Market Street, San Francisco.

Mechanics' Tools and Hardware, Leading Bicycles and Tricycles. Workshop Machines by Steam and Foot Power.



D. LUNDY,

— AGENT FOR —

UNION FOLDING BEDS.

FURNITURE —
— AND CARPETS.CABINET
(Open).

C.P.R.I.G.H.T.

GOODS PACKED FREE FOR THE COUNTRY

— Large Assortment of —

Eastern Antique Oak & Walnut Bed Room Sets

829-831 Market Street,
SAN FRANCISCO.

WEST COAST FURNITURE CO.

L. & E. Emanuel, Proprietors.

432 & 434 Fourth St., San Francisco

— Manufacturers of and Dealers in —

FURNITURE, WOODEN MANTELS,
Bedding and Upholstery.

A LARGE ASSORTMENT CONSTANTLY ON HAND.

Furniture to Order a Specialty

Every Article Warranted and Satisfaction Guaranteed.

JOHN ROSENFELD'S SONS'

Dispatch Line of Clipper Ships,
FOR NEW YORK.Sailing monthly, and carrying California
Wines and Brandies, and all other California Products.

JOHN ROSENFELD'S SONS,

202 Sansome St., San Francisco. { 39 Broadway New York.

TO WINE -MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycoderma and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.

For sale in tins of 21.5 lbs. each, by

CHARLES MEINECKE & Co.,

SOLE AGENTS.

314 Sacramento St., San Francisco

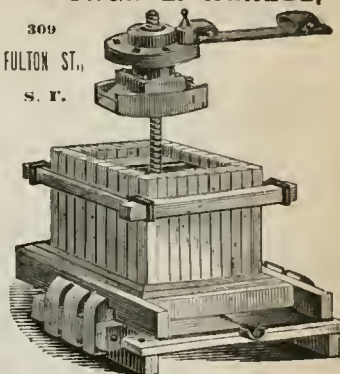
NEW ADVERTISEMENTS.

GEORGE L. WENZEL,

309

FULTON ST.,

S. F.



Wine Presses, Grape Strippers, Separators and Crushers.

For Sale at Cost Price if Called for Immediately.

O. L. Wenzel's patented Orapa Stripper, Separator and Crusher—one of the most ingenious of recent inventions—takes off the berries from the stems before crushing, and therefore the juice is entirely free of bitter taste. Such wine will realize higher prices, and sell quicker on account of its purity and quality. Mr. Wenzel refers to Mr. Charles Lemme of St. Helena, Edward T. Sheppard of the Madrona Vineyard at Glen Ellen, and others who have his latest patented Grape Stripper and Crusher in use. For further information apply to G. L. Wenzel, 309 Fulton St., S. F.

CALIFORNIA WINE PRESS

Simplest, Strongest



And Latest Improved

Best Wine Press on the Market

TOULOUSE & DELORIEUX,

Manufacturers and Patentees.

Also Manufacturers of Grape Stemmers and Crushers; Combined and Single. Information by mail.

TOULOUSE & DELORIEUX,
620-622 Commercial St., San Francisco

'Le Merveilleux'

WINE AND CIDER PRESS.

FIRST PREMIUM 1887

State Fair—Mechanics' Institute—Santa Clara Valley Agricultural Society, Sonoma County Agricultural Park Association.

Write for Circular giving full descriptions and testimonials.

PARÉ BROS.

Sole Proprietors and Manufacturers,
420 Montgomery St., Room 22.
SAN FRANCISCO, CAL.

JOHN H. DICKINSON,

ATTORNEY-AT-LAW,

402 Montgomery St., - San Francisco.

PRICES CURRENT.

OF CALIFORNIA WINES AND BRANDIES OF THE VARIOUS DISTRICTS.

[The prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

LIVERMORE.

	QUARTS.	PINTS.
Zinfandel.....	\$3 50	\$4 50
Burgundy.....	4.00	5.00
Sauterne.....	5.00, 6.00	6.00, 7.00
Haut Sauterne.....	7.00	8.00
Orleans Riesling.....	5.00	6.00
Table d'Hote, Sonv. 1886.....	5.00	7.00
Sauterne " 1886.....	12.00	13.00
Alto Douro " 1884.....	24.00	25.00
Medoc " 186.....	9.00, 12.00	10.00, 13.00

SONOMA.

Zinfandel, 1884.....	3.70	5.00	4.25	6.00
Mataro.....	3.50	4.50		
Chasselas.....	4.50	5.50		
Traminer, 1882.....	5.00	6.00		
Burgundy.....	4.00	6.00	4.50	7.00
Riesling.....	4.00	5.00	4.50	6.00
Hock.....	3.50	4.00	4.00	5.00
Gutedel.....	4.00	6.00	4.50	7.00
Sauterne.....	4.50	5.00		
Port, Old.....	10.40			

SANTA ROSA.

Zinfandel.....	3.50	4.50		
Burgundy.....	5.00	6.00		
Riesling.....	3.75	4.50	4.25	5.50
Hock.....	3.25	3.75		
Sauterne.....	5.00	6.00		
Sherry.....	5.00, 6.00	7.00, 8.00		
Port.....	5.00	6.00		
Angelica.....	5.00	6.00		
Muscadel.....	5.00	6.00		
Brandy.....	10.00	12.00		

ST. HELENA.

Zinfandel.....	4.50	5.00	5.50	6.00
Burgundy.....	5.00	6.00		
Sauvignon Vert.....	4.50	6.00	5.50	7.00
Golden Chasselas.....	5.00	6.00		
Riesling.....	4.50	5.00	5.50	6.00
Gutedel.....	4.50	5.00	5.50	6.00
Hock.....	5.00	6.00		
Muscadel.....	6.00	7.00		
Brandy, Fancy.....	10.00			

NAPA CITY.

Zinfandel.....	3.50	4.50		
Cabernet.....	4.50	5.00	5.50	6.00
Burgundy.....	4.00	5.00	5.00	10.00
Riesling.....	4.00	4.50	5.00	5.50
Hock.....	3.50	4.50		
Gutedel.....	4.00	5.00		
Sauterne.....	4.00	5.00		
Port.....	4.50	5.50		
Sherry.....	4.50	5.50		
Angelica.....	1.50	5.50		
Brandy, 1881.....	15.00			
Brandy, 1887.....	8.00			

OAKVILLE.

Zinfandel.....	4.00	5.00		
La Grande Claret.....	4.00	12.00	5.00	12.50
Chambertin.....	5.00	6.00		
Burgundy.....	1.00	5.00		
Riesling.....	4.00	5.00		
Gutedel.....	3.50	1.00		
Sauterne.....	4.00	5.00		
Sherry.....	1.00	5.00		
Port.....	4.00	12.00	5.00	12.00
Muscadel.....	5.00	6.00		
Madeira.....	5.00	6.00		
Malaga.....	5.00	6.00		
Tokay.....	5.00	6.00		

RUTHERFORD.

Zinfandel.....	3.50	4.50		
Chasselas.....	4.50	5.50		
Sauvignon Vert.....	4.50	5.50		
Burgundy.....	4.50	5.00	5.50	6.00
Burgundy Larkmead.....	12.00	13.00		
Chambertin Larkmead.....	16.00	17.00		
Riesling.....	4.00	5.00		
Burger.....	4.00	5.00		
Gutedel.....	4.00	5.00		
Muscadel.....	6.50	7.00		

SAN JOSE.

	QUARTS.	PINTS.
Zinfandel and Claret.....	3.00, 4.50	3.00, 5.50
Burgundy.....	4.00, 6.00	5.00, 7.00
Riesling.....	3.50, 4.50	4.50, 5.50
Hock.....	3.00, 5.00	4.00, 6.00
Gutedel.....	5.00	6.00
Sauterne.....	4.50, 5.00	5.50, 6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00, 6.00	6.00, 7.00
Angelica.....	5.00, 6.00	6.00, 7.00
Muscadel.....	5.00, 6.00	6.00, 7.00
Grape Brandy.....	10.50, 18.00	
Strawberry Brandy.....	15.00	
Blackberry Brandy.....	7.50	
Cherry Brandy.....	15.00	
Peach Brandy.....	10.00	
Pear Brandy.....	12.50	
Apple Brandy.....	7.50	

LOS GATOS.

Zinfandel.....	3.50	4.50
Sauterne.....	4.00	5.00
Port.....	5.00	6.00
Muscadel.....	5.00	6.00
Brandy.....	9.00	
Grape Cordial.....	6.50	7.50

STOCKTON.

Frontigan.....	9.00	
Sherry.....	9.00	
Port, Old.....	12.00	
Port.....	6.00	
Brandy, 1879.....	30.00	
Brandy, 1883.....	15.00	
Brandy, 1885.....	12.00	

FRESNO.

Zinfandel.....	3.50	4.50	3.50	5.00
Burgundy.....	4.00	4.50		
Riesling.....	4.00	4.50		
Hock.....	3.50	4.00		
Gutedel.....	4.50	5.00		
Sauterne.....	4.50	5.00		
Sherry.....	6.00, 7.50	6.00, 8.50		
Port.....	5.00	10.00		
Angelica.....	6.00			
Muscadel.....	3.50	6.00		
Malaga.....	6.00			
Madeira.....	6.00			
Tokay.....	6.00, 9.00			
Brandy.....	10.00			

SANTA ANITA.

Claret.....	6.00	7.00
Zinfandel.....	6.00	7.00
White Wine.....	4.50	5.50
Riesling.....	5.00	6.00
Gutedel.....	5.00	6.00
Sherry.....	6.00	
Port, 1876.....	15.00	
Port, 1881.....	10.00	
Muscadel.....	5.50	
Brandy, 1876.....	18.00	
Brandy, 1881.....	15.00	

SAN GABRIEL.

Old Sherry.....	6.50	
Port, 1876.....	8.00	
Port, 1882.....	6.50	
Old Angelica.....	6.50	
Old Muscat.....	6.50	
Old Brandy.....	10.50	

NATIVE WINES.

The prices following are for a very fair quality of wines, sold by the gallon, retail.

Zinfandel.....	\$0.60	
Riesling.....	.75	
Hock.....	.75	
Sherry.....	.80	
Port.....	1.00	
Angelica.....	1.00	
Muscadel.....	1.00	
Sauterne.....	1.25	
Burgundy.....	1.00	
Gutedel.....	1.00	

DOMESTIC CHAMPAGNE.

	Qts.	Pts.
Eclipse, per case.....	\$14.50	\$17.00
Carte Blanche, ".....	11.00	12.00
Gold Seal, ".....	11.00	12.00
California Sparkling ".....	11.00	12.00
Gold Seal (dry) ".....	11.00	12.00
" (Extra dry) ".....	12.00	13.00
Private Cuvée (dry) ".....	11.00	11.00
" (Extra dry) ".....	12.00	13.00

ROYAL HUNGARIAN WINES.

	RED WINES.
per case of dozen quarts.	
Szegardi Voros.....	9.50
Visontai.....	12.00
Villanyi.....	14.00
Sashegyi.....	15.50
Menes-Gyotoki.....	18.00
Carbenet-Szemelt.....	24.00

	WHITE WINES.
Visontai feber.....	9.50
Penczi.....	12.00
Chateau Szalay.....	14.00
Muskotaly.....	18.00

	DESSERT WINES.
Tokaji Szamorodni.....	18.00
Szamorodni I.....	20.00

	ASSZU OR ESSENZ WINES.
Tokny Asszu.....	28.00
" Hammersberg Jeno.....	34.00

	IMPORTED WINES.
Cruse & Fils Freres claret from \$ 8.00	\$25.00
" " Sauternes.....	10.00 15.00
Haut Roope Lengle Oporto Port.....	13.00
" " " ".....	16.00
" " " ".....	19.00

Barton Guestier, Bordeaux Claret	per case.....	\$ 7.50 to 28.50
Barton Guestier, Bordeaux White, per case.....		10.50 to 30.00
Sandeman Buck & Co. Sherries per case.....		13.00 to 20.00
Sandeman Buck & Co. Ports per case.....		13.00 to 18.50
Lencock & Co., Maderin per gal.....		4.00

IMPORTED CHAMPAGNES.

Moet & Chandon.....	\$31.00	\$33.00
De Montfort & Cie.....	20.00	22.00
Pommery Sec.....	31.00	33.00
Louis Roederer Carte Blanche	31.00	33.00
Grand Vin Sec.....	31.00	33.00
Perrier Jouet & Co.....	31.50	33.50
Veuve Clicquot.....	32.00	34.00
Eugene Cliequot.....	20.00	21.00
Societe Viticole.....	16.00	17.00
Delbeck & Co Champagne.....	30.00	32.00
Krug & Co, Krug Sec, pr cs	\$32.00	\$34.00
Joseph Perrie Fils & Co, Sil-		
levy Mousseux per case	16.00	17.00
Grand Mousseux.....	15.00	16.00
Adrier Fils & Co., ".....	16.00	17.00

SPIRITS.

RULING PRICES FOR DOMESTIC AND IMPORTED LIQUORS.

DOMESTIC WHISKIES.

	BOURBON
Old Hermitage, 1881, per gal.....	\$3.50
" 1885, ".....	3.00
" 1886, ".....	2.75
Old Hermitage, RYE ".....	3.00
W. H. McBrayer, 1884, ".....	3.25
" 1885, ".....	2.75
" 1886, ".....	2.95
Bond & Lillard, 1884, ".....	3.25
" 1885, ".....	3.00
T. B. Ripy, 1884, ".....	3.25
" 1885, ".....	3.75
G. H. Clarks, (A 81) ".....	5.00
" (B 81) ".....	5.50
" (C 81) ".....	3.00
Palm of Kentucky AAA, ".....	4.00
" " AA, ".....	3.00
" " superior ".....	2.00
Davy Crocket AA ".....	2.00
" AAA ".....	2.25
" O. K. ".....	2.50
Old Private Stock, xxlv, per gal.....	3.50
" " ".....	3.00
" " ".....	7.50
Phoenix Old Bourbon, (A 1), per gal.....	2.75
" " ".....	2.50
" " ".....	3.50
Private Stock, 100 ".....	4.00
Gold Medal Bourbon, 100 pf per gal.....	2.50
Union Club " 100 pf ".....	2.25
Sun Flower " 100 pf ".....	2.50
Superior Whisky ".....	1.75
" " BB ".....	1.50
Castle " 100 pf ".....	2.75
" (A) 100 pf ".....	3.00
" (AA) 100 pf ".....	3.25
O K Castle " 100 pf ".....	3.50
Old Stock Bourbon, 1867, ".....	2.75
Blue Grass (No.2) ".....	2.75
" (No.1) ".....	3.00

Old Dominion O. K. Bourbon per gal.	2.50
O. K. Extra, No. 2, ".....	3.50
" No. 1, ".....	4.00
O. K. Rosedale, No. 2, ".....	2.50
" No. 1, ".....	2.75
XX Melvaine ".....	2.75
Golden Pearl ".....	2.25
Old Family Bourbon ".....	1.75
Marshall ".....	2.25
Old Bourbon ".....	1.50
Bourbon Whisky, 80 pf ".....	1.25
Nemo ".....	1.75
Meriden, ".....	2.00
" A ".....	2.25
" AA ".....	2.50
" AAA ".....	2.75
Seal Rock, ".....	3.00
" Pony ".....	4.00
Monogram, (in wood) Bbls, per gal.....	5.50
Old Stock ".....	3.00
A. A. A. ".....	2.75
Cranston Cabinet ".....	2.25
Century (in wood) Bbls per gal.....	\$2.00
Gilt Edge Bourbon, A A ".....	2.50
" O. K. ".....	2.75
Phoenix Bourbon, O. K. in 5s, case.....	10.50
" A 1, ".....	7.50
" A 1, 24 pts ".....	8.00
Union Club ".....	7.50
Rock and Rye Whisky in 5s ".....	7.50
O. K. Castle Bourbon ".....	8.00
Extra O. K. Castle Bourbon ".....	12.00
Belle of Bourbon ".....	10.00
Jas. E. Pepper Bourbon ".....	14.00
Meriden " A A A ".....	7.50
" O K ".....	8.00
" Private Stock ".....	12.00
Brunswick Club (old rye) ".....	8.50
Upper Ten (old and choice) ".....	13.50
Gilt Edge Bourbon, O K ".....	7.00
Our Favorite, O. K. per gal.....	3.00
Our Choice, AAA ".....	2.50
Paul Jones.....	2.50
Old Pioneer.....	3.00
Eureka, AAA.....	2.50
Gold Drop.....	2.00
Tennessee White Rye.....	2.50

DOMESTIC BRANDIES.

Cal. Grape Brandies, 1884, per gal.....	4.00
" 1885, ".....	3.00
" 1886, ".....	2.50
" 1887, ".....	2.25
" 1888, ".....	2.00
Naglee Brandy, No. 1, per case.....	24.00
" No. 2, ".....	18.00
" No. 3, ".....	14.00

IMPORTED WHISKIES.

Burke's Irish Whiskies, per case.....	\$11.00
" Scotch ".....	11.00
" Old Tom ".....	9.50
Lone Highland ".....	11.50
Connought Irish ".....	11.70
Wm. Jameson & Co ".....	11.00

IMPORTED BRANDIES.

Martell's Brandy, X per case.....	\$15.00
" " XX ".....	17.50
" " XXX ".....	20.00
" " VSO ".....	28.00
" " WSOP ".....	50.00
Sazerac Brandy, per gal.....	\$4.90

KENTUCKY SPIRITS.

FRANKFORT, Ky., July 31, 1889.

To the wholesale whiskey trade, the appended tables we submit the stocks of whiskey remaining in bond, by districts, for the seasons of '86, '87 and '88, the production the past season, as compared with the season of '86, and the amount of whiskey exported, all to June 30th, which terminates the year.

The figures submitted are officially, except those for the second district which we again estimate, as we did in our June circular—the changes in the clerical force in the collector's office of that district preventing our securing them in reasonable time.

Whilst nearly 1,500,000 gallons of March '86 have been forced from bond during the month of June by the expiration of the bonded period, we find 430,000 gallons of the season of '87 and '88 also unbonded, during the same month, which might have yet remained in bond one and two years respectively.

To these large premature unbondings of younger goods we ask the attention of the trade, and later we shall comment thereon, as we shall also upon the large production of the past season of 1889, and the deluge impending the approaching season.

The trade will understand that since this date (June 30th) the April product of 1886, which then remained in bond, has been unbonded—say 1,500,000 gallons.

The May, '86 product, which was the largest of any month of that season, will be unbonded, by limitation, by the 10th of August—say 1,700,000 gallons—leaving in bond at that date, of the '86 crop, the nominal amount of 500,000 gallons. The two crops of '87 and '88, now remaining in bond, embrace only some 14,000,000 gallons, an amount far short of trade requirement.

These figures are something for the trade to think of.

Your obedient servants,
E. H. TAYLOR, JR., & SONS.

BONDED STOCK, JUNE 30, '88.			
There remained in bond May 31, of the '85-'86	of the '86-'87	of the '87-'88	Total.
10,792,070; '87-'88, 4,332,302.	10,260,121	10,260,121	21,520,242
Unbonded in June, 2d Dis.			
'85-'86	15,000	9,500	24,500
" " '86-'87	106,420	65,161	171,581
" " '87-'88	106,420	65,161	171,581
" " '88-'89	106,420	65,161	171,581
" " '89-'90	106,420	65,161	171,581
" " '90-'91	106,420	65,161	171,581
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" " '22-'23	106,420	65,161	171,581
" " '23-'24	106,420	65,161	171,581
" " '24-'25			

PEOPLES HOME SAVINGS BANK

JAS. K. WILSON
Cashier.
COLUMBUS WATERHOUSE
President.

803 Market Street, cor. 4th St.

IN FLOOD BUILDING.

San Francisco, California.

GUARANTEE CAPITAL, \$300,000

Interest apportioned from date of deposit.
Highest rates paid consistent with prudent
banking.
Deposits received in sums from \$1 and up-
wards.

SAVE YOUR MONEY!

See the astonishing results of saving small
amounts of money.

THE FOLLOWING TABLE

of daily savings is computed at five percent. per
annum. Interest compounded semi-annually.

Per Day, amounts to:	A Year.	10 Years.	50 Years.
.02¢	\$ 10	130	2,000
.05¢	" 20	250	5,500
.11¢	" 40	520	11,000
.27¢	" 100	1,300	20,000
.56¢	" 200	2,600	50,000
\$1.10	" 400	5,200	110,000
\$2.27	" 500	6,500	145,000

Deposits from any part of the Pacific Coast
may be sent by registered letter, post office
money order, bank draft or express.
Copy of by-laws and list of shareholders to
Guarantee Capital sent free on application.

The Peoples Home Savings Bank has exceptional
facilities for safe, profitable and satisfactory
investment of funds at good rates of interest.

Dr. JOHN C. SPENCER Physician and Surgeon.
OFFICE, 514 Sutter St. bet. Powell & Mason,
Residence, Westminster House, 614 Sutter,
San Francisco, Cal.

R.H. McDonald PRESIDENT. **F.W. McDonald** CASHIER.
ESTABLISHED 1863.

Oldest Chartered Bank
on the Pacific Coast

PACIFIC BANK
Capital Stock
\$1,000,000.00.
SURPLUS \$700,000.00.
AV. RESOURCES \$4,500,000.00

Returning thanks for past favors,
we respectfully ask a continuance of the
same and solicit accounts of Individu-
als, Firms and Corporations.

R. H. McDONALD, President,
San Francisco, Cal., Jan. 1, 1889.

Pacific Copper Works,

L. WAGNER, Proprietor,
565 Mission St., S. F.

Manufacturer of all descriptions of

COPPER WORK,

— And especially of —

BRANDY APPARATUS.

— Manufacturer of the —

Newest Improved Continuous Still

Leads All Others.

Refers to the Pacific Wine Co., San Jose;
Eisen Vineyards, Fresno, Cal.; Eggers Vine-
yards, Fresno, Cal., and Fresno Vineyards,
Fresno, Cal. Also all other construction
of stills if required. Champagne and Soda
Machines manufactured. Prices as low
as any.

BONESTELLE AND CO.

PAPER WAREHOUSE

IMPORTERS OF ALL KINDS OF

Printing and Wrapping Paper.

401 & 403 BANCROFT ST., S. F.

THE LOMA PRIETA LUMBER CO.

SUCCESSORS TO

WATSONVILLE M. & L. CO.

HAVE ON HAND A FULL SUPPLY OF THE
following size

GRAPE STAKES,

2X2-4 FEET LONG.

2X2-5 FEET LONG,

2X2-6 FEET LONG.

Which will be sold at reasonable
rates.

Address all communications to

LOMA PRIETA LUMBER CO.

LOMA PRIETA

Santa Cruz County, Cal.

SANDERS & CO.

MANUFACTURERS & DESIGNERS OF THE LATEST IMPROVED

CONTINUOUS DISTILLS.

The most economical in use.

— ALSO ALL OTHER —

Distillery, Brewery, Soda, & Hotel Work
Made at short notice and reasonable prices.

The five brands of brandy that carried off the palm
of merit at the recent Viticultural Convention were
all made in our stills.

1856.

PAPER.

1889.

S. P. TAYLOR & CO.

Manufacturers of and Dealers in Paper of all kinds.



Book, News, Manila, Hardware, Straw and Tissue

PAPER

Paper Bags, Twines, Etc., Etc.

PRINTED WRAPPERS A SPECIALTY.

Proprietors Pioneer and San Geronimo Mills. Agents for South Coast (Straw) Mills

414 and 416 CLAY ST. SAN FRANCISCO.

DALTON BROS., Commission Merchants

— DEALERS IN —

CALIFORNIA AND OREGON PRODUCE,

Green and Dried Fruits.

BEANS, POTATOES, SEAM, HIDES, WOOL, ETC., ETC.

308 & 310 Davis St.,

SAN FRANCISCO, CAL.

Huntington Hopkins Co.,

18 to 24 Fremont Street.

SAN FRANCISCO.

DEALERS IN

HARDWARE, IRON, STEEL,

Vineyard Supplies,

PRUNING SHEARS,

HEDGE SHEARS,

Water's Tree Pruners,

New Model Lawn Mowers,
Hose, Pipe, Etc.

E.C. HUGHES PRINTER

511 Sansome St., S. F.

SOUTHERN PACIFIC COMPANY.

(PACIFIC SYSTEM.)

Trains leave and are due to arrive at SAN FRANCISCO.

LEAVE	FROM JULY 8, 1889	ARRIVE
7:30 A	Haywards, Niles, and San Jose.....	*12.45 P
7:30 A	Sacramento and Redding via Davis.....	7.15 P
8:00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6.15 P
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11.15 A
8:30 A	Niles, San Jose, Stockton, Galt, Iono, Sacramento, Marysville, Oroville and Red Bluff.....	5.45 P
10:30 A	Haywards and Niles.....	2.15 P
11:00 A	Haywards, Niles and San Jose.....	* 3.45 P
11:00 A	Sacramento River Steamers.....	* 6.10 A
3:00 P	Haywards, Niles, and San Jose.....	9.45 A
	Express for Ogden carrying through local first-class and local and through second-class passengers, connects at Stockton and (Milton) for Vallejo, Santa Rosa and Calistoga.....	0.45 A
4:00 P	Niles and Livermore.....	* 8.45 P
4:30 P	Niles and San Jose.....	* 4.45 P
5:30 P	Haywards and Niles.....	7.45 A
6:30 P	Central Atlantic Express for Ogden and East, for Shasta Route Express, for Sacramento, Marysville, Oroville, Redding, Portland, Puget Sound and East.....	7.45 P
7:00 P	Sunset Route, Atlantic Express, for Santa Clara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8.45 P

Santa Cruz Division.

7:45 A	Newark, San Jose & Santa Cruz	8:05 P
8:15 A	Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.....	0.20 P
* 2:45 P	Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.....	* 11.20 A
4:45 P	Centerville, San Jose, Alameda, Los Gatos & Santa Cruz	8.50 A

A for Morning. F for Afternoon.
*Sundays excepted. †Saturdays only. ‡Sundays excepted.

†Saturday and Sunday only to Santa Cruz.
‡Sunday and Monday only from Santa Cruz.

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STEAMER	FROM SAN FRANCISCO
ARABIC.....	THURSDAY, AUGUST 22nd
OCEANIC.....	TUESDAY SEPTEMBER 10th
OALIC.....	SATURDAY SEPTEMBER 28th
BELGIC.....	THURSDAY, OCTOBER 17th
ARABIC.....	TUESDAY, NOVEMBER 5th
OCEANIC.....	SATURDAY, NOVEMBER 23rd
OALIC.....	THURSDAY, DECEMBER 31st

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DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 1.

SAN FRANCISCO, SEPTEMBER 8, 1889.

PRICE 15 CENTS

CALIFORNIA BRANDY.

WHAT AN EASTERN PAPER SAYS OF ITS FUTURE.

It is destined to become one of the Principal Products of the State and Rival the French Article in the World's Markets.

The distillation of brandy in the State of California is destined to assume vast proportions in the near future, and the whole viticultural interest of that State is apparently on the eve of an important revolution. The recent Internal Revenue regulation, whereby this product can be stored in bond in other States besides that in which it is manufactured, was a just concession to the necessities of a growing industry; and the present movement which proposes the building of distilleries in central wine producing districts is another advance toward meeting one of the principal requirements of the wine growers, since it will enable them to utilize inferior and unsalable wines by turning them into marketable brandies.

There is no valid reason why the brandy trade of the Pacific Coast should not rival in importance that of the famed cognac district of France, and thus become complementary to the whisky distilling enterprises of Kentucky and the east in promoting the fuller development of the spirit manufacturing interests of the United States. It is no more necessary that the production of brandy, wine or whisky should be limited by the requirements of our home trade than it is that any one State should manufacture only so much of a commodity as can be consumed within her own borders. If France should henceforth make no more cognac than would supply her domestic demand, a large proportion of her distilleries would have to be dismantled, and the others to curtail production, and a prosperous section of that country would have to seek other employment for its capital and labor. If the distilleries of Ireland, Scotland and Holland catered for a home market only, they would stand idle during the greater portion of the year, instead of being continuously active as they now are. Why then should our distilleries be content to rest on their oars and supply a home market only? And why should we hear so much of the bugaboo of over-production when the world is ours, if we choose to take possession? The manufacturers of Europe look upon the

world-at-large as their legitimate market. Are our manufacturers less enterprising than those of Bordeaux, Champagne, or Rotterdam; of Spain, Portugal or the Rhine? The champagnes, cognac and clarets of France, the 'Potteen' of Ireland, the 'Usquebaugh' of Scotland, the 'Stout' of Dublin, the Ale of Burton-on-Trent and the 'Schnapps' of Holland are not only to be found in every country where the English language is spoken, but form important staples of commerce with all the civilized nations of the globe.

There was a time in the history of the wine and brandy producing countries of Europe, when their wares were crude and their markets uncertain. In those days they were struggling to bring wine making to perfection and laboring to find an extended market for their products. To-day they have, it is true, such advantages over California as a few centuries thus employed naturally gives them; but the latter has advantages of its own which should go far towards counter-balancing these. It has a climate and a soil unsurpassed by those of the most favored portions of the old world, and with these, and old-world experience for a guide, and the markets of the world for an incentive, there is nothing impossible for the Golden State to accomplish.

It is the proud boast of Americans that the development of every industry in this land has been phenomenal, that the products of our cosmopolitan population are equal, and in many instances superior, to those of Europe, and there is no valid reason why the wines and brandies of California and the whiskies of Kentucky, Pennsylvania, Maryland and Tennessee should not be recognized as desirable mercantile commodities by all the civilized nations of the earth.

One of the principal obstacles hitherto encountered by our manufacturers of wines and spirituous liquors, in endeavoring to carry out any plan commensurate with the requirements of international trade, has been a lack of financial resources. This difficulty is, however, likely soon to be overcome, since capitalists both of the old and new world are seeking for more profitable investments than are afforded by consols or government bonds, and our breweries, distilleries and vineyards are being sought out because of the better dividends they are likely to yield. The question may arise in connection with this matter as to

whether the introduction of foreign capital in the development of our manufactures will really promote our national interests, but it would be easy to show that the source from whence the money may come is of secondary importance so long as it is engaged in the legitimate purpose of aiding to develop and extend our manufacturing industries. The benefit to be derived from its investment will be mutual between the capitalists and our community. There is a wide distinction between capital so employed and that used in the creation of monopolies for the enhancement of values by the curtailment of production, the object in the latter case being the enrichment of a few at the expense of the many. Capital controlled by the so-called "trust" is all of this order, and as its perversion to such ends constitutes a curse, it should be made the subject of confiscation for the benefit of the people.

There have been some attempts to introduce American wines and spirits into foreign countries, but these have been on a very limited scale. Kentucky and other distilleries have shipped whiskies to the English market and the experiments have met with a considerable amount of success. American whiskies now form part of the stock-in-trade of some of the prominent inns and restaurants of London, and elsewhere. Reports of the shipments of California wines and brandies, given in each issue of *The Western Broker*, show that there is a considerable movement of these toward "La belle France," occasional consignments to Great Britain, China and Japan, and large and increasing sales to South American States, Mexico, and many other countries. In this connection we may add that our prohibitionist friends were recently shocked over the discovery that Puritanic Boston annually ships millions of gallons of rum to benighted Africa. But what is now being done is as a drop in a bucket compared with the vast possibilities before the trade. When these are comprehended and our manufacturers and merchants are prepared to compete with the enterprising men of other parts of the world, our products in wines and spirits will bring untold wealth. And when the viticultural interests of the Pacific Coast are expanded to their fullest capacity, they will prove to be among the most important wealth-producing industries of this magnificent country.—*Western Broker, Chicago.*

A LESSON IN HISTORY.

One of the strongest arguments of the prohibitionists is and has been that the complete suppression of the manufacture and sale of wine and liquor would result speedily in the abolishment of want, poverty and destitution, the reduction of crime and misery to a minimum—in short the advent of the millennium. They assert that money enough is spent each year in the purchase of these commodities to make everybody prosperous and happy. If this is true, what is the matter with Maine and its thirty years of prohibition. Its standard of moral intellectual and financial progress flatly contradicts the doctrine of the prohibitionists. Time was when the little city of Portland furnished more men famous as scholars, orators, humorists, poets and prose writers, than any other place in the country, such men as Prentice, Longfellow, Clifford, Fessenden, Willis and others. This was when the greatest industry of the place consisted in bringing molasses from Cuba and converting it into rum.

About a year ago a leading paper published what it called "The Bill of All European Nations." Singular enough Scotland, Holland and Switzerland, the three countries having the largest number of disciples of John Calvin, stood highest on the list. All these countries were growing in greatness and wealth. Next on the list stood Episcopal England and Lutheran Denmark and Prussia. They were all prosperous and progressive. The wine and liquor bill of Spain, Portugal and Italy was comparatively small, while Turkey and the countries that were once provinces of it had none to settle. All these countries are in their decline. Their agriculture, manufacture and commerce are falling off year by year. Their glory is in the past. There is apparently no prospect that they will ever again regain their ancient prestige. The people generally are ignorant, poor and immoral. Had this list included America, it would have shown that as a nation we consume more whiskey than any other people on the globe, and that at the same time our progress and prosperity have been unequalled in the world's history. These are facts that cannot be controverted, and they should teach a wholesome lesson to imbiased thinking people.

THE PARIS EXPOSITION.

American Wines and Spirits Praised by the Jury.

The jury appointed at the Paris Exposition to pass upon the merits of fermented drinks completed its examination of American wines and spirits on July 25th, and will make its written report at a later date. The exhibits are said to have received a most careful examination, and with the exception of those that have labels with foreign names, were fairly judged on their merits. There was rank discrimination against the latter, and they were marked very low in the merit column. However, the exhibit as a whole received much higher praise from the jury than the most confident could have expected, and it is safe to predict that after their report has been published, American wines will be better received on the other side of the big water.

Following is a complete list of the exhibits of American wines and spirits at the Exposition:

Adamson, Rutherford, Napa Co., Cal.—Wines, assorted, from his vineyard at Napa.

American Wine Co., St. Louis, Mo.—Wines of the Islands of Lake Erie, in Ohio. Andalusia Vineyard Co., Florida.—Red and white still wines.

Bendleton & Woerz, 291 W. 10th street, New York.—Lager beer, ale and porter. Beck, Adolph, San Francisco, Cal.—Wines: Sauvignon, Cabernet, Port and Burgundy.

Ben Lomond Wine Co., Mr. Wilkens, Agent, Santa Cruz Co., Cal.—White wine, vintage of 1886.

Bergner & Engel Brewing Co., Philadelphia, Pa.—Malt liquors.

Beringer Bros., St. Helena, Napa Co., Cal.—Wines and brandies.

Bolen & Byrne, 416 to 423 E. Fifty-fourth street, New York.—Golden russet champagne cider, mineral waters, ginger ale and other aerated beverages.

Brun, A. & Co., Nouveau Medoc, Oakville, Napa Co., Cal.—Wines: Riesling, Catawba, Carignan, Zinfandel.

California State Viticultural Commission "Experimental Cellar," San Francisco, Cal.—Five cases assorted wines of California, various brands and vintages.

Connolly, James Corbett, Liverpool, England.—Wines, brandies, raisins, and different fruits, preserves, pickles and distillates of California flowers.

Crabb, H. W., Tokalon Vineyard, Oakville, Napa Co., Cal.—Three cases of wine, assorted, Sauterne, Tokay, Gutedel, Muscatel, Chabertin, etc.

Craft, N. W., Shore, N. C.—Wine. Craig, W. O., Sonoma, Cal.—Wine: a blend of Riesling and Chasselas, vintage of 1885.

Chauche, A. G., Mont Rouge Vineyards, Livermore, Alameda Co., Cal.—Wine from a blend of Sauvignon Blanc, Semillon and Muscatel de Bordeaux.

Dadant, Chas. & Son, Hamilton, Ill.—Wine and vinegar from honey.

De Turk, I., Santa Rosa, Sonoma Co., Cal.—Four cases of assorted wines: Riesling, Zinfandel, Sherry and brandy.

Edge Hill Wine Co., St. Helena, Cal.—Wines: Cabernet Riesling, Golden Chasselas, Zinfandel, Burgundy and brandy.

Ewer & Atkinson, Rutherford, Napa Co., Cal.—Wines: Sauvignon vert; Riesling, Zinfandel, Burgundy and Lenoir.

Fible & Crabb, Eminence, Ky.—Bottled whiskey.

Florida Wine Co., Clay Springs, Fla.—Orange wine.

Gast Wine Co., St. Louis, Mo.—Wines: Norton, Iowa, Taylor, Riesling, etc.

Greenebaum, Alfred, San Francisco, Cal.—Three cases wines, assorted, from vineyards in a mountainous region.

Gundlach, J. & Co., San Francisco, Cal.—Ten cases assorted wines from their Rhinefarm, Sonoma, Vineyards.

Hagner, Henry, Cedar Knoll Vineyards, Napa Co., Cal.—Wines and brandy: Riesling, Port, Angelica, Malaga, etc.

Haraszthy, Arpad & Co., San Francisco, Cal.—Eclipse extra dry; Eclipse brut; Riesling, Gutedel, Zinfandel, etc. Mostly from Orleans vineyards, Yolo Co.

Hilgard, Prof. E. W., University of California, Berkeley, Contributor.—Condensed must samples.

Hooper, Geo. F. Sobre Vista Vineyard: Sonoma, Cal.—Wines: Riesling, Zinfandel, Muscatel and brandy.]

Hums & Co., 807 Market Space, Pennsylvania avenue, Washington, D. C.—Old Stag Whisky and Old Apple Brandy.

Hasmann, Prof. George, Napa city, Cal.—Wines of California.

Kohler & Frohling, San Francisco, Cal.—Eight cases of wine and brandy, assorted, from their Glen Ellen Vineyards.

Krug, Charles, St. Helena, Napa Co., Cal.—Case of wines, assorted, including Mondense, Sweet Muscatel and brandy.

Kunz, Joseph, New York city.—Beer. Matthews, J., Lisbon Winery, Napa, Cal.—Case of selected wines: Riesling, Zinfandel, Sherry.

Migliavacca, G., Napa, Cal.—Claret wine made in Napa Valley.

Monticello Wine Co., Charlottesville, Va.—Wines: Cynthiana, Norton, Clinton, Ives, etc.

Moore & Sinnott, Philadelphia, Pa.—Gibson's pure rye and barley malt whisky. Mott, S. R. & J. O., 118 Warren street, New York.—Sweet and golden russet carbonated cider.

Munson, J. V., Denison, Texas.—Collection of native wines.

Napa Valley Wine Co., cellars at Napa, commercial business at San Francisco, Cal.—Five cases wines: Carignan, Burgundy, Cabinet Sauvignon, Gutedel, Tokay and brandy.

New Urbana Wine Co., Hammondsport, N. Y.—Gold Seal, Port, Sweet and Dry Catawbs, etc.

Nouveau Clos Vongeat Vineyard, V. Courtois, Manager, St. Helena, Napa Co., Cal.—Three cases wines, assorted brands and vintages.

Osborn, John, Son & Co., New York and Montreal.—"Antediluvian" pure rye whisky.

Pearson, Alex. M. Vineland, N. J.—Burgundy and Ironclad.

Pleasant Valley Wine Co., Rheims, Steuben Co., N. Y.—Western Extra Dry, Delaware, Catawba.

Purity Wine Co., San Francisco, Cal.—Red and white wines treated by an electric process.

Ransom, Adolph, Proffits P. O., Va.—Wine, "Norton."

Ryckmann, G. F. Brocton Wine Co., Brockton, N. Y.—Imperial Champagne, Brocton Port, Catawba, Niagara, etc.

Schilling, O., & Co., San Francisco, Cal.—Five cases wines: Cabernet, Sauvignon, Burgundy, Zinfandel, Semillon and others.

Schraio, Jacob, St. Helena, Cal.—Wines from his mountain vineyards. Hock, Riesling and Burgundy.

Sonoma Wine & Brandy Co., 1 Front street, New York.—Specimens from cellars of Geo. West, Stockton, Cal.

Stone Hill Wine Co., Hermann, Mo.—Catawba, Riesling, Rulander, Concord, Norton, etc.

Tokalon Vineyards, H. W. Crabb, Proprietor, Oakville, Cal.—Claret, Zinfandel, Chabertin, Riesling, etc., etc.

Vogt, August, Willow Point, Texas.—Twelve bottles of native wine of Texas.

University of California, Experimental Cellar, Berkeley Co., Cal.—Wines, assorted, vintage of 1888.

Wetmore, Charles A., Livermore, Alameda Co., Cal.—A selection of table wines: Medoc, Sauterne, etc., from the Cresta Blanca Vineyard.

Wineberger, Mrs. J. C., St. Helena, Cal.—Wines, sherries and brandy, assorted.

WHAT IS WINE

The Definition Given by the Treasury Department

The following communication from the Treasury Department at Washington to Charles A. Wetmore refers to the law regulating wines in the District of Columbia. It is not applicable to the States, but on the answers given to the questions asked Congress may, it is thought, formulate one that will have application to all the wine-growers of the country. The communication is as follows:

TREASURY DEPARTMENT, OFFICE OF INTERNAL REVENUE, WASHINGTON, Aug. 10, 1889.

DEAR SIR: In the regulations prescribed by the Secretary of the Treasury for the analysis of foods and drugs in the District of Columbia, in accordance with the provisions of the Food Adulteration Act, approved October 12, 1888, occurs the following definition of wine:

Wine is the liquid product which results from the alcoholic fermentation of the juice of fresh grapes with such additions only as are essential to the stability or keeping of the liquid.

The addition of water, distilled spirits, glycerine, sugar, coloring matter and anti-septics shall be considered adulterations.

Imitations and artificial wines and demi-wines as hereinafter defined shall also be considered as adulterations.

"Artificial wines are those made without grape juice, with a mixture to imitate wine, such as water, brandy, glycerine, sugar, tartaric acid, ananthic ether, etc.

"Demi-wines are those resulting from the addition to the must and natural wine of water and other substances intended to produce the taste of wine in such diluted and attenuated liquids (sugar, glycerine, brandy), or made in the same manner with grape juice already used in the preparation of must." (Austrian decree of September 16, 1880.)

"Wines which are made wholly from pure grape juice very seldom contain a less quantity of extract than 1.5 grams in 100 c. e. wine. If wines poorer in extract occur they should be condemned, unless it can be proven that natural wines of the same district and vintage occur with a similar low content of extract.

"After subtracting the 'fixed acids' the remaining extract (*Extractrest*) in pure wines, according to previous experience, amounts to at least 1.1 grams in 100 c. e., and after subtracting the 'free acids,' at least 1 grain. Wines which show less *extractrest* are to be condemned in case it cannot be shown that natural wines of the same district and vintage contain as small an *extractrest*.

"A wine which contains appreciably more ash than 10 per cent. of its extract content must contain, correspondingly, more extract than would otherwise be accepted as to sweet wines.

"Wines that contain less than 0.14 gram of mineral matter in 100 c. e. are to be condemned, if it cannot be shown that nat-

ural wines of the same kind and the same as a minimum limit. In natural wines the relation of ash to extract approaches very closely 1 to 10 parts by weight, still, a considerable deviation from this relation does not entirely justify the conclusion that the wine is adulterated.

"The amount of free tartaric acid in pure wines, according to previous experience, does not exceed one-sixth of the entire 'fixed acids.'

"The relation between alcohol and glycerine can vary in pure wines between 100 parts by weight of alcohol to 7 parts by weight of glycerine and 100 parts by weight of alcohol to 14 parts by weight of glycerine. In case of wines showing a different glycerine relation an addition of alcohol or glycerine can be inferred.

"As sometimes, during its handling in cellars, small quantities of alcohol (at most 1 per cent. by volume) may find their way into wine, this fact must be borne in mind in judging of its purity.

"These proportions are not always applicable, which have been subjected to like treatment, have an equally small content of mineral matter.

"Wines which contain more than 0.05 gram of salt in 100 c. e. are to be condemned.

"Wines that contain more than 0.092 gram sulphuric acid (SO₃), corresponding to 0.20 gram potassium sulphate (K₂SO₄), in 100 c. e. are to be designated as wines containing too much sulphuric acid, either from the use of gypsum or in some other way." (Rules for judging of the purity of wine adopted by the Berlin Commission in 1884, and published August 12, 1884, by the Prussian Minister of Commerce and Trade.)

"Addition of alcohol is to be assumed if the ratio of alcohol to glycerine is greater than 10 to 1 by weight.

"Addition of water and alcohol is recognized by the diminution in the quantity of inorganic matter, especially magnesia, phosphoric acid, and usually potash. Addition of water alone is recognized in the same way.

"Scheefization, i. e., addition of glycerine is assumed if the ratio of glycerine to alcohol exceeds 1 to 6 by weight.

"The presence of cane sugar is ascertained by a determination of sugar [by Soxhlet or Knapp's method] before and after inversion." [Methods of judging purity of wine adopted by the Union of Bavarian Chemists.]

I should like to obtain an expression of the views of California wine-growers, and especially yours as fully as possible, on the following points:

1. Whether you think the above definition of wine is clear and concise?
2. Whether the addition of water, and the other substances named, is properly considered an adulteration?
3. Whether the practice of fortifying wines and especially sweet wines should not be discontinued?
4. Whether the practice of Pasteurizing wines should not be more widely adopted?
5. Whether provisions should not be made for properly labelling demi-wines and artificial wines before placing them on the market?
6. Have you any State or private system, like the Austrian, for blending wines of different vineyards, or analyzing the grapes and wines, or of properly labeling each grade and growers product?
7. If not, whether you think some such system necessary?

The Austrian Government, as you are doubtless aware, has made very stringent laws and regulations governing the manufacture and sale of native wines, and France, Germany, Italy and Spain are in favor of adopting similar measures. It seems to me that certainly the wine growers of this country cannot afford to legalize practices that the principal wine producing countries of Europe are taking steps to stamp out. Yours, etc.,

EDGAR RICHARDS,
Microscopist

CHARLES A. WETMORE, San Francisco.

PERSONS in search of a quiet elegantly appointed restaurant, of undoubted excellence, should go to SWAIN'S, 213 SUTTER STREET. Our wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied at short notice.

IN TOWN AND COUNTRY.

Juan Gallegos has returned from his New York trip.

H. E. Boothby, of Fresno, is now gauger for that district.

One or two vineyards near Saratoga are affected with mildew notwithstanding the fact that they are on high ground.

George True, of Livermore valley, is just erecting a fine cellar 40x62, two stories in height, the lower of brick, upper of wood.

P. Fontaine, the Livermore cooper, has an order of four 1000 gallon tanks for C. A. Wetmore and 100 puncheons for A. G. Chauscha.

The must condenser at Gayserville is preparing to begin operations. The company has added about \$20,000 worth of new machinery.

Twenty thousand gallons of wine have just been sold at twenty-five cents a gallon. The price is an excellent one, all things considered.

Women are being employed as grape pickers at Fresno and are giving satisfaction. In Napa valley many school children will be so employed this year.

An addition 36x80 is being built to Dr. Crane's cellar at St. Helena for the purpose of storing J. M. McKee's wine. It will be a frame building with a cement floor.

The Gilroy Gazette says that eastern capitalists are negotiating for the purchase of the Scott and Hersey ranch, near Gilroy, with the intention of putting out a large vineyard.

The Visalia Delta says that the vineyardists are selling their grapes on the vines for \$20 a ton. Vineyard men all through Central California, would like to interview some of these buyers.

Grape picking is at its height at Senator Stanford's vineyard at Vina. About 100 tons are crushed daily, and although there are 500 men employed at the vineyard, not a Chinaman can be found on the place.

C. Weller, of the Willow Glen Vineyard, Warm Springs, has sold his '88 vintage, consisting of some 28,000 gallons, to Lachman & Jacobi, last month, at a price slightly above the ruling price of the past year.

J. L. Beard, of the Marciana Vineyard at Warm Springs, is adding an addition 60x56 feet, lower story brick, upper wood, to his cellar, with a view to the storage of his vintage in preference to a forced sale at present prices.

We hope to see the experiment of employing school children in our vineyards given a more thorough test this season. It proved quite satisfactory last year, and we hope for the ultimate success of the plan.—*St. Helena Star*.

John Crellin, owner of the Ruby Hill Vineyard, Livermore, has just added a steam plant, to run his crusher and presser, to his cellar, and is contemplating the erection of a distillery in connection with the same in the near future.

William Palmatag, of Hollister, is erecting on his vineyard a brick distillery 30x20 feet in size, and a new fermenting cellar 50x44 feet and two stories high. He has fermenting casks with a storage of 18,400 gallons more than last year.

Juan Gallegos, of the Gallegos Wine Co., of Irvington, who owns 600 acres in vines in that vicinity, has expressed his intention

to distil the greatest portion of his vintage of this year into brandy, reserving only the very choicest varieties of grapes for wine.

The Pacific Wine Co., of San Jose, have entirely remodeled their elevator machinery and expect to be able to handle forty tons of grapes more per day as a consequence. They calculate to make about 20,000 gallons of brandy and 700,000 gallons of dry wine.

The wine cellar of Baron Roginat in Los Angeles was destroyed by fire recently. Only a few cases of wine were saved. The loss amounted to \$9,000, on which there was an insurance of \$4,000 on the wines and \$400 on the building, which cost \$2,500.

F. I. Meyer, of San Antonio, Texas, arrived in St. Helena recently, accompanied by his son. The gentleman comes for the purpose of purchasing more wine from Mrs. Weinberger, and expects to ship some three carloads. He will also ship one carload of sweet wine from Amshim.

T. S. Glaister, of Green Oaks Vineyard, Sonoma, has shipped a large quantity of white and red wine from Vineyard station this week, consigned to San Francisco parties. The price obtained for this shipment was twenty-five cents per gallon for the white and ten cents for the red.

Quite a number of fatal accidents have recently occurred at the vineyards in the country. Oliver Monoth, a Swiss, and Peter Voisson, a Frenchman, were recently suffocated by carbonic acid gas at Barton's Vineyard, at Fresno, and Manuel Freitas lost his life at the Eagle Winery at Sacramento by burning sulphur.

Stephen Beresini is building a wine cellar in Gilroy. The amount to be expended on the building is about \$3000. It is undecided as yet whether to build it one or two stories high. The cellar will be eight feet deep from the level of the sidewalk. The building takes up the area of 36x45 feet, and will be completed as soon as possible.

The banks of Los Angeles have come to the rescue of the vigneron of the Southern country, and will furnish plenty of money to handle the grapes and convert them into wine. A conference of the bankers was held a few days ago and a little syndicate formed to loan money to do this good work. It is expected that it will take \$50,000 to \$100,000 to do it.

Chinese grape pickers at Fresno are striking, and white men are taking their places. Growers so far find the latter give better satisfaction. The wonder is that they did not find it out before. The disastrous failure of labor which a contemporary predicted on account of Chinese exclusion has not yet materialized to any great extent. There will always be some idle laborers and some employers wanting hands, but these are only eddies in the industrial tide.

The employees of the Loma Prieta Lumber Company were given a barbecue recently at Loma Prieta by the directors of the company. A number of invited guests were also present, among them being Mr. and Mrs. Peter Reen, Miss Hannabiu of Sacramento, Mrs. T. B. Bishop, S. R. Dooty, president of the Pacific Improvement Company, Mr. Severance, Charles Robinson and Justice Paster. The directors present were A. C. Bassett, W. B. Dougherty, John T. Porter, T. B. Bishop and N. T. Smith.

Some of our wine growers, who have heavy-bearing varieties, such as the Burger,

Folle Blanche, Golden Chasselas and others, have determined to remove every other row of vines from their vineyards. The outer rows hang full of magnificent bunches, while on the inner rows the bunches are much smaller, and the foliage shows evidence of lack of moisture. This is most noticeable in the Burger, the heaviest bearing variety of them all. With half as many vines, there would be more and better fruit and much less cost for cultivation.—*Livermore Herald*.

A FINE WINE DISPLAY.

Kohler & Frohling's Artistic Exhibit at the Mechanics' Fair.

One of the most striking and attractive exhibits at the Mechanics' Fair this year is that of Kohler & Frohling, the pioneer wine firm.

The display occupies a superficial area of about 800 square feet, and is most advantageously located, being in front and to the left of the main entrance to the pavilion. From the exterior the display is most pleasing. It is in the style of a lattice-work summer-house with three entrances and numerous windows, and the exterior of the lattice is tastefully decorated with grape leaves and pictures of grapes. The windows and doors are all nicely draped with red, white and blue portieres.

Once inside the summer house the real beauty of the exhibit and the taste displayed in arranging it become apparent. Perhaps the most striking feature of all is a large octagonal pyramid, the base of which is draped with the national colors and on the shelving sides of which is displayed a large and varied assortment of bottled wines. The rieslings, zinfandels, ports, sherries, angelicas and other wines are all given an appropriate position on the sides of this pyramid, and the whole is surrounded by a handsome bronze figure of a woman holding aloft in a tempting manner a huge bunch of grapes. Her figure, as well as that of the bear, is garlanded with grapes. Around the inner side of the lattice work is shown a varied assortment of wines and brandies in bottles, cases, casks and barrels. The arrangement of this part of the display is especially pleasing and has attracted much favorable comment.

In one corner of the space allotted to them the firm has placed a sampling room in which to demonstrate in a more convincing way than by the eye alone the merits of their goods. The sides of this sampling room are entirely of cased wines, and the whole is overspread by a canopy of the national colors. The sampling tables while small bear a complete line of the various wines and brandies on exhibit, and already through the establishment of this feature, the firm has added to its extensive trade. All of the varieties grown in California have an appropriate place on these tables and many connoisseurs who have taken advantage of the opportunities offered for sampling and comparison say that in this sampling room ample facilities are offered for studying the wines from the principal districts in the State. The fact that the firm has vineyards in every prominent producing section of the State is sufficient to convince the visitor of the truth of this fact, and it is rare that the general public has such an opportunity to learn of the varied capabilities of the State in the way of wine making. The example set by this firm in

making such an extensive display is one that could have been followed with advantage by other firms in the city and State which are not represented this year. The benefits to be derived are palpably apparent, for the fair is not only visited by Californians but also by every eastern tourist who may be in the State at the time; and as the latter class of people are invariably desirous of tasting and often of purchasing California wines it will be seen that the Mechanics' Fair offers a fine medium for the advertisement of our wine industry. The firm recognized this fact and have spared neither labor or expense in taking advantage of it.

Among the many embellishments of the Kohler & Frohling display is a picture of the firm's immensa cellar, now in course of construction at Second and Folsom streets, and which will be completed before the end of the year.

The design and arrangement of the exhibit were under the personal supervision of Mr. Hans H. Kohler.

COLONEL LEOSER'S MISSION.

It was recently stated in the New York World that President Harrison had appointed Col. Charles McK. Leoser of Bonfort's Wine and Spirit Circular as a wine expert to attend the Paris Exposition and report to this Government upon the comparative merits of the wine exhibited there. The announcement was accompanied with the information that Col. Leoser would be paid \$15,000 in return for his valuable services to the United States in this connection.

A Voice reporter, seeking to ascertain the truth, called at the office of Bonfort's Wine and Spirit Circular, and was informed that The World's statements were inaccurate in several particulars.

G. B. Sadler, editor of Bonfort's, said: "Col. Leoser has not been appointed by President Harrison, is not an expert on wines, does not get \$15,000 and will not make a report to the Federal Government. These are the circumstances that took him to Europe; Gen. Franklin, at the head of the American Commissioners, knew Col. Leoser and cabled him saying he would like to have him act as a juror on American wines. With five or six others Col. Leoser will examine the exhibit, a report will be made to the Commissioners and the award made in accordance with the report. Col. Leoser will probably not get cents where he spends dollars. He needed a change of scene. He is getting it, with the added distinction of a semi-official position. There is nothing political in the business. No doubt Prof. Chalmers of Lehigh University strongly recommended him to Gen. Franklin, but he is a juror and nothing more. Col. Leoser is a Democrat."

From another source it was learned that Col. Leoser took letters of introduction from Secretary Blaine and other prominent Americans, in order that he might represent this country with fitting dignity. If he presents a bill of expenses it will be paid by the Government.

DON'T BUY A PIANO, ORGAN OR ANY other Musical Instrument without first writing to or visiting Kohler & Chase, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installment. This is an old reliable firm that has a gilt edge reputation made by honest dealing, and always guaranteeing satisfaction.

RAISINS.

The San Francisco dealers in dried fruits and raisins are just now very much puzzled at the situation in the raisin industry and indulging in considerable speculation as to the future condition of the market. "I can't understand the matter," said a big commission merchant to a representative of this journal the other day. "Here we have a magnificent big crop well in hand and another one if the packers are not paying in Fresno county anywhere from five to six cents per pound in the sweat boxes. The competition among packers is becoming sharper each year, and it will no doubt continue."

The beauty and charm of this state of affairs is that the regular order of things is reversed, and the producer, who so often puts his time in working for the middleman, has that individual working for him. This is due to the fact that there are more packers and greater capital in the field now than ever before, and competitive bidding for the product of the vines is the result. This capital and the enterprise that yields it will be used to push California raisins upon the market to the exclusion of the foreign article, for which line of action there is a vast field. We congratulate the raisin growers of Fresno and other districts of the State upon the present satisfactory situation, and predict that it will be permanent, for never in the history of this great and growing industry were the prospects for the future so fine.

Fresno, as usual, led the State this year in the matter of an early raisin shipment. The shipment was made by Griffin & Skelley last week, nearly three weeks ahead of the Riverside product.

J. B. De Jarnett of Colusa, planted twenty acres to raisin grapes five or six years ago. Before embarking in the enterprise, however, he visited R. B. Blowers, the noted raisin grape grower of Yolo county, and got all the information desirable to the successful growth of the vine and the making of the best quality of raisins. Mr. De Jarnett has worked by the rule of the practical raisin grower, and has been successful. Last year he sold his raisins in San Francisco for the market price. This year the raisin yield has been excellent, the quality fine, and price satisfactory. His twenty acres have been divided into blocks or lots of about three acres in each, the two acres extra being utilized with avenues, and the yield has been over six thousand pounds of raisins to each lot, which will net Mr. De Jarnett about \$150 per acre—\$3,000 for one year's crop off of twenty acres is a nice sum for any one to make.

A. J. Thomas from near Blacks presented the *Mail* office on Thursday with a box of as fine Muscatel grapes as we have seen this season. They were raised on a place owned by David Hershey, and will run about two tons of raisins to the acre. Mr. Thomas will put them up as "London Layers." There are about sixty-

five acres in vines on the ranch.—*Woodland Mail.*

The product of San Diego county will exceed that of former years by considerably, there being nine vineyards in bearing and the crop looking better. Mr. Russell, the foreman of the El Cajon Vineyard Company and a man of some sixteen years experience among the vineyards of the upper country, says that never in his life did he see grapes so fully matured. The acreage in the valley is quite large. In all there is about 5,000 acres of vineyard, of which nearly 3,000 acres are in bearing. The El Cajon Vineyard Company has the largest, having 800 acres coming into bearing this year, 300 acres of which are bearing the first crop. From these 800 acres a yield of about 25,000 boxes is expected, mostly, however, from the old vineyard. Dr. Johnson, the president of the company, reports that he is exceedingly well pleased with the prospect, but does not consider that the vineyard company is more fortunate than the rest of the valley, nor of other valleys. Mr. Allen of Seguin reports that there will be a large crop in their vicinity. Over 200 men have been engaged to pick grapes for the El Cajon Company.

The Fresno *Expositor* gives the following good advice to raisin producers: "The generally adopted method of drying grapes by promiscuously placing them on the trays is decidedly wrong. Not alone because it requires more labor in handling the raisins as the drying progresses, but because the full quality of the raisin is never brought out as it should be. In the first place only the perfectly ripe grapes should be picked. It costs but little more to allow the unripe grapes to hang a little while and pick them later when fully ripe. They may be picked at the time of the second crop, and thus make no extra expense. This process is now adopted by nearly all of our best growers, and will prove, wherever superior raisins are the object, the most acceptable as well as the quickest. Assorting should also be applied to the fully ripe grapes, according to their size. By assorting the bunches from the beginning we find that the percentage of over-ripe berries will be less, and the percentage of properly moist raisins will be greater.

The growers can then supply just what the packer needs. We also learn that the Deheas or finest bunches can be dried without any handling whatever. They can be dried without being broken and without having the bloom destroyed. And when finally they are to be put in the sweat box, it can be done without touching the bunches, but by simply sliding them down on the paper in the box.

The market quotations for raisins is as follows: From first hands: Raisins—Layers, London, \$1.65@1.75; Extra choice, \$2.00@2.10; loose, \$1.10@1.25 per box for 100 box lots and upwards; 25@—c additional for fractions; Loose in Bulk; 3@1c @ 7 lb; Muscatel, 90c@1.25 for 2-crown and \$1.25@1.75 for 3-crown; Seedless Muscatel, 90c@1.10; Seedless Sultanias, \$1.00@1.20.

The New York *Journal of Commerce* of August 31st quotes London layers at \$2.00@2.50 per box; California three C, \$1.85@2.25; Valencia to arrive, this year's crop, 6 1/2 @ 7 1/2 c per lb; do, layers, 8 1/2 @ 8 3/4.

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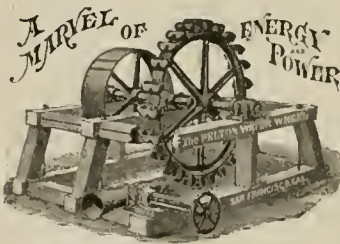
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NEW YORK OFFICE:

52 WARREN STREET.

KATE FIELD.

Her Work is Praised by an Able Divine.

It is a comfort to hear of a minister once in awhile, who will express his real opinions on the prohibition question. Men of this stamp, like Rev. Howard Crosby, are rare. The average minister is apt to be coerced by the Women's Unchristian Union and similar organizations. Through the courtesy of Miss Kate Field, we are permitted to publish a private letter received by her from an Iowa clergyman. The epistle is as follows, the name and the city being withheld in order that fanatics may not attempt to oust him:

IOWA, August 7, 1889.

DEAR MISS FIELD:—Will you permit me to express my sympathy with you, for the ungenerous treatment you have received from the intemperate officiousness of so-called reformers.

No one is allowed to have an opinion not in line with their extreme views, and no matter how sincerely you may deplore the ravages of drunkenness, or how earnestly you may seek its remedy, unless you accept their exaggerated statements, and endorse their illogical position, they deny you a conscience and proceed to read you out of the society of respectable people.

Fortunately, however, the ex-cathedra declarations are not accepted anywhere as infallible, and it is my conviction, knowing your love for what is good, and your efforts in the past for woman and woman's uplifting, you can afford to be alike indifferent to either their praise or blame.

I do not think that prohibition is the present-day solution of the "temperance question." Of course, here in Iowa, the claim is made that it is a success. Public opinion here is not a statement of fact but a coerced expression of what a supposed majority would like it to be. In violation of the State law liquor is sold, and only a few weeks ago our district Judge told me that there were seven saloons in full blast in this town. (pop. about 2,000.)

The temperance cause is engineered today by men and women of extremely narrow views—with warm, loving hearts, if you will, but with brain power as shallow as it is dogmatic. They labor under the delusion that because their aims are high, their methods must be necessarily correct, because their hearts are in the right place their views must be therefore logical and no one must dare to have any other pronunciation for their magical "Shibboleth" than the one induced by themselves. If this be temperate, the English language needs revision. I have been a prohibitionist, and worked for it, am a Good Templar and I believe, as desirous of reform as anyone, but reform is not repression, and in a free country, should persuasive efforts fail in redeeming a few drunkards who will be drunkards whatever one does, the nation should not be placed under a regime of force, which finds its legitimate sphere only in penitentiaries.

The more I see of prohibitory failure, the more I am convinced that the only means of success is education;—an education in temperance; and I feel if you succeed in persuading men and women, who will drink, to reject the use of adulterated and poisonous beverages, and satisfy themselves with a temperate use of pure wines, you will have done more for temperance than all those who feel they have a divine mission to impose on the nation.

I am pastor of the Presbyterian church here, and perhaps as such, have not as many opportunities of seeing the dark side of prohibition workings as those in other occupations, but I have seen enough of it to be able to form a decided opinion as to its futility as a regulator. Believe me dear Miss Field.

Yours sincerely

Mrs. Ellen J. Foster in a New York Tribune interview on Kate Field says: "I regard Miss Field's attitude with regret. It is to me a shocking thing that any American woman should use the press or platform to uphold the sale of wine. Miss Field's views on the prohibition question seem to me to be wholly erroneous. By her own showing they are based on superficial observation and sustained by illogical deductions. I have heard her state them at length. As to her receiving any pay from the viticulturists and her remarks about Miss Willard, Mrs. Livermore and myself, I think her position is sound. It is as right for her to advocate her views and receive reasonable compensation as it is for Miss Willard to be paid for her work or me for mine. The pity of it is, not that she is paid, but that she holds such views and endeavors to spread them.

The Fresno Republican has the following to say of Boruck, the enemy of the vine growers. Boruck, holding office under a republican administration, has the assurance to copy from the democratic Examiner some very uncomplimentary comments upon the pardoning of a prisoner through the intervention of Mrs. Harrison. Boruck the Mugwump-American, who deserted the Republican party because he could not control it—this man insults Republicans and enters the President's household to do so. This man who upholds the extensive irregularities which occurred at San Quentin, and which are only now partly concealed by a thin coat of whitewash, has the temerity to criticize a blameless act while ignoring those which are without excuse, or even palliation. This man holds office by the grace of the Republican party, and in his irresponsible sheet casts slurs at the leading representatives of the people who give him bread. Nothing could be more vile, no act more despicable. Short be the political life of Boruck, the pseudo friend and ipso facto enemy.

THE PRIZE LIE.

A gentleman who had tried it vouches for this story: Taking a gallon jug of whisky, he passed a cord through its cork, which cord he dropped to the bottom of the jug. The twine was then introduced into a water melon vine, by slitting the vine, and the vine permitted to produce only two melons. When the melons were matured they were served at a private barbecue to six gentlemen. The effect was astonishing. The gallon of whisky got in its work. Not a drop of liquor remained in the jug when the melon was ripe.—Napa Journal.

A SATISFACTORY and fine vintage of any wine depends upon a combination of only favorable circumstances, with regard to rain and sunshine in proper period and proportion, for twelve months before the gathering of the grapes. The last month, even, may reverse the hopes of the previous eleven; attentive care of vineyards and pruning being understood as indispensable.—"Wine," by Webber.

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THE TRADE.

An ice house is being built at Boca that will store 6,000 tons.

C. Carpy & Co. are making a large shipment of wine to New Orleans.

The Cloverdale Wine Co. is under contract to ship 5000 gallons of wine per month to Tokio, Japan.

The Mayor of Medicine Bow of prohibition, Kansas, has just been fined \$2.50 in a Justices' Court for getting drunk.

Sherwood & Sherwood report trade unusually brisk for this season of the year, particularly in heavy orders from the territories and the northwest.

The Southern Pacific Company has made Napa an overland terminal. This is a step which will greatly facilitate overland shipments of wine from that point.

Henry Kohler, of Kohler & Van Bergen, is superintending operations at the firm's winery in Sacramento. He will probably remain there during the vintage.

C. Drayner, wholesale and retail dealer in California wines and brandies, whose cellars are in Sonoma county, has removed from 414 to 629 Sacramento street.

The Kidd Distillery at La Salle, Illinois, has been purchased by the Standard Spirit Refining Company. The distillery, which cost \$260,000, will not be run this season.

H. Stelling has purchased an interest in the firm of M. Freudenberg & Co., wholesale liquor dealers, 630 Commercial street. The house is now known as Stelling, Freudenberg & Co.

P. Bocqueraz, of Shea, Bocqueraz & Co., is in Europe, and he has particularly enjoyed the time spent in Paris. He is greatly pleased with everything he saw and encountered, except the restaurant bills.

The dissolution of the firm of Frapoli, Berges & Co., on August 23d, by mutual consent has been announced. Mr. Frapoli retires, A. Domeniconi having purchased his interest. The firm is now styled Berges & Domeniconi.

The wholesale liquor dealers find business rather slack in the southern part of the State, but find consolation in the fact that this condition is attributable to the season rather than any undue trade depression.

John D. Siebe, of Siebe Bros. & Plageman, has been spending several weeks at Paraiso Springs enjoying life and a rest from the cares of business. His absence however, has not checked the growth of the popularity of the pride of the house—"Rosedale."

The experiment of I. De Turk & Co. in establishing a branch in this city at 212 Sacramento street, has proved very satisfactory. Manager Mann reports business much better than could have been expected, and says there is a market for good goods at fair prices.

William Wolff senior member of the widely known importing house of William Wolff & Co., has been taking a vacation and enjoying life in Europe. He arrived in New York from across the water on August 30th, and will be among his old friends in this city again in a few days.

Wilmerding & Co. have a very attractive exhibit of their celebrated "Pernian Bitters" at the Mechanics' Fair. It is in charge of attentive gentlemen who dispense samples of bitters to the public gratis.

The booth is one of the most popular in the fair and is visited by thousands of people daily.

The business of the late P. J. Cassin, who was one of the best known wholesale wine and liquor merchants on the coast, is being conducted by his widow under special letters of administration. It is understood that the business will be continued by Mrs. Cassin as administratrix of the estate.

E. C. Priber, the manager of the Napa Valley Wine Co., has been in Napa valley recently making arrangements for the vintage. He expects to pay from \$7 to \$12 per ton for grapes. The company he represents, last year, made 300,000 gallons of wine. It has since doubled its warehouse capacity and expects to make as much this year.

C. Schilling & Co., the well-known wholesale wine dealers, have secured the services of H. R. Pfuhl as traveling representative of the house. Mr. Pfuhl is one of the best known and most successful and commercial travelers in the business, and Messrs. Schilling & Co. are fortunate in having enlisted his talents in their interest.

The Anti-Alcohol Congress, which was in session at Paris on September 2nd, passed a resolution to the effect that governments of the world ought to be asked to place prohibition duties on alcohol, and to exempt tea, coffee, etc., from customs dues. Statistics show that the consumption of alcohol doubled in France between 1875 and 1885.

Edward Walden and J. B. Walden, of J. B. Walden & Sons, New York, are at present on this coast. The firm expects to handle double the amount of grapes this season at Geyserville that they did the past. That firm last year used 1800 tons of grapes and made 54,000 gallons of brandy. This year they have largely increased their facilities for making brandy, and will thus consume a large amount of the grape crop.

The Los Gatos and Saratoga Wine Company are displaying commendable enterprise in the extension of their business facilities. They have opened a San Francisco branch at 3 Golden Gate Avenue, and have a cellar capacity of about 50,000 gallons. The establishment is under the management of B. J. Whiteside, who will be pleased to show the public samples of the wines upon which the company have made their reputation. No wines under three years of age are offered.

An error was made in the last issue of MERCHANT AND VITICULTURIST in publishing the report of the White Wine Committee of the convention. Mr. A. G. Chanche received first place for two Santernes of 1886, one being Haut Sauterne and the other being for ordinary Sauterne. When the committee made its report, Mr. Chanche's Santernes were mentioned first. But one Sauterne was mentioned in the last issue of the MERCHANT AND VITICULTURIST, whilst Mr. Chanche should have received credit for the two.

The displays of California wines at the Mechanics' Fair this year are not numerous, but they make up in merit what they lack in number. Kohler & Frohling have a handsome exhibit near the main entrance, and close by Arpad Haraszthy & Co. have a tastily arranged display of champagnes and still wines. Isaac De Turk has an ex-

hibit which is arranged on an octagonal pyramid of shelves. Julius P. Smith, of the Olivina Vineyard, of Livermore, displays the products of his vines in a neatly arranged bower on the main floor.

The number of applicants for fruit distilleries in the State of Georgia is reported by the collector to be unprecedented. Indications are that there will be in operation this year the largest number of fruit distilleries ever known in Georgia. The increase is attributed to the recent act of Congress, putting these distilleries on the same footing with grain distilleries in reference to the payment of the tax, extending the time from four months to three years. The outlook is that there will be a very large amount of Georgia fruit brandy on the market for some time.

A few commercial travelers have compiled a list of liquor "joints" located in the several towns in southern Kansas through which they traveled. The object of this compilation is to furnish facts and data in favor of resubmission. Emporia has 12 joints, Cottonwood Falls, 4; Florence, 6; Peabody, 2; Newton, 17; Wichita, 53; Kingman, 7; Hutchinson, 14; Great Bend, 6; Larned, 9; Jetmore, 5; Dodge City, 11; Mead Center, 3; Garden City, 7; Lakin, 4; Syracuse, 3; Coolidge, 2; Ashland, 2; Coldwater, 3; Medicine Lodge, 16; Anthony, 4; Argonia, 2; Caldwell 13; Wellington, 12; South Haven, 1; Douglass, 2; Augusta, 2; El Dorado, 8; Eureka, 6; Mulvane, 4; Sedan, 3; Cedarvale, 2; Howard, 5; Attica, 2; Winfield, 7; Arkansas City, 8. They also visited twenty-two towns whose "joints" numbered 52, making a grand total of 302 "joints" in fifty-nine towns in southern Kansas.

S. A. Marshall, receiver of the Purity Wine Company of California, in a complaint filed in the Superior Court against the Fraser Wine Company of California, avers that on the 17th of August the Purity Wine Company was adjudged insolvent, and he was appointed receiver of the insolvent under \$11,000 bonds; that on the 24th of January last an agreement was made between the Purity Wine Company and the Fraser Wine Company, whereby the latter company agreed to furnish casks provided with the Fraser process patents, with right to use the same, which process consists of electrical wire appliances. In pursuance of said agreement the Purity Wine Company expended a large sum of money and removed its business from 303 Battery street, to 712 and 714 Battery street, paying a large increased rent at a cost of \$5,600. It is charged that a portion of the casks or tanks furnished did not contain the process, and judgment is asked against the Fraser Company for \$50,000.

IT IS LARCENY.

A newspaper brought suit, recently, in Ohio, against forty-three men who would not pay their subscriptions, and obtained a judgment in each case for the claim. Of these, twenty-eight made affidavit that they owned no more than the law allowed, thus preventing attachment. Then under the decision of the Supreme Court, they were arrested for petit larceny and bound over in the sum of \$300 each. All but six gave bond, while six went to jail. The new postal law makes it larceny to take a paper and refuse to pay for it.

Subscribe for the MERCHANT AND VITICULTURIST.

SACRAMENTO BREWERS.

They Promptly Sign an Agreement with Their Employees.

The five brewers of Sacramento have settled their differences with their employees by signing the following agreement:

First—That only union men, members of the United Brewery Workmen's Union, No. 16, of the Pacific Coast, shall henceforth be employed in their respective establishments.

Second—That in case of vacancies all necessary help shall be engaged through the Union office, 1159 Mission street, San Francisco, Cal.

Third—That no workmen shall be discharged for upholding Union principles. And the said undersigned further agree to abide by the following working and pay rules:

First—Ten hours shall constitute a regular day's work, and six (6) days a week's work. The working hours shall be consecutive, with the exception of one hour for breakfast and dinner respectively. Work shall not commence earlier than 6 a. m. except for the men employed at the brew copper, who shall be permitted to commence earlier than the regular force. Necessary Sunday work shall not exceed three hours in breweries and five hours in malt houses.

Second—Minimum wages: Employees in wash-house, \$14 per week; employees in malt-house, brew copper and fermenting department, \$16 per week. In case a man works in both the wash-house and fermenting or malt house departments, his wages shall not be less than \$15 per week. Night watchmen, who must perform maltster's or brewer's work, shall not receive less than \$16 per week. Overtime shall be paid at the rate of forty cents per hour in breweries and fifty cents per hour in malt-houses. It shall be at the option of employee to lodge and board where they please.

Beer shall be given, as heretofore, free of charge to employee.

Wages shall be payable weekly.

THE BREWERIES OF EUROPE.

The Enormous Consumption of Beer in Foreign Countries.

The Vienna *Gambrinus* publishes a table of European Breweries and their output for the year 1887. The whole number of breweries in Europe was 50,801, and the production of beer and ale amounted to about 4,580,000,000 gallons. The taxes collected from this sea of beer amounted to about \$130,000,000. The malt used weighed about 740,000 tons, and the hops 110,000 tons. Germany alone contained 26,143 breweries, producing 1,183,000,000 gallons, while Austro-Hungary had only 1,979 breweries, producing 354,000,000 gallons. The figures relating to the production per capita show that the smallest quantity, one litre per head, the litre being a little more than a quart, is in Bosnia and Romanina. Greece shows 2½ litres; Russia, 4 3/8; France, 31; Switzerland, 40; Denmark, 63; Germany 73; Upper Austria, 116; Lower Austria, 121; Belgium, 150; Württemberg, 218, and the kingdom of Bavaria leads all competitors, with 248 litres, or nearly 65½ gallons, for ever man, woman and child in the country.

MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors.

Office, 511 Sansome street. Postoffice Box, 2366

DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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SUNDAY.....SEPTEMBER 8, 1889

WE ARE GROWING.

With this issue the MERCHANT AND VITICULTURIST enters upon its twenty-third volume and the twelfth year of its existence. Under the present management the paper has forged far ahead in the race for popularity, and at no time in its career have the prospects for a larger growth and continued prosperity been brighter. This is evidenced by the fact that the pressure on our advertising columns has compelled the enlargement of the paper, which now appears with twenty pages instead of sixteen as formerly. A glance at our advertising columns will show that the mercantile community appreciate its value as an advertising medium, and the fact that it is enjoying a genuine boom in the matter of increased circulation in city, town and country, plainly indicates that the reading public recognize its merits as a newspaper. It is always full of valuable news about vines, wines and spirits, and being the only paper of its class on the Pacific Coast, it has no rival as an advertising medium.

A new feature, which will be of particular interest and value to those engaged in the manufacture and importation of domestic and foreign malt liquors, has been added to this issue. It consists of carefully compiled statistics showing the exports of San Francisco beers and the imports of eastern and foreign beers. This information will hereafter be published regularly

and can be found only in the columns of the MERCHANT AND VITICULTURIST.

The paper has been under its present management six months, and its general marked improvement, and its rapid growth and healthy appearance are but an indication of what it will be in the future.

A BLATANT NOISANCE

One, Calvin B. McDonald, an individual who plays on the prohibition tom-tom, and eats his bread by the sweat of his tongue, has been affording the good people of Oakland an opportunity to judge of his logic, choosing for his subject the League of Freedom. Mr. McDonald evidently does not like this association of American citizens, banded together for the protection of their liberties and to prevent the destruction of their business by any band of bigots, of whom the man McDonald is one. Instead of endeavoring by facts and figures to show his audience that his position is correct, he resorts to the stock in trade of his like and spouts a volume of coarse vituperation that would shame a fishwife, in which he indulges in such pet expressions as "pestilent nuisance," "a league with death," "freedom of the dead house," and other such elegant sentences, and closes with the query if it was for such "ghostly liberty that Freedom, from her starry heights unfurled her standard to the air?"

In answer to this question, we would remark that our glorious starry banner gave to the sons of freedom, the right to choose their occupations and to lawfully pursue them without the fear of a usurpation of that right or the confiscation of their property. That same flag also gave to American citizens the right of free speech, to this fact are we indebted for the circulation of the man McDonald, with his stock of coarse, invective and bad English, who makes his living by abusing his superiors. Like other deluded prohibition cranks, he declares that the day will come when the wine and liquor traffic will be wiped from the face of the earth. We suggest to all such hired attorneys, that they have taken a large contract in proposing to "wipe out" an institution that has existed since the world was young; because, dear ones, it will not be thus "wiped" and please don't allow this fact to slip your memory. The time may and ought to come, however, when the public will no longer permit itself to be badgered, bulldozed or annoyed by such blatant nuisances as this descendant of the tribe of McDonald and his fellow Jaw-smiths. May Heaven speed the day.

ENGLISH TEMPERANCE

The Wine Trade Review of London publishes statistics showing that while tea drinking per capita in England has nearly doubled since 1856, there has been no increase in the total consumption of wines and spirits, notwithstanding a large growth in population. In these thirty-three years the consumption of beer has increased but 4.2 gallons per capita, 10,000,000 barrels more having been drunk in 1888 than in 1856. The Review regards this as conclusive proof of the growth of temperance in the British Islands and of the needlessness of any movement in the shape of local option or prohibition. The crankiest kind of a temperance fanatic ought to be satisfied with such a showing.

DRIED GRAPE WINE.

The French Chamber has adopted a measure to regulate the manufacture of wine from dried grapes, which is very much in the nature of a pure wine bill. It provides that no product except that from the fermentation of fresh grapes shall be exported, sold, or offered for sale under the name of wine; the product of the fermentation of the mares of fresh grapes, with the addition of sugar and water, and the mixture of this product with wine, in whatever proportions, shall be exported and offered for sale as "vin de sucre"; the product of the fermentation of dried raisins with water shall always be described as "vin de raisins secs," even though it be mixed, in whatever proportions, with wine; all vessels containing vins de sucre, or vins de raisins secs, shall be marked accordingly in large letters; in infringement of the law may be punished with a fine or not less than 11, and not more than 20L, or with imprisonment for not less than ten days and not more than three months.

Now if our government will take an interest in the viticultural interests of the United States and give us a pure wine bill, with a prohibitive duty on these foreign artificial wines, there will be a fair opportunity for the development of the wine industry of America to proportions commensurate with the wine drinking population.

WE TOLD YOU SO.

Under the low license system two years ago Pittsburg had about 1,500 licensed saloons. Through Judge J. W. F. White's construction of the High License law there are now but ninety-three saloons for 230,000 people. Eleven wards, several among the most populous in the city, are without a single licensed retail house. Now pray what has repression amounted to—this attempt to make men good by law? The news columns of the Philadelphia Press give us this state of affairs under the new regime:

As a direct result of the decrease in the number of legalized places where liquor may be obtained, unlicensed saloons have sprung up all over the city. These resorts, on account of the secrecy with which they are supposed to be conducted and the necessity of quiet within, are known as "speak easies." There are about 800 of them distributed in convenient sections of town. They are of all sorts and conditions, from the low groggery, frequented by thieves and thugs, to the traditional "gilded palace," patronized by more respectable people. Though the law imposes a minimum penalty of ninety days imprisonment and \$100 fine for the selling of liquor without license, no organized effort is made to stamp out the evil. Constables, whose duty it is made by law to seek out and report all violations of the Brooks Act, occasionally return unlicensed sellers, but most of the cases fail for lack of evidence. The county authorities make no pretense of checking the abuse. The city police officials blandly say it is none of their business, but the county's, and therefore the Department of Public Safety raids only such "speak easies" as become disorderly on the Sabbath day. The other six days the 800 illegal sellers do business without let or hindrance.

J. W. CARMANT, 25 Kearny Street, San Francisco, just opened new styles in scarfs and gloves, and full styles in Tailoring Department.

LEAGUE OF FREEDOM.

The regular meeting of the California League of Freedom was held in the rooms of the Brewers' Protective Association in the Flood Building on August 26th. President John D. Siebe being absent and Vice-President John Wieland being unavoidably absent, Mr. Lilienthal presided.

The principal business before the League was the settlement of the proposed change of name from the California League of Freedom to the State Protective Association of California. The matter was discussed at some length but final action was deferred until the next meeting. Many delegates were favorably disposed toward the proposition and the change will probably be made. After some routine business had been disposed of the League adjourned to meet September 23d.

The purposes of the organization are to insure to its members just and proper appreciation as citizens of the commonwealth, to protect them against the enactment of laws designed to destroy their vested rights or business interests; to prevent the spread of public sentiment hostile to their rights and welfare, and to bring about the advancement of their common well-being. In short it is a mutual protection association with the strong motto: "All For One, and One For All."

The objects are worthy ones, and the necessity for a thorough organization of his kind throughout the State becomes more apparent every day.

A SPLENDID MOVEMENT.

Mr. E. C. Priber's offer to the Napa valley vineyardists to pay \$1.50 a ton additional for all grapes that are carefully picked over and unsoaked and green grapes removed from the bunches, is a long step in the right direction. It is such policy as this which will vastly improve the vintage. Captain Gustav Niebaum is another gentleman who sets great importance to the practice of picking grapes over before putting them into the press. Many wine makers, he says, trust too much to the saccharometers and pick grapes as soon as there is a certain sugar percentage whether the grapes are ripe or not. Such practice will never make good wine. The grapes should be left on the vines until they are ripe, no matter what the sugar percentage may be, and before going to the press should be picked over. We have seen green bruised and decayed grapes dumped into the presses until it surprises one how some wine makers ever get out even at all.

We hope that the example set by Captain Niebaum and so strongly advocated by Mr. Priber will meet with general adoption, even if the cost is somewhat greater than were good, bad or indifferent grapes dumped indiscriminately into the press.

THE GREAT cellar and warehouse of Bourne & Wise, in the Napa valley, is ready for business, and the growers in the district are more than pleased with the prospect. The proposition of the company to advance money on wine is what the growers have long wanted. The regulations which have been established to govern the making of wine and the distillation of brandy are such as to meet the approval of every wine producer.

THE VINTAGE AND THE VINES.

There is nothing new to report regarding the condition of the vines save the progress of the vintage in the various districts of the State. Isaac De Tark announces that the yield in Sonoma county will be from two-thirds to three-fourths the usual crop, and that the vintage will be late this year. He believes that a large amount of brandy will be made and is preparing to meet the demand on his distilling facilities.

In Fresno county raisin making is in full blast, and the season of wine making is fast drawing to a close. The product is mostly white wine owing to the fact the red grapes are being dried instead of being converted into clarets.

The vintage at Senator Stanford's Vina vineyard will be over next week. Five hundred men were employed to pick the crop, which amounted to 6,000 tons or 800,000 gallons of wine. Superintendent McIntyre states that had it not been for the recent hot spell, the vineyard would have produced 800,000 tons of grapes, which would have made about a 1,000,000 gallons of wine.

The early varieties of grapes are being picked in the Livermore valley. The high types bring \$25 per ton, and the same price is being paid for the Champagn varieties by Arpad Haraszthy & Co. The white grapes range from \$10 to \$12 per ton, and the better claret varieties command \$10. The common red grapes are not in demand as the crop is more than can be handled by wineries. They will be dried and will not therefore figure in the wine product.

In Napa county they are on the eve of the vintage, and a great deal less wine will be made this year than last, brandy being the preference.

Expert Dowlen of the Viticultural Commission recently visited the Livermore and St. Helena districts and reports that the alleged Los Angeles vine disease, supposed to have appeared there, is in his opinion the Italian vine blight "Malveto" modified by climatic conditions.

The vineyardist of El Cajon valley, where the Government expert recently located the Los Angeles disease, are not alarmed about the discovery. They say that the trouble has existed there several years and does not affect the yield of the vines.

Wine making in Yolo county is nearly finished. The product of that county is about 50 per cent. greater this year than last. Arpad Haraszthy & Co. will make about 200,000 gallons of wine as against 80,000 gallons in 1888.

MARKET REVIEW.

During the past fortnight general business has become much more active, and in a short time the fall trade will be in full swing. The clearings at the San Francisco Clearing House for the week ending August 29th, were \$17,325,296.60 and for the week ending Sept. 5th, there were \$17,338,258.94, while for the month of August there were \$73,933,017.09. Business men in all departments are anticipating a fine fall trade.

The wine market has a healthier and better tone than for some time past, while prices are no better the prospects for the future are excellent. When it is considered that the interior cellar-men have never failed to dispose of large quantities of wine within the past month to make room for the wines of 1889, the steadiness of the market is es-

pecially gratifying. Grape brandy remains steady in sympathy with the wine market.

A good demand and healthy and strong price is reported by most of the whisky and spirit dealers. The fall and winter trade will be excellent.

The full movement in the eastern market for Bourbons and Ryes is stiffer which will naturally cause corresponding advances here.

The beer trade is flourishing and the recent large foreign exports are pleasing to all brewers.

Champagnes remain steady, large importations are expected shortly by all of the leading importers of foreign goods.

BLASPHEMOUS PROHIBITIONISTS.

The reports of the proceedings of the Women's Christian Temperance, as occasionally published in the country are sometimes very amusing, are often blasphemous, and invariably develop that bigoted intolerance of any argument but one.

These three points were well illustrated in an exchange which came a day or two ago from the country. To start with the Scripture lesson was from the well-known text, "Inasmuch as ye have done it unto the least of these, my brethren ye have done it for me."

With these words of the great preacher of tolerance before him one Professor Crowhurst ("professor" of what is not specified, though he is probably a country pedagogue) proceeded to define temperance as "active christianity." He advocated the extension of the race of prohibition cranks and, following up the well-worn path, he urged all good Christians to "sweep away the liquor traffic at one election." How natural all this sounds! And yet it was to be done, the speaker said, in the name of Christ, who thought wine so necessary that He made it by a miracle, and who preached toleration in all its forms. "Professor" Crowhurst's remarks were thrown into the shade by one P. C. Chamberlain, who said "God has commanded the utter extinction of saloons." We would modestly rise and ask P. C. Chamberlain when and where he had a personal interview with the Deity, and under what authority he poses as the special exponent of the commands and wishes of the Eternal One. We would like to ask this P. C. Chamberlain (for he is Rev. P. C. Chamberlain, and ought to be able to tell) why the saloons "don't go" if God has ordained their extinction. The teachings of all beliefs, whether Christian, Hebrew, Mohammedan, Buddhist or what not are that the Deity can do about as he pleases. Why then have not the saloons been utterly wiped out of existence if the Deity has so commanded?

P. C. Chamberlain is at least blasphemous if nothing worse, but then he is only a pattern. It is the P. C. Chamberlains of this country who interfere with every measure designed to promote true temperance; it is the P. C. Chamberlains who interfere or try to interfere with the God-given rights of others by interposing their pigmy minds and saying "you shall" and "you shall not;" it is the P. C. Chamberlains who, though human, never made an error of judgement and cannot possibly be wrong; it was the P. C. Chamberlains who centuries ago set up that plea that might makes right, who instituted every persecution, and who would do so now had they power and did they dare. P. C. Chamber-

lain, and men and women of his type, are the sort of people who could have made the world on better plans and specifications had they been consulted. Their insolence and their assurance is as surprising as their range of vision and views are small.

WINE AT AUCTION.

An auction sale of the wines made by President Wetmore, of the Viticultural Commission, was held on Thursday last at Platt's Hall. The goods were offered in cases and barrels, and in one instance the cased wines brought \$13.50, which was \$1.50 more per case than the market figure quoted by the producer. This was for Medoc Souvenir, (1886). The second quality of the same wine went for \$9. For several lots of Margaux Souvenir, (1887), \$9.50 per case was realized. Table D' Hote Souvenir, (1886), a choice claret, was started at \$5 per case in five-case lots and sold as low as \$4. Margaux Souvenir, (1887), in barrels, which is quoted at \$2 to \$2.50 per gallon, did not go so well, the highest bid being \$1.25 per gallon. Macon Souvenir, (1888), in wood, sold for 50 cents per gallon, and 100 gallons of old port went at \$1 per gallon. The sale was largely attended, and is said to have been satisfactory to Mr. Wetmore.

It is understood that in about two months Arpad Haraszthy & Co., will experiment with the auction plan and offer a lot of high grade white wines.

OENOTANNIN, as manufactured by the eminent chemist Mr. Chevallier Appert, of Paris, and imported here by his agents Messrs. Charles Meinecke & Co., is becoming more and more an article of great importance to our wine growers and wine merchants.

We refer our readers to the advertisement of Messrs. Charles Meinecke & Co., on page seventeen of this number, in which it is recommended that the *Oenotannin* for red and white wines should be sprinkled on the grapes while going into the crusher, thus passing with the grapes through the press, and in the must through the fermentation. It is claimed that the beneficial effect of the *Oenotannin* by this treatment is superior to its application in fermented wines, and as this is the wine making season our wine growers may perhaps find it to their advantage to follow the above advice.

THERE is a movement on foot looking to a pool in Lake Erie wines to maintain prices, and to convert all inferior wines into brandy. The outlook for a large grape crop on the islands is not flattering, but growers all claim that the quality of grapes will be very fine.

THE PROHIBITIONISTS of Massachusetts have concluded to not run a State ticket this year. They are not feeling well—in fact they are sick of the turmoils of campaigns that bring them nothing but disaster and defeat.

THE OAKLAND license question has taken another twist, and the Council has decided that the license shall be \$100 a quarter. Livermore has a license of \$16 per quarter, and the Sacramento City Council will shortly wrestle with the subject.

NOT A FEASIBLE SCHEME.

President Wetmore of the Viticultural Commission has received a letter from a prominent New York wine dealer who recently visited California to investigate the wine industry, in which he suggests the formation of a wine trust by purchasing a large number of vineyards, and thus to a great extent controlling the market for wines. He thinks that from \$2,000,000 to \$4,000,000 could be raised for that purpose in New York, but gives no details of his plan except to propose that the vineyards be purchased at a fair valuation, half the payment to be made in cash and the balance to be paid in stock of the trust. Such a move would be entirely experimental, and we doubt if eastern capital is hard enough pushed for an investment to drop \$4,000,000 into a scheme of that kind. If twice that amount of money were available for the purpose, and capitalists were willing to wait two or three years for returns there might be a possibility for success, but it would be a very small one for the reason that some of the oldest and largest vineyards in the State could not be absorbed, and would naturally defeat the objects of the trust. The successful solution of the California wine problem will not be found in that direction.

GROWTH OF THE BREWING BUSINESS.

Some figures presented at the meeting of the United States Brewers' Association show a wonderful growth of the business during the last twenty-five years. For instance, receipts of the Government from the international revenue tax on fermented liquors amounted to about \$1,500,000 in 1863, when the tax was first imposed. In 1875 the figures rose to \$5,000,000; in 1879 \$10,000,000; in 1882 to \$15,000,000, and last year the tax amounted to \$23,000,000. The quantity increased in the same ratio from 2,000,000 barrels in 1863 to over 24,000,000 in 1888. At this rate of growth it is small wonder that Englishmen think they see a chance to make money by buying up American breweries.

BEGUN BUSINESS.

The new distillery of the co-operative Brandy Co., at St. Helena, has started up. The company has 100,000 gallons of wine with which to begin, and is buying wine and grapes right along. The first day the still turned out 1000 gallons of brandy of 160 proof. The still was manufactured by Wagner & Bruckman of San Francisco. Mr. Wagner was present at the test, and in conversation with Mr. York, President of the company said: "I have visited a great many distilleries, but have never seen one yet so handily arranged and as perfect as this one. T. Gosling, an experienced distiller, will have charge of the distillery, and it will no doubt prove a success.

THE Vineyardist of Penn Yan, New York, published a report of the Government expert who recently inspected the vineyards in that section, in which it is stated that the vines are quite generally affected by the downy mildew and gray rot. The black rot is also prevalent in a less degree, and the destruction that is and has been caused by these diseases is very great.

THE HUNGARIAN WINE CELLARS.

How Wines are Handled in That Country.

The New York *Herald* recently published the following editorial under the caption "California Wines."

The surest way to increase the popularity of California wines is to offer some guarantee of their purity. Hungary for instance, whose wine product forms a very large part of the country's wealth, has public store-houses in which any wine grower may deposit his stock on condition that it has stood a test fixed by law. This test is made by officials. The owner may then sell, and the wine is delivered from the public cellars, the government vouching for its grade. If wine growing is to be the great agricultural industry of California, this simple and excellent system should be adopted without delay. It would greatly aid the small grower, and preserve the reputation of the State vintage by shutting bogus wines out of the market.

Two days later in commenting further on this editorial, the *Herald* published the following article which is full of suggestions and wise counsel of California producers and handlers.

A recent editorial in the *Herald* was read with great interest by many wine merchants in this city, and by those scientists who are interested in the culture of grapes and who believe that under favorable conditions as good wine can be produced in America as any other country.

The article in the *Herald* referred to the purity of Hungarian wines and told how the Hungarian Government guarantees the best brands after thoroughly testing them in their own cellars. It is also suggested that it would be well for the wine growers of America to submit their wines to a similar test, as only in this way could they convince the public that their wines are absolutely pure and infinitely superior to the cheap and noxious decoctions which the uninitiated suppose to be wines, but which are really something quite different.

Noting the interest with which the article was read I asked an Austrian official how the Hungarian Government wine-cellars were managed. In reply he said, "The object of these cellars is to promote the culture of Hungarian wines. The government carries out that object by handling professionally and making fit to be bottled those wines which are sent to the cellars by native producers. It also instructs coopers and butlers as to the treatment of the wines and the management of the cellars."

HUNGARIAN WINE CELLARS.

"Only such wines are accepted for treatment as have been distilled at least twice, and the minimum quantity that can be sent in of each kind of wine is as follows: Fifty hectolitres of common (table) wine, ten hectolitres of better quality and of special kinds and 125-140 litres of dessert wine, (wine of the first press). The maximum quantity which a producer can send is fixed

from time by the Ministry. Before the wine is sent two decoliters of each sort must be submitted as samples to the inspector of cellars, who will decide as to their quality. In case the wine is not found equal to the samples it will be returned to the producer. As long as the wine is treated in casks not more than one per cent. of the fixed quality is counted for leakage every three months, but as soon as the wine is drawn in bottles another three per cent. is charged to the proprietors for leakage. For any greater loss the government is responsible.

"The manner of treating the wines is fixed by the chief butler, who makes known his decision to the owners inviting them to reply within eight days. If within fifteen days from this invitation the owners do not reply, the proposed mode of manipulation is supposed to be accepted. Any owner, however, who desires a different mode of treatment can make his wish known, and if his proposed mode is considered inadvisable his wines will be returned to him.

"Wines that have become ripe for bottling in the cellars may be sold by the owners, and such wines as are of the best quality will be stamped with the government seal as well as that of their producers. This government label is placed on the bottles in such a manner that when the bottles are opened the label is torn, and such wines are only given to specially authorized salesmen. The ordinary wines are usually sold at auction once a year.

ABSOLUTE PURITY GUARANTEED.

"The Minister of Agriculture, Industry and Commerce fixes the fees which producers are to pay and provides the cellars with all the necessary paraphernalia. He is assisted by a special Commissioner for the culture of wine, a committee of producers, a chief butler and a wine chemist. A permanent committee, which consists only of those persons whose wines are treated in the cellars, appoints fit persons to whom is confided the exclusive right of selling the wines which are provided with the Government label.

"The chief butler is responsible for the wines placed in the cellars and for the conduct of his subordinates. He may employ a servant at a yearly salary of 400 florins and not more than twelve workmen at salaries of not more than 45 florins monthly. He is also authorized to purchase the materials necessary for manipulating the wine, and may draw for this purpose not more than 50 florins monthly. Should a larger sum be required for any purpose, an extra appropriation will be made by the Ministry."

The official concluded by saying that he saw no reason why a similar arrangement could not be made between the American Government and the wine producers of this country.

FALL STYLES, BUTTERICKS' Paper Patterns for ladies, misses, boys and childrens' garments. Catalogues mailed free. H. A. Deming, agent, 124 Post Street, San Francisco, California.

THE LEADING DRY GOODS IMPORTERS,
NEW FALL STYLES AND NOVELTIES
In every Department.
SEND FOR SAMPLES AND OUR NEW CATALOGUE.

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MURPHY BUILDING,
MARKET STREET, CORNER OF JONES,
San Francisco.

NEW ADVERTISEMENTS.

CALIFORNIA FURNITURE COMPANY

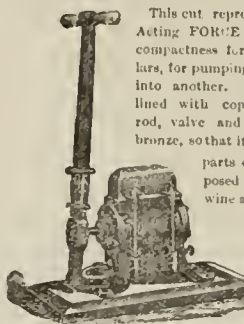
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CHALLENGE WINE PUMP. CHALLENGE WINE HOSE.



We carry in stock the most complete stock of wine goods, such as Press, Crushers, Crushers and Stemmers, Wine Cocks, Etc. Write for Catalogue and Special Prices.



We are the only and exclusive manufacturers of the Challenge brand, which is admitted by the trade and parties who are using it, to be the most durable Wine Hose ever produced. This hose is not offered in competition with those in this market sold for the same purpose, but we place our hose before you as a first class hose. Every foot is guaranteed. If proved defective in any way will forward you new length, or return money and pay all charges attached thereto. What better guarantee can we offer?
SEND FOR PRICES.

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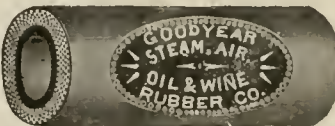
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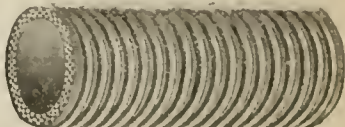
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PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Rogers & Dailey, saloon, Walnut Grove, Cal. dissolved, Dailey continues.

Minoletti & Lotti, hotel, Saratoga, Cal., dissolved, C. Lotti continues.

Vigueron & Brookfield, saloon, San Diego, Cal., dissolved, G. Vigueron continues.

Brough, Davis & Co., saloon, Clayton, Idaho, dissolved.

Joseph Jones, saloon, Montpelier, Idaho, succeeded by R. W. Gee.

Frapolli, Berges & Co., wholesale wines and liquors, San Francisco, dissolved, Berges & Domenici continue.

F. Jacobson, saloon, Modesto, Cal., J. Davis admitted and the firm is Jacobson & Davis.

Hall & Pennoek, saloon, Denver, Colo., dissolved, A. Hall continues.

Bisbee & Weniger, saloon, Los Angeles, Cal., dissolved.

Jones & St. Clair, saloon, San Diego, Cal., dissolved.

Walsh & Boyd, saloon, Holyoke, Colo., succeeded by P. Walsh.

Mrs. R. Wilder, restaurant, Rocky Bar, Idaho, succeeded by Shaffer & Co.

Pepper & Jones, saloon, Miles City, Mont., dissolved.

Failures, Attachments, Etc.

L. W. Redwine, saloon, Covelo, Cal., attached.

A. E. Barbick, restaurant, San Francisco, Cal., petition in insolvency.

J. W. Parberry, hotel, Volcano, Cal., attached.

W. S. Graham, restaurant, The Dalles, Or., attached.

Thomas Akermann, hotel, San Francisco, Cal., attached.

Karl Strohle, restaurant, San Francisco, Cal., Sheriff's sale.

James Braceland, saloon, Brighton, Cal., attached.

S. Lowe, restaurant, attached.

Sold Out.

C. Barr, saloon, Woodland, Cal., sold to A. Rogers.

J. W. Powers, saloon, Woodland, Cal., sold to C. Barr.

Charles Niquet, hotel, San Jose, Cal.

B. F. Newby, saloon, Dixon, Cal.

H. J. Edson, hotel, Sissous, Cal.

D. van der Weyden, saloon, Denver, Colo.

James Weston, saloon, Denver, Colo.

John Greiner, saloon, Denver, Colo.

S. D. Hunter, hotel, Greeley, Colo.

G. Schuri & Co., Saloon, Boulder Hot Springs, Mont., sold to P. H. Luddy.

P. W. North, saloon, Pueblo, Colo.

Enochs & Co., saloon, Sheridan, Wyo.

T. H. Emerson, restaurant, Rocky Ford, Colorado.

M. H. Neabitt, saloon, Carrillas, N. M., sold to Gilliam & White.

D. Simson, hotel, Pleasanton, Cal., sold by Sheriff and succeeded by Borland Bros.

D. Eaton, restaurant, St. Helena, Cal., sold to M. E. Monroe.

Elias Smith, hotel, Forest Grove, Or.

J. M. Martin, saloon, Caldwell, Idaho.

Burned Out.

M. Kilbourne, hotel, Portland, Or.

F. Buerman, wholesale liquors, San Bernardino, Cal.

B. P. Blevin, hotel, Sanger, Cal.

R. Enos, saloon, Perrydale, Or.

A. Estes, saloon, Sonoma, Cal.

Camogh & Co., saloon, Seattle, W. T.

J. W. Dobson, restaurant, Seattle, W. T.

Palace Hotel, Ukiah, Cal.

Deceased.

Kramm & Dieves, brewery, Oakland, Cal., Joseph Dieves, deceased.

P. Pennerkast, saloon, Sacramento, Cal.

Deeds and Transfers

A. Capelli, saloon, San Francisco, Cal., conveyed realty, \$5

Charles Ahlgren, saloon and boarding, San Francisco, Cal., received deed, \$10

Chas. H. Rines, mnfr bitters, San Francisco, Cal., received deed \$10

M. Brugger, saloon, Las Vegas, N. M., conveyed realty \$500

E. J. Lyons, saloon, Hillsboro, Or. received deed \$25

J. Hackney, restaurant, Portland, Or., received deed \$1,000

W. A. Halliday, restaurant, Portland, Or., received deed \$450

Charles Dietz, saloon, Seattle, W. T., received deed \$4000.

William Offerman, saloon, San Francisco, Cal., received deed \$10

Stelling Bros., saloon, San Francisco, Cal., B. Stelling received deed \$—

William Gribble, saloon, Canon City, Colo., trust deed \$1102

Henry Vorrath, liquors, San Francisco, Cal., conveyed realty \$10

E. R. Rowland, saloon, Oakland, Cal., received deed \$10

Realty Mortgages

W. S. Beckner, saloon, Santa Rosa, Cal., \$1800.

O. E. Grubb, hotel, Los Angeles, Cal., \$700

Henry Rust, brewer, Baker City, Or., \$300.

Chattel Mortgages.

E. Atiskey, liquors, Portland, Or., \$400.

A. S. Shured & Co., hotel, Albert Canning, B. C., \$500

Henry Sturm, liquors, Walsenburg, Colo., \$611

J. S. McGinnis, hotel, Walsenburg, Colo., \$1600

Andrew Hanson & Co., hotel and saloon, Billings, Mont., \$500 and \$250.

Ford & Co., restaurant, Denver, Colo., \$300

Charles Marton, hotel, Shawnigan Lake, B. C., \$1000

F. M. Gandolfo, hotel, Colorado, Springs, Colorado, \$600

Reberger & Newburg, saloon, Pueblo, Colorado, \$150

C. H. Brown, saloon, Socorro, N. M., \$500

H. W. Done, hotel, Tacoma, W. T. \$1,700

Mortgages Released

W. S. Beckner, saloon, Santa Rosa, Cal., \$1200 released.

Herman Otersen, saloon, San Francisco, Cal., \$5000 released.

A. Rodegards, saloon, Sacramento, Cal., \$1500 released.

R. Fortner, saloon, Portland, Or., \$160 released.

Landgraf & Judge, saloon, Portland, Or., Landgraf released \$250.

H. Vorrath, saloon, San Francisco, Cal., \$1,300 released.

Judgments, Etc.

T. Morgan, saloon, Black Diamond, W. T. sued, \$400.

McCleer & Co., saloon, San Francisco, Cal., J. F. Seiner anea to dissolve the partnership.

Miscellaneous.

J. M. Dodd, Bonanza, Or., under arrest.

James Brooks, saloon, Mancos, Colo., will remove to Fort Lewis.

P. H. Luddy, saloon, Jefferson City, Mont., moved to Boulder Hot Springs, Mont.

Hall & Carter, hotel, Salt Lake City, Utah, receiver appointed.

P. T. Nelson & Co., restaurant, Denver, Colo., receiver appointed.

V. Riccardo, saloon, Trinidad, Colo., advertised to sell.

B. A. Auer, restaurant, San Diego, Cal., advertised to sell.

Wm. Carey, saloon, Carson, Nev., about to remove.

BOURN & WISES CELLAR.

A Circular Explaining How the Company will Operate.

Messrs Bourn & Wise, the builders and owners of Napa valley's monster cellar, have issued the following circular addressed to the grape growers and wine makers of the valley:

In order that the grape growers and wine makers of Napa valley and the surrounding valley may thoroughly understand and appreciate the capabilities of the large storage cellar we have erected and get a clear idea of the benefits our business will afford them, we publish this circular letter, briefly describing the cellar and outlining the business we intend to follow.

THE BUILDING.

Our wine cellar is the largest in California, if not in the world, and the most complete in all its appointments. It is designed for a storage warehouse and one floor of the north wing for manufacturing. Our present capacity is 2,500,000 gallons. In the rear of the building, and on a level with the first floor, a driveway fourteen feet wide extends along the entire length of the building, open to the grade at both ends. This driveway is covered with concrete beams and arches, forming another roadway at the level of the second floor.

WAREHOUSE AND STORAGE DEPARTMENT.

Wines will be received on storage at a fixed charge per gallon. Storage includes the use of oak cooperage, racking and care of wine. No charge will be made for gangling, except when special guaging is required for outgoing wines, when fifty cents per 1000 gallons will be charged. Delivery charges fifty cents per 1000 gallons. On receipt of wine, a warehouse certificate will be issued to the owner. We will advance money on wines stored with us, or the holder of the certificate can borrow wherever he finds the lowest money market. Our warehouse receipt furnishes its owner with a security at par with a grain warehouse receipt and one as readily negotiated.

Only pure, sound wines will be received on storage, and no quality inferior to Zinfandel.

MANUFACTURING DEPARTMENT.

1. Each season we will buy grapes at the market price.
2. We will manufacture grapes into wine on shares, giving the owner of the grapes a fixed number of gallons of wine for every ton of grapes delivered, and the wine so delivered to him will be made from the grapes delivered by him to us. Every lot of wine will be kept separate, and, on or about December 1st, each owner will have his wine marked and measured to him. It can then either enter the storage department or be hauled away.
3. We will receive grapes to be manufactured into wine, the price to be paid per ton to the grower to remain in abeyance until the product is sold. When sold a fixed percentage of the amount received per gallon shall determine the price to be

paid per ton. Pending final settlement advances will be made by us.

4. We will manufacture grapes into wine at a fixed price per ton. Wine so manufactured will be kept separate and cared for till its second racking. It can then enter the storage department or will be delivered to its owner.

No Malvoise, Mission, inferior grapes, or grapes in bad condition will be received for wine making.

DISTILLERY DEPARTMENT.

1. Poorer qualities of grapes, including valley and second crop of Zinfandel will be bought for distilling purposes. All grapes so bought will be converted into brandy.
2. We will manufacture grapes into brandy at a fixed price per ton. Brandy so manufactured will be kept separate.
3. We will purchase wines for distillation or convert them into brandy, for owners account, at a fixed price per gallon. Barrels or half-barrels will be furnished customers at cost price.

Blending and bottling of wines on our own or customers' account will receive the utmost attention. We will deliver customers' wines in San Francisco or other markets, at special rates per gallon. Cooperage furnished and entire charge taken of customers' wine shipments, at reasonable rates. A commission will be charged for all wine sold by the firm for customers' account. As our business grows, agencies will be opened in the principal markets of the world. Annual or semi-annual auction sales of wines matured or in our warehouse will be established, and bulletins will be issued to our customers of the condition of the market with reference to pertinent sales.

BOURN & WISE.

FIRST-CLASS IDIOCY.

Once in awhile some clerical prohibitionist succeeds in making some unusually intemperate remark which arouses something besides pity in the breast of the average layman. Rev. Dr. Munhall, at a Methodist camp meeting at Ocean Grove, New Jersey, recently said:

"The devil exists as a person. He rules in the governments of earth. Satan is the god of the world. The devil runs things now in Washington.

I went down under the Senate and found John Barleycorn enthroned there, and he rules this country. The whiskey party is not a political party. It is the devil's party. The Lord will come and there will be a crash, and then God will set everything right."

Who can blame sensible people for expressing their utter contempt for clergymen of this class. Just as long as the intemperate and intolereat preachers continue to shatter the air in this fashion just as long will their utterances be absolutely without effect on people not entirely ruled by prejudice.

TO WINE MAKERS.

Wanted—By a middle-aged married man (no children) a situation as cellarmaster, or general foreman. Understands viniculture, wine making and the care of wine in cellar, also distilling. Wife a good housekeeper and cook. For recommendation and reference, address "W," this office.

NEW YORK AGENT.

A gentleman for over ten years in the wine business, would like to represent a Grower of California Wines and Distiller of Brandy for New York and the East for the sale of his entire production. First-class references. Address V. D., this office.

NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S CO'S STEAMER COLIMA, AUGUST 30, 1889.

TO NEW YORK.

MAKES.	SHIPPERS.	PACKAGERS AND CONTENTS.	GALLONS.	VALUE.
S in diamond	J Gundlach & Co.	58 puncheons Wine.....	9,388	\$3,805
J H.	"	1 barrel Wine.....	65	26
J P.	S Lachman & Co.	30 barrels Wine.....	1,423	370
A V Co.	Berges & Domeniconi.	100 barrels Wine.....	4,729	1,500
H G.	"	2 barrels Wine.....	45	100
H G.	"	1 barrel Wine.....	47	30
H C.	"	2 barrels Wine.....	97	49
N C.	C C Shattuck & Co.	40 barrels Wine.....	2,000	1,200
F O B.	Leuormand Bros.	2 barrels Wine.....	102	72
H W & Co.	"	30 barrels Wine.....	1,485	440
G in diamond	C Carpy & Co.	10 barrels Wine.....	500	350
H W & Co.	"	10 puncheons Wine.....	1,493	350
A M.	F O Sabatie & Co.	14 barrels Wine.....	721	216
W & H.	"	15 barrels Wine.....	772	249
T & R.	"	20 barrels Wine.....	1,035	325
F A.	"	25 barrels Wine.....	1,241	424
B H.	"	3 barrels Wine.....	1,556	437
L O.	Williams, Diamond & Co.	22 half barrels Wine.....	5,103	1,695
T in diamond	"	25 kegs Wine.....	500	300

Total amount of Wine.....32,916\$11,938

TO CENTRAL AMERICA.

A G in square, Corinto.....	F Meeks	1 barrel Wine.....	47	\$19
A O D, Acapulco.....	"	5 kegs Wine.....	70	34
F V, Corinto.....	B Dreyfus & Co.	6 half-barrels Wine.....	330	280
E C, La Libertad.....	"	22 kegs Wine.....	172	185
R S W, Corinto.....	Eug de Sabla & Co.	10 kegs Wine.....	47	47
A H, Acapulco.....	J Gundlach & Co.	3 barrels Wine.....	46	26
F S, Corinto.....	Gabrera Roman & Co.	1 cask Wine.....	60	54
B B & Co, La Libertad.....	"	6 barrels Wine.....	149	73
G L & Co, Acapulco.....	Bloom, Baruch & Co.	1 barrel Wine.....	51	31
N J, Corinto.....	N Goldstein	10 cases Wine.....	25	24
G H & Co, Puntas Arenas.....	Sperry & Co.	1 keg Wine.....	15	12
R S, Amapala.....	Castle Bros	6 barrels Wine.....	263	245
E C G, Amapala.....	"	5 kegs Wine.....	50	35
A & S, Amapala.....	Montealegre & Co.	12 kegs Wine.....	144	62
L M R, La Libertad.....	J T Wright	1 case Wine.....	5	5
F C, La Libertad.....	"	18 kegs Wine.....	216	151
F P, Champerico.....	"	1 keg Wine.....	15	8
A S, Amapala.....	"	2 kegs Wine.....	67	25
	Urriola & Urioste	4 kegs Wine.....	60	63
	"	2 barrels Wine.....	40	22

Total amount of Wine, 1 case and.....1,905\$1,429

TO MEXICO.

A L, Acapulco.....	J Gundlach & Co.	4 barrels Wine.....	109	\$81
J J V, Mazatlan.....	Redington & Co.	1 barrel Wine.....	60	38
L, Acapulco.....	"	1 half-barrel Wine.....	21	38
M B, Mazatlan.....	W Loaiza	1 cask Wine.....	63	38

Total amount of Wine.....243\$195

TO TAHITI—PER BRIO TAHITI, August 31st.

F S	Wilkins & Co	2 barrels Wine.....	97	\$50
H M in diamond.....	"	3 half-barrels Wine.....	85	51
A S	P G Sabatie & Co.	2 barrels Wine.....	90	34
M J V	J Pinet	6 barrels Wine.....	280	143
R P & Co	"	4 half-barrels Wine.....	104	50
L T	"	1 barrel Wine.....	47	19
E L	"	3 barrels Wine.....	151	80
T in diamond	M Turner	6 barrels Wine.....	300	130
	"	2 barrels Wine.....	102	51

Total amount of Wine.....1,208\$892

TO NEW YORK—PER SHIP BELKNAP, August 23d.

A V Co	C Schilling & Co.	150 barrels Wine.....	7,200	\$2,444
F H	"	100 barrels Wine.....	4,737	1,404
M in diamond.....	B Dreyfus & Co.	250 barrels Wine.....	12,257	4,303
G W Co	Galleos Wine Co.	125 barrels Wine.....	21,250	8,500
H W in diamond.....	"	100 cases Wine.....	5,540	2,210
A V in diamond.....	A Grenebaum & Co.	100 barrels Wine.....	4,980	1,991
A V Co	C Schilling & Co.	44 barrels Wine.....	2,117	845
	"	13 puncheons Wine.....	4,117	1,645
B D & Co.	B Dreyfus & Co.	615 barrels Wine.....	29,695	11,878
C in diamond.....	C Carpy & Co.	575 barrels Wine.....	26,422	10,560
E B & J	Lachman & Jacobl.	537 barrels Wine.....	26,408	10,563
K & F.	Kohler & Frohling	300 barrels Wine.....	26,335	8,134
S in diamond.....	Natoma W & M Co.	745 barrels Wine.....	37,250	14,900
S	Sonoma W & B Co.	500 barrels Wine.....	24,797	9,918
F in diamond.....	M J Netter	48 barrels Wine.....	2,479	998
	"	17 puncheons Wine.....	6,670	2,688
	"	7 half-barrels Wine.....	351	131
S L & Co.	S Lachman & Co.	200 barrels Wine.....	9,781	3,912

Total amount of Wine.....241,334\$80,541

TO MEXICO—PER STEAMER NEWDEEN, August 24, 1889.

P D & Co Quaymas	W Loaiza	2 casks Wine.....	119	\$46
M A, Mazatlan	"	2 octaves Wine.....	33	21
H L, Mazatlan	J F Schleiden	2 octaves Wine.....	31	20
J C V, Mazatlan	J Gundlach & Co.	4 barrels Wine.....	188	90
J M, Mazatlan	"	1 cask Wine.....	99	50
A A C, Quaymas	W Loaiza	1 barrel Wine.....	51	31
A A, Quaymas	"	2 kegs Wine.....	33	21
A L, Quaymas	"	4 cases Wine.....	51	26
P A S, Quaymas	"	10 kegs Wine.....	100	50
H & Co, La Paz	"	1 keg Wine.....	10	5
A B, La Paz	Thannhauser & Co.	5 barrels Wine.....	106	73
O R S, La Paz	"	2 barrels Wine.....	125	61
M L, Quaymas	"	7 barrels Wine.....	205	132

Total amount of Wine, 4 cases and.....1,308\$740

TO MEXICO—PER STEAMER ALEJANDRO, August 22, 1889.

J M, San Blas.....	J O Meyerink	1 barrel Wine.....	60	\$40
Y, Ensenada.....	Thannhauser & Co.	2 cases Wine.....	47	8
C in diamond, Ensenada.....	"	2 barrels Wine.....	75	40
L A, Altata.....	J F Schleiden	1 barrel Wine.....	71	45
L V, Altata.....	"	1 octave Wine.....	126	76
P A C, Altata.....	W Loaiza	2 casks Wine.....	47	31
F A, Altata.....	"	1 barrel Wine.....	91	39
	Cabrera, Roma & Co.	2 barrels Wine.....	91	39

Total amount of Wine, 2 cases.....537\$369

TO VICTORIA—PER STEAMER MEXICO, August 23, 1889.

J N S.....	Aug Era	2 barrels Wine.....	100	\$50
J M B.....	"	1 half-barrel Wine.....	27	17
H B C.....	"	1 barrel Wine.....	50	18
H C C.....	Wolter Bros	1 barrel Wine.....	50	19
H E W.....	"	2 packages Wine.....	20	48
J S C.....	"	1 half-barrel Wine.....	20	30
W C.....	"	3 half barrels Wine.....	80	100
	"	1 half-barrel Wine.....	26	40

Total amount of Wine.....413\$355

TO VICTORIA—PER STEAMER CITY OF PUEBLA, August 31, 1889.

C L.....	S Romani	1 barrel Wine.....	50	\$13
P & F.....	Wolter Bros & Co.	4 barrel Wine.....	27	41
J V.....	"	6 cases Wine.....	15	30
A J B.....	"	2 half-barrels Wine.....	54	115
J H J.....	"	1 keg Wine.....	10	25
J E D.....	"	2 half-barrels Wine.....	53	80
B W & Co.....	"	1 keg Wine.....	10	7
	"	1 keg Wine.....	10	10

Total amount of Wine.....220\$321

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
Schooner Galoisie	Tahiti.....	J Pinet.....	27 barrels Wine.....	947	\$105
S S Colima	Panama.....	L Benusa.....	34 half-barrels Wine.....	1,413	365
St'r City of Sydney	Tokio.....	Cal Transfer Co.....	50 barrels Wine.....	2,500	500
Steamer Umatilla	Shanghai.....	S Foster & Co.....	1 package Wine.....	65	37
"	Victoria.....	F Hilderbrandt.....	50 cases Wine.....	500	500
"	"	O Mijharacca.....	3 barrels Wine.....	155	45
"	"	Frapoll, Berges & Co.....	3 barrels Wine.....	27	34
Schooner Anna	Kahlin.....	P G Sabatie & Co.....	25 cases Wine.....	120	120
Steamer Arabic	Nagasaki.....	J D Spreckels & Bros.....	1 quarter-cask Wine.....	100	111
"	Hongkong.....	S Foster Co.....	3 packages Wine.....	190	111
"	Yokohama.....	"	3 barrels Wine.....	194	116
"	Kobe.....	Herrmann & Co.....	15 cases Wine.....	189	49
	"	"	3 barrels Wine.....	189	64

Total amount of Wine 50 cases and.....6,216\$2,575

Total shipments by Panama Steamers, 7 cases and.....36,926 gallons \$14,452
Total Miscellaneous shipments, 40 cases and.....8,124 "\$3,433

Grand Totals, 47 cases and.....286,404 \$113,834

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA

August 22, to September 8, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S S Colima.....	New York.....	Kobler & VanBergen	10 barrels Brandy.....	450	\$180
"	"	"	45 half-barrels Brandy.....	1,080	1,750
"	"	C Carpy & Co.	5 barrels Brandy.....	230	600
"	"	P G Sabatie & Co.	1 barrel Brandy.....	45	60
"	Corinto.....	F Meeks	1 keg Brandy.....	10	30
"	Santa Ana.....	L S Haas	2 barrels Whiskey.....	82	117
"	Corinto.....	J Gundlach & Co.	2 cases Whiskey.....	17	17
S S City of Syd.....	Yokohama.....	C Hermann & Co.	5 cases Whiskey.....	39	39
"	Nagasaki.....	Goldberg Bowen & Co.	1 keg Whiskey.....	100	111
Ship R L Belknap.....	New York.....	H Dreyfus & Co.	30 packages Brandy.....	1,373	2,746
Ship Alejandro.....	Ensenada.....	Kohler & Frohling	34 packages Brandy.....	938	1,878
Ship Mexico.....	Victoria.....	Thannhauser & Co.	1 barrel Whiskey.....	39	98
"	"	Wolter Bros.....	18 cases Whiskey.....	130	130
"	"	"	1 case Brandy.....	7	7
Ship City of Pueblo.....	"	"	8 cases Brandy.....	68	68
"	"	"	25 cases Whiskey.....	140	140
"	"	Moore Hunt & Co.	10 cases Whiskey.....	80	80

Total amount of Brandy, etc, 9 cases and.....4,157 \$7,830
Total amount of Whiskey, etc, 61 cases and.....131 \$611

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

August 22 to September 8, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE.
S S ma.....	Champerico.....	FredricksburgBrewingCo	15 casks.....	\$168
"	Corinto.....	"	35 casks.....	223
"	Acapulco.....	"	24 casks.....	220
"	Guatemala.....	"	13 casks.....	121
"	"	Castle Bros.....	5 barrels.....	60
"	Amapala.....	Eugene de Sabla & Co.	5 barrels.....	68
"	Acapulco.....	J Q Meyerink.....	5 barrels.....	50
"	"	J Gundlach & Co.....	2 barrels.....	24
"	Penama.....	FredricksburgBrewingCo	15 casks.....	167
Schn'r Galoisie.....	Tahiti.....	J Pinet.....	18 casks.....	100
"	"	"	15 casks.....	100
S S Newbern.....	La Paz.....	FredricksburgBrewingCo	120 casks.....	714
"	"	Boon Brewing Co.....	20 casks.....	200
"	San Jose.....	Thannhauser & Co.....	2 barrels.....	26
S S Alejandro.....	San Blas.....	J O Meyerink.....	2 barrels.....	25
S S Unafilla.....	Victoria.....	Jno Welland Brewing Co	15 one-third-barrels.....	135
"	"	Chicago Brewing Co.....	14 half-half barrels.....	61
"	"	J A Krel-chant.....	12 quarter-barrels.....	22
"	"	F Hilderbrandt & Co.....	16 casks.....	160
"	"	FredricksburgBrewingCo	6 half-barrels.....	24
"	"	Jno Welland Brewing Co	10 barrels.....	100

Grand Totals 287 casks, 1 half-cask, 31 barrels, 22 half-barrels, 45 one-third-barrels
12 quarter-barrels.....\$2,698

IMPORTS OF WINES AND LIQUORS BY SEA.

FROM NEW YORK—PER SHIP CYRUS WAKEFIELD, AUG. 17.

SHIPPER.	PACKAGES AND CONTENTS.	CONSIGNEE.
J A Burko	8 barrels Whiskey	J A Burko
W K Freeman	2 barrels Whiskey	Order
"	10 packages Whiskey	H F Dillman
"	2 barrels Whiskey	A Gerber
"	6 barrels Whiskey	Order
H Webster	40 barrels Whiskey	"
C P Mooreman	100 barrels Whiskey	"
Jesse Moore & Co	5 barrels Whiskey	D Cucco

FROM NEW YORK—PER SHIP ST. PAUL AUG. 26.

Jesse Moore & Co	121 packages Whiskey	Moore Hunt & Co
Lilienthal & Co	1 barrel Whiskey	R Lair & Co
J A Burko	84 packages Whiskey	Lilienthal & Co
"	1 barrel Whiskey	H Duab
"	1 barrel Whiskey	L della Piazza
"	1 barrel Whiskey	Jos Germain
"	1 barrel Whiskey	A D Lemain
"	3 barrels Whiskey	Kenho
"	5 barrels Whiskey	Th Wm Lydecker
"	10 packages Whiskey	"
H Webster	1 barrel Whiskey	P H Jansen
W K Freeman	1 barrel Whiskey	A Butrandias
"	1 barrel Whiskey	A A A
H H W Catherwood	25 barrels Whiskey	D W & Co
"	85 cases Whiskey	B D L in Oblong
"	15 barrels Whiskey	Order
"	10 barrels Whiskey	"
W K Freeman	1 barrel Whiskey	H Horstman
"	2 barrels Whiskey	Chas A Zimkaun
"	2 packages Whiskey	Fred A Erese
"	3 barrels Whiskey	A Germain
J B Mc Ithrain & Son	80 barrels Whiskey	Oto Schroeder
J A Burko	1 barrel Whiskey	A Bakr
"	3 barrels Whiskey	J Wassman
W K Freeman	4 barrels Whiskey	J H Bellan & Co

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Aug. 19, 1889, to Sept. 8, 1889.

CONSIGNEES.	Barrels.	$\frac{1}{2}$ Barrels	Brandy Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
Lilienthal & Co	491				189,140
"	60		Rum 22,400		
C W Craig	538				211,070
"	246			100,690	
"	11	55	Brandy 23,045		
Cal Distillery	128			20,000	56,710
Vincent Drum	45				
"	55	15	Gin 1,420		
Well Bros & Son	63			30,210	
Lachman & Jacob	63			23,540	
C Jost & Son	63				28,700
Jones, Mundy & Co	60				24,400
Hilderbrandt, Posner & Co	75			22,000	
Jos G Walker & Co	80			23,500	
H Gruerholz	70			27,800	
F Cherveller & Co	10			4,270	
L Taussig & Co	80			32,570	
Livingston & Co	60			24,000	
Samuel Moore & Co	5			2,545	
Putzman & Walsh	5			1,925	
Theatote Dexter & Co			25 cases	1,070	
J Kotlar				900	
Bamberger & Kenner	10			2,300	
J. L Nickel	2	1		1,300	
J Stewart				101	
Total	2,149	85	47,065	318,750	510,060

BEER IMPORTS BY RAIL, S. P. CO.

AUGUST 19 TO SEPTEMBER 8, 1889.

CONSIGNEES.	Case	Barrels	$\frac{1}{2}$ Barrels	Bulk lbs.	Bottled lbs.
Welch & Co	200				26,000
Wm Wolf & Co		82			20,050
Sherwood & Sherwood		120			30,250
C A Kinkard			20	24,800	
Total	200	202	200	24,800	76,340

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1, 2, 4, 6 and 8 Horse-power, \$150 to \$800.



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The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycoderma and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.

For sale in tins of 2 1/2 lbs. each, by

CHARLES MEINECKE & Co.,

SOLE AGENTS.

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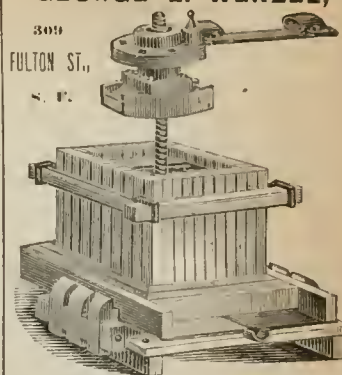
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ADULTERATING SHERRY.

Practices of the Foreign Producers and Handlers.

There are two kinds of wine merchants who ought not to be confounded; these are the wine growers and speculators in wine on the spot, who are in reality those who form the market prices; the others are the "extractors," and these are the shippers to foreign markets; they make their purchases from the former, and prepare and blend their wines to a great variety of styles for the particular demand of the market each kind is intended for. For instance, there are markets in which a gold or brown sherry would not sell at any price, whilst at others it happens the contrary and a very pale wine would not find buyers. There are many other specialties, such as more or less dry, more or less body, sweetness, taste, &c., in fact, each adapted for a different market; but these wines cannot be considered to form the market value of this place, and for this reason it is necessary to take the prices from the first stated merchants. That is what the shippers do, or pretend to do, when they present invoices, which represent the original coat of the wine and the corresponding expenses of preparations from the date of the purchase, which appears reasonable.

This is observed in the majority of shipments for New York, where the largest quantity consumed is of very low grade. It has been considered generally that low sherries cannot be fit for shipment until the third year, and so it would be if left entirely to nature; but such wine in the hands of intelligent persons in the matter, by repeated fining and racking off, reinforcing well with alcohol, and other operations adopted by wine merchants, have, in fact, of late been shipped within the second year. A great part of the wine shipped is not above twelve months, and this is the sweet or checked wine, of which a good portion enters into the combination of low sherries.

The sweet wine is made thus: During the vintage, and after the grape is pressed, they put twenty-five gallons of alcohol or spirits of about sixty-six per cent overproof to a butt, and the rest is completely filled with the must or juice of the grape, and hung made fast. The spirits stop the fermentation of the wine, which then becomes perfectly sweet. This wine can be got ready for shipment within twelve months or less, but, as I have already stated, is only used as an auxiliary for the preparation of wines.

In general the low-priced sherries are blended or composed of four or more different sorts, viz., alcohol or spirits, sweet wine, which I have described above, colored wine, cheap new wines of different kinds, and sometimes of a few gallons of wines of different kinds, and sometimes of a few gallons of older wines to help the whole to an older appearance. Fine sherries, on the contrary, are kept in their natural state of very pale and dry for six or seven years and sometimes longer, and these wines, which, from their first growth are costly and are still approved by such as find other sorts of wine more to their taste, and worth perhaps, the tenth part of the above stated varieties.

Another way, and the best way, to "forward" wine is by the use of "soleras," or as I should say, another-wines. The said soleras are a number of butts of old wine more or less good, but all old; these butts of wine to be filled with a new wine which, in the course of a very short time gets so forwarded that it becomes an "old" wine under treatment. A quantity is then taken from each butt to be made use of in the preparation of wines, and that quantity taken off is again replaced with new wine to let it grow again in the same manner.

The same way of carrying on the business is hardly to be found in any other country, or even in any other part of Spain. Report of U. S. Acting Vice Consul Ant. J. Benisun at Cadiz.

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ADMISSION:

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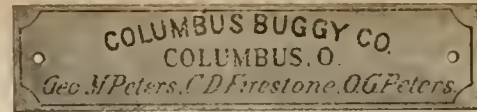
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FOR THE MYSTERIOUS VINE DISEASE,

Ongerth's Insecticide Powder, No. 2.

This Powder is the preparation specially recommended by Hon. J. de Barth Shorb, Viticultural Commissioner and Ethelbert Dowlen, expert employed by the State to investigate the Mysterious Vine Disease. All the Powder used by them in their recent experiments was the Ongerth Insecticide Powder, No. 2, of which about 20,000 pounds have been shipped to the San Gabriel Valley. See official report in MERCHANT AND VITICULTURIST, April 26, 1889.

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THE CENTENAL OF 1892.

The *Anglo American Times* of London, in commenting on the advantages to be derived from holding a great National Exposition in 1892, says: Glance at the gain to such a State as California, the grape growing country *par excellence*. California can make very good wines, but California cannot make a name for producing good wines without carefully utilizing every opportunity. The State has become conscious of late that unless she moves actively in her own interest, her wines will get a bad name through the action of those whose interest it is to utilize the juice of the California grape for their own purposes, and to label what is bad, Californian, and what is good as a European product. By this course Californian wine may be labelled into an evil category, and as the viticulturists are becoming strong in the State and alive to their interests, they are sure to make a vigorous effort to show the world what they can do as wine growers. California has proved by a sort of traveling exhibition what a show can be made of her fruits and flowers; and what is true of California is quite as true of Florida which can convert a building, when the country is frozen around New York, into a sort of tropical garden with a wealth of floral decoration, and tables covered with fresh fruits.

The Vine Disease.

Professor Newton B. Pierce, of the agricultural department, Washington, D. C., has, in company with County Fruit Inspector Jones, just completed the inspection of the vineyards at El Cajon, Oceanside, National City and several other points, and reports that the Santa Ana vine disease prevails in all the localities visited. The inspectors state that unless a remedy is found, San Diego County will not produce sufficient grapes for table use in two years. The Professor discovered that sap of the diseased vines is alive with bacteria, which he believes to be the cause and not the result of the vine disease.

The Viticultural Association did quite right in refusing to accept the resignation of Miss Field. The talented and eloquent lady is doing good work for California in the east, and is well earning the money she is receiving. It is a matter for regret that the Governor felt constrained to let his hostility to the Viticultural Commission find vent in an assault on this lady, whose bill was very reasonable compared with that of Executive Clerk Maslin. The Post hopes that Miss Field may long continue in the good work.—*S. F. Post*.

TO SUBSCRIBERS.

The management of the MERCHANT AND VITICULTURIST finds quite a number of subscribers who are considerably in arrears. By looking at the date on the wrapper of your paper you will see at what time your subscription expired, and will thus be enabled to ascertain at once how much you are delinquent. It is our desire and intention to make the MERCHANT AND VITICULTURIST by far the best paper of its class in the United States, but to do this a great deal of money is required. Every little helps however, so send in your remittances.

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SODA, SELTZER & MINERAL WATERS,
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Also Fruit Syrups in Bottles or by the
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To Wine Makers and Dealers:

The Fraser Wine Company of California is now prepared to enter into negotiations for the purpose of extending the benefits of the "Fraser Process" for the rapid maturing of Wines and Brandies to all who may desire it.

Two First Premiums and one Second Premium were awarded to wines treated by said "Process" at the late State Viticultural Convention held in this city.

Apply to CHAS. J. KING, Sec'y.,
323 Front street.

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In handsome double veneered Rosewood, Mahogany Hungarian Walnut and other choice woods.

IMPORTANT IMPROVEMENTS

Have been made in our Sounding Boards, which give more uniformity of scale and resonance of tone. We would also call attention to our new EXTENSION HINGES, which add beauty and durability.

All our best Pianos have Herrburger Schwander's
CELEBRATED FRENCH ACTION.

We shall be pleased to have you call at our Ware-rooms, Flood Building, 813 Market Street, and examine them. Respectfully,

The J. Dewing Company.

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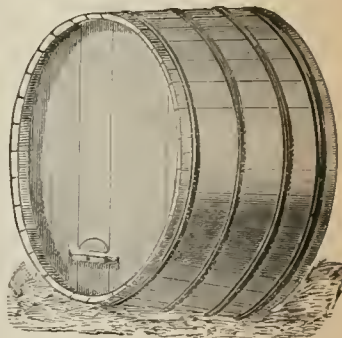
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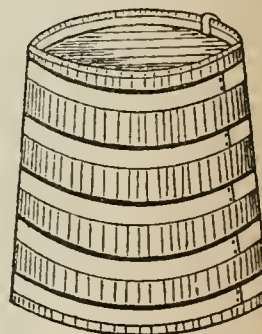


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MAGNETIC AGEING.

THE DISCUSSION OVER DR. FRASER'S PROCESS.

Professor Hilgard's Remarks and the Supplementary Discussion of Dr. Fraser Himself, The Discussion of Charles C. Wetmore.

Below is a verbatim report of Professor Hilgard's and Dr. Fraser's addresses at the Viticultural Convention on the magnetic process of ageing wines and the discussion on the same.

Report of Prof. Hilgard's address before the State Board of Agriculture, at Platt's Hall, San Francisco, Tuesday evening, August 13th, 1889.

The attempt to change favorably in one way or another the quality of wine by means of electricity, was made long ago. It is quite an old observation that occasionally a stroke of lightning going through a wine cellar, or in the neighborhood of wine, produces a very favorable effect. It is a tradition of olden times and you can find in the books of long ago that wine was wonderfully benefited by a stroke of lightning.

Now, the effect produced by direct contact with the electric current is one thing, and that produced by the process of induction suggested by Dr. Fraser is quite another. I will say in a general way that all the efforts heretofore made to treat wines successfully for ageing, or producing any other favorable effect, by means of direct currents of electricity have been wretched failures. Occasionally by the use of very weak currents and under great precaution a certain degree of improvement has been reached. In the vast majority of cases, however, the wine was not only not improved but made worse. I have not seen any proof of wine being materially improved by this means. The nearest approach was the passage of electric currents through buildings in which wine was stored. The Fraser process is in an entirely different line and from my observation at first seemed so improbable that I had great doubt that there was anything in it. I do not say so now because I know better, and men of sense go back on their own opinions when they have reason to do so.

Dr. Fraser does not pass the electricity through the wine, but around it, in the same way in which electricity is passed around an iron core to make a magnet. You all know that a magnet is made by passing an electric current around a core of iron. The strongest are made in that way and are called electro-magnets. The effect on iron is of course very marked; but take a piece of wood and apply it in place of iron and you notice no change; take a liquid and apparently you see no change. Under certain conditions it has long been known that liquids, for instance oil, will arrange themselves between the magnetic poles in certain positions. Suppose that my two fingers were the branches of a magnet; then if you place between them a suspended piece of iron it will point from one pole to the other. If instead, you take water, instead of standing between the poles it will stand crosswise; if you take a piece of ice it will stand crosswise—we say "equatorially," instead of "axially."

Chemical effect in the magnetic field, that is inside of the space where the electro-magnet is formed, was not known to occur until within the last few years. That is to say it was not known that a chemical action would take place more intensely or less intensely in the position in which the iron was placed in the electro-magnet.

Now, the first attempt of Dr. Fraser was made with the ordinary battery currents, and very weak currents, but they were sufficiently strong to overcome the resistances. As compared with the currents of the electric light they were very weak. With these feeble currents it was that he first experimented, and I did also at his request, and it was there first at the laboratory of the University, that the existence of a chemical effect upon wine was established, and

all investigations since tend to confirm the same.

At the first investigation wine was placed in glass jars. Around these glass jars was simply wrapped a coil of insulated wire, and through that wire is started an electric current. The wine is placed in a jar and is not in contact with the electricity or wire—nothing but the glass. A core of iron in this jar would become a strong magnet, but upon water it has no effect. Now in placing a wine in that jar we find this: that in the course of a few weeks changes occur—that the alcohol is slightly diminished; that the acid of the wine is slightly diminished, and that the "age" of the wine is apparently increased. That was the fundamental observation made by direct experiments in the laboratory and everything that I have done since all points to the same conclusion. At that time the claim of Dr. Fraser was simply that wine could be aged in that way and that a certain degree of age could be produced which otherwise would take a long time. The chemical effect corresponds in general to that effected by time. When wines are kept in such a way that the alcohol can not evaporate, and thus no acid can be formed, ageing produces the same effect, viz.: slight diminution of alcohol and acid. The acid does not leave the wine, nor does the alcohol, but the two combine together and they form what we call ethers, which form the aroma which we find in old ripe wine. The formation of this is essential. It may be accomplished by various conditions. We know that it can be accomplished by air, in time; we know it could be accomplished by heating to a certain degree; and we now know it can be accomplished by electricity. Now my judgment, and I think it is the judgment of all who have tasted the wines or the liquors treated, is that the effect was most rapidly produced on sweet wines and brandies. I think in regard to fortified wines there is no doubt. It is not precisely the same effect as by age, but it is very much in the same direction and undoubtedly makes the wine much more soft and pleasant to the palate and less harsh to the throat than before.

I have here the records of my investigations but have no means of illustrating them here. Another part of the investigation Dr. Fraser pointed out to me in the beginning but I could not see it at the time. It was that the wines treated in that way resisted, to a remarkable degree, atmospheric influences, and on microscopic examination we found the wines as completely deprived of living organisms as if they had been treated with a strong antiseptic. This effect is not very marked with weak currents. With the powerful dynamo currents since used by the Purity Wine Company the effect has been most striking and the resistance of wines to atmospheric influences when exposed to the air has been completely verified.

I have carefully examined this thing with the microscope and I will mention a case which was perhaps the most striking of all. The Purity Wine Company sent me a bottle of wine which had not been fully fermented out. It was fermenting and the untreated wine had in it common yeast in a lively condition of propagation. It was so active that every cell showed life. The other sample contained the same wine, which had been subjected to the process, I believe to the extent of ten days, and the microscope showed that in the treated wine there were fewer yeast and acetic germs. It also showed that in the treated wine all these organisms were stone dead. In short, there was no question that the wine was completely sterilized.

There is thus no doubt but what this process has a strong tendency to age the wine in a short time as compared with the ordinary ageing process and the other is a complete sterilization of the wine analogous to the effect produced by Pasteurization, by the heating process of Pasteur, only that in the case of the electric current the heating is entirely unnecessary. I took special pains to get the process carried out under conditions which took temperature out of the question. The wine had practically the same temperature while the current was passing around it, the rise in temperature being but three degrees, which of course was insignificant. Dr. Fraser agreed with me in this particular. The effect was perfect, the cells were completely killed,

and the investigation has been verified by all samples which were treated for a sufficient length of time.

I may say without impropriety that what is the most advantageous form and size of vessels to be used in the treatment of these wines is still a subject of investigation, in fact I believe that the best results of which this treatment is susceptible have not been procured.

The viscosity—the absence of the raw taste and raw flavor of young wine—and the increase of the peculiar wine taste which you get on opening a bottle of claret, I mean the general wine flavor, seems to be greatly increased by this process, but the bouquet is not influenced to the same extent as the viscosity.

And now as regards the sterilization of wine, that is the killing of the noxious germs, you can readily see that in this regard the electro-magnetic process is to be compared with the process of Pasteur. Pasteur's heating is cheaper as yet than electricity. We can Pasteurize wine at a cost of about one-eighth of a cent a gallon. How cheaply the effect of complete sterilization, the killing of these germs, can be accomplished by electricity we hardly know yet, because we don't know how rapidly a current of wine may be effectively run through a tube inside of an electro-magnetic coil; but this is certain, if the effect can be accomplished by electro-magnetic process, it is preferable for the simple reason that no heating occurs.

Let me give you some data to show to what extent the wine was deprived of the germs which under certain conditions spoil it. For instance, the same wine, treated and untreated, contained at the determination when the samples arrived, equal quantities of acid. The two samples being exposed to the air under similar conditions for two weeks, I found that the untreated wine had about three times as much vinegar in it as there was acid in the original wine. I will state that after an exposure of four weeks a wine which had been treated by the Fraser Process rose one per cent. under conditions which vinegar four per cent strong would ordinarily have been formed.

I will give you another result which I obtained only a short time ago when I went home after five weeks absence. I had left a bottle of wine which I was using at my table, obtained from the Purity Wine Company; there was a little wine left in it and I did not know it—probably three-quarters of an inch. I tasted that wine and it was a little stale, but was not acidified. Imagine ordinary claret which had been gradually used, (I do not take very much) and then exposed for five weeks, remaining in a drinkable condition, although of course a little flat.

I will say this: I consider the investigation of this subject of the greatest possible importance for California in particular, because we have to ship our young wines where there is capital, for the reason that we have not capital to hold them. It is therefore important that we should be able to put them in safe condition for long shipment. They should be sterilized before shipment. That can be done either by the electro-magnetic process or by Pasteurization.

I hope that this investigation will be carried on. I am not in possession of the requisite apparatus to do so under my own eye, as would be desirable, but I shall lend my best efforts to have the matter thoroughly investigated through the coming year. I believe there are very few subjects of greater importance for the wine industry of California.

I thank you for your attention.

The President then called upon Dr. E. J. Fraser the discoverer of the "Process" to address the convention. Being introduced he said:

Mr. President, Ladies and Gentlemen:—I have listened, with considerable interest in the address by Professor Hilgard. He has taken a lively interest in this matter ever since I first made the discovery that by passing a current of electricity around a vessel filled with wine it would produce certain chemical results. The investigations have been carried on as carefully as could be under the circumstances. Of course in carrying out a new enterprise of this kind which nobody knew anything about, I met many difficulties. Many times

made inquiries of electricians on certain subjects pertaining to this discovery. They said they could not tell me anything at all about it, that it was a new field of investigation; that the laws governing it had not yet been formulated and that they could render me no assistance whatever. In the first place I had to follow my investigation as best I could, according to my own best judgement; I did a good many things wrong and finally got around as nearly right as I possibly could.

When my first experiments were made they were on a very small scale. I think the first vessels used contained only a gallon, from that I got up to three, and from that to one hundred, and I now use tanks holding over one thousand gallons each. The results seemed to be uniform in all cases. As Professor Hilgard states, there is a diminution of alcohol and a diminution of acid in all cases. Chemical tests have uniformly shown such to be the case. Again there seems to be a destruction, as you may say, of the nitrogenous compounds found in new wine. That seems to be clearly proved by the fact that wines treated by this process for a period of three or four weeks have wonderful keeping qualities. It is well-known among chemists that the nitrogenous compounds are the things which give the most trouble to the wine makers. It is in those compounds that the germs germinate and grow. If there is no nitrogen in wine,—no proteins compounds,—there can be very little trouble in keeping it; its keeping qualities are preserved. Experience leads to this conclusion, that it causes a precipitation of the nitrogenous compounds. This is apparent from the fact that after these wines are treated there is a heavy sediment at the bottom of the vessel containing the wine under treatment. This sediment can be placed in a common strainer, and the wine that comes out from this heavy mixture is as clear and bright as is possible to see wine, while the residuum left in the strainer is very thick and heavy. This shows a chemical separation of the albumenoids from the wine.

In regard to the carrying on of these investigations, I have depended a good deal upon what is called the open air test. I took glass tumblers and filled them two-thirds full of wine. I then made covers composed of a ring of magnetic wire about three inches in diameter, over which I stretched and glued a very thin cloth. These covers served the double purpose of keeping out the dust and other impurities and also allowed free evaporation from the wine. I have subjected treated wines, untreated wines and Pasteurized wines to this test. I find uniformly that the treated wines retain their soundness, in some instances until the entire contents of the vessel is evaporated, leaving simply a substance in the bottom having the appearance of dried varnish, without any sign of germ growth whatever. In all cases with untreated wines and Pasteurized wines I find that they go to decay very rapidly. In fact I have not been able to discover very much difference between the Pasteurized wine and wine that had not been treated, while that treated under the magnetic influence retained its keeping qualities to a wonderful degree.

In the treatment of wines one would naturally suppose that the treatment would be more applicable to dry wine than to a sweet wine or brandy, but such is not the case. I believe that the more alcohol a liquor contains the better the effect. It has certainly a very much better effect upon brandy than upon sweet wines and a better effect upon sweet wines than upon dry wines. It seems the stronger the wine the better it is. I have treated brandies for four weeks time that had the softness and deficiency and fine flavor of old brandies four to six years old, and they have been pronounced by experts to be equal to old brandy.

I have put them under varied and most severe tests with experts. About two years ago I procured a bottle of brandy from a wholesale house in this city, which claimed to import the finest foreign brandies. It was claimed to be thirty two years old. It sold at an enormous price; I don't know how much. They made no present very kindly, of a bottle of this brandy. I took it to my office and compared it with some of our California brandy that I treated by this

process. Upon examination I could not discover that that fine brandy was any better than our California brandy, so to make the test thorough I took a small sample bottle that I procured and marked it "No. 1." I took another sample bottle of California brandy about a year old, which I treated by this process and marked it "No. 2." Another sample about six months old, which I treated by this process I marked "No. 3." I took this to the house where I obtained the sample of old brandy and told them that I had three samples of brandy which I wanted them to test. They requested me to leave them two or three days so that they could give them a fair test with a clean palate. When I returned to get the report of their investigation of the three samples they said that in their opinion No. 3 was the best and No. 2 was next. It was somewhat of a question between No. 2 and No. 3, but certainly the California young brandy had a preference over the alleged thirty-two year old brandy.

With port wines and sherries I have met with equally good results. I have had English people in my office who were familiar with the old ports of London and they have pronounced some of the wines that I had there equal to the finest old London duck port. These people of course were not experts, but I have never found an expert who did not say that the treated wine possessed a decided advantage over the untreated. Not being a regular drinker myself, I am not a good judge, consequently I have always had to depend largely upon the judgment of experts as to the quality of the wines treated.

I merely went into this thing as a scientific amusement and found that I had made a discovery and it has been so acknowledged, I believe, the world over.

Now, in regard to the wine product of the State of California, some people claim that the wine product is too large, that there is an over production, but if people could understand that green wine is just as unwholesome as a green apple they would then realize the difficulties that the wine men of California have labored under. The wines have been put upon the market in a green young state. People who drink green, young wines are liable to have dyspepsia and headache, and they don't want anything that makes them sick. At the same time if you give them a good, wholesome, ripe wine it is like a ripe apple, wholesome and delicious. I believe in my own mind that if the wines of California were put upon the market in a ripe and mature state that to-day California does not produce half as much wine as there would be an active demand for at good prices under those conditions.

I have in this process had the interests of the viticulturists of California at heart and have desired to see this industry prosper. People in all civilized countries use alcoholic stimulants. Experience has shown that wine is less injurious than any other stimulant, and as a rule wine drinking people never become intemperate. If we could furnish a good, sound, ripe wine to the people and they would get into the habit of drinking it, there would be no need of prohibition laws, because there would be no drunkards. I feel, in promoting the wine industry of California, if it can be promoted in the way of furnishing a good, sound ripe wine, that I am certainly working in the cause of temperance and good morals.

As far as this process is concerned, it has been my desire from the very beginning that every viticulturist in the State have the advantage of it, and as the invention has its home here in California, it seems to me that the viticulturists in California should give it all the encouragement that its merits eternally demand. I have never asked for anything that was unreasonable and never had any desire that it should go except upon its real merits. I believe that the discovery has been demonstrated now sufficiently that the viticulturists certainly should be satisfied that it is no humbug and that it is really a thing that deserves the attention and support of the viticulturists of California. I will say this: "By this process every gallon of wine and brandy produced in the State of California can be fully aged and prepared for sale or use a year before the next crop comes in. This means the loss by evaporation, the

interest on the cost of the wine and the cooerage and also of extra cellar room, together with the cost of labor and insurance could be saved.

Is this invention protected by letters patent? asked Mr. Charles A. Wetmore of Dr. Fraser.

A. Yes sir.

Q. Has the patent been transferred to the Purity Wine Company?

A. No sir; the Fraser Wine Company owns the patent, and this company made an arrangement with the Purity Wine Company to use it.

Q. I am not asking this in a spirit of opposition, but suppose this should become a popular process, is there any company here that can monopolize it?

A. The Purity Wine Company has the monopoly as long as they use due diligence to extend the use of this process to the entire product of wines and liquors of the State, but should it fail in this behalf its rights would then revert back to the Fraser Wine Company.

Q. Could they put the price at ten cents a gallon if they wanted to?

A. All rates for outside parties are fixed by the mutual consent of the two companies, and it is not in the power of the Purity Wine Company to fix a rate without the consent of the Fraser Wine Company.

It has been stated by you to-night that Prof. Hilgard, of the University, has done a great deal of work in examining this invention. There has been no mention of the fact that the State Viticultural Commission was the first to make an examination of the process; that it was in our laboratory in San Francisco that these experiments were first made. We have never been loth to offer anybody assistance if he had a scientific fact to demonstrate, whether he proved it or not. We have never been in a hurry to report results, and because we have not been in a hurry, we have been accused of being unfair. I tell you we are not unfair; I tell you I believe it is a very important invention. To such an extent do I believe it that I now have 2,000 gallons being treated in this manner.

Dr. Fraser: Mr. President, I desire to state that the Viticultural Commission was the first State institution to take up the investigation of my process. Light battery currents were used. After a few weeks of experiment a report was made and the investigation was discontinued. After that Prof. Hilgard began his investigations at the State University and has followed them up to the present time.

My failure to mention the early labors of the Chief Executive Officer of the Viticultural Commission (Mr. Wetmore) to-night was through inadvertence on my part, for which I beg leave to apologize.

Mr. Wetmore: I desire to say that the results of the process are altogether different from those claimed by Prof. Hilgard. He has stated in a card that it would transform an acid wine into a sound one. Such statements are liable to mislead the public as to its scope of usefulness.

Prof. Hilgard has heretofore stated that this process eliminates acetic acid and cures an unsound wine. This is far from the truth.

Prof. Hilgard: It does do it.

Mr. Wetmore: I insist that it does not. I admit the fact that the treatment does protect it against acetic fermentation, but it does not protect it to the extent stated.

I will tell you now what the electro-magnetic process does; it does what Dr. Fraser claims. It destroys the albuminoids in green wines, and when they are destroyed you can put in all the vinegar germs you wish and you cannot make vinegar. This does, you can put in all the germs you please and they will not ferment. If you subject it to the atmosphere and a trace of any of these albuminoids are in there, it will ferment.

This method of treatment does cause the precipitation that Dr. Fraser claims for it, but it may not be generally understood what that precipitation is. You cannot have fermentation with nothing but sugar and water; you must have the albuminoids. You can Pasteurize your wines, or anything you please, and you will still have fermentation if the albuminoids are present. That is why Pasteurization is not practical. You can take wine, put it in bottles, Pasteurize it, and keep everything there in it,

and you are all right; but Pasteurize wine and run it through the air into a barrel, then ship it to New York and allow the barrels to be washed with well water full of germs, and away it goes. The Fraser process takes out of the wine the material on which the germs live; you may then expose it to the germs and it cannot ferment.

There is a lot of popular humbug about the effect of these noxious germs. If a wine has been fermented and all the sugar is gone by vinous fermentation, what will happen to it if you ship it from here to Gibraltar? It cannot make lactic acid because there is no more sugar. If the wine is sound, it cannot make vinegar unless you leave the package open and expose it to the air. What are you afraid of? There is only one other germ for which the Pasteurization plan was ever adopted; that is a germ known in Burgundy which creates a certain bitter taste in wine. Pasteur was trying to ascertain what the cause of this was and he found that a certain germ in the wine caused it, and contrived his method to kill that particular germ. If I have a wine that does not possess that germ and I use due precaution and keep my barrels full, what do I want with Pasteurization? If my wine contains no noxious germs and is sound at the start, I can ship it to the end of the world. But if the wine is unsound and has vinegar and has lactic acid and little sugar left, why I would Pasteurize it; Pasteurize unsound wine of course.

If your wine is well fermented, you only injure it by subjecting it to the Pasteurization process.

The ordinary cheap wines of the world are used within a year from the time they are made, but they are fined before they are sent on the market. I will guarantee to take my 1888 wine and ship it around Cape Horn and it will come back sound, unless air gets into it and allows vinegar formation, and that you cannot prevent by Pasteurization or anything else. There are wines that will never produce vinegar. We know how sherry wines are made in Spain. They are subjected to the atmosphere the same as if making vinegar and they will not make vinegar, but they will make sherry. Pasteur found when investigating the Burgundy wines that the Trousseau wines would not make vinegar, and he found that the Pinot wine would turn into vinegar in spite of anything. There is a scientific fact here that he never did explain. Some wines are sure to go to vinegar while others will not. The idea of advising everybody to Pasteurize all wines will not do. If anybody has a wine that he knows will not ship, let him Pasteurize it, but if his wine is sound and good he should not Pasteurize it. I had some wine that I made of Trousseau grapes and they will ship anywhere if once well fermented; I have exposed them to the air and they do not change.

Coming back to the question of electro-magnetism, I will say that we were very thorough in our experiments; we were assisted by Dr. Fraser. There was a very weak current; I was satisfied the current was not strong enough to determine whether the method was of any practical value, but in every case I could tell at once which was treated and which was not. There was a softening of brandies produced which was not an elimination of acid. I don't know what it was; all I know is that the rough burning sensation was taken out.

One or two of the necessary attributes of good wine are accomplished—a claret, for instance. I claim the perfection of clarets and dry white wines is of the most importance in this work. It enables you to bottle the wine eight months old, because it takes out the matter which if not taken out would settle in the bottle. That is good enough to claim for any invention. We know how hard it is to take a year-old white wine and clarify it on account of the albuminoids. This nitrogeous matter will deposit or go to decay. Taking out the albuminoids is an excellent feature of this process.

I hope this method cannot be monopolized because I believe it is of value to every winery in this State. It will enable them to take out of the wine the matter on which the fermentation lives.

I think Dr. Fraser has struck an idea of great importance to wine growers, and I will appeal to him now, as I know nego-

tiations are going on, that he will not allow his patent to be monopolized, because I know what can be done by this process for the treating of wines in this State. All you want for a young ordinary dry wine is to get rid of its albuminoids and put it in bottles. The sooner the wine is clear and the sooner you get it into bottles the better for the wine. If this can be accomplished by the electro-magnetic process, Dr. Fraser has done a wonderful thing for the wine. But if it becomes the exclusive property of any one company, why I am afraid it will be of no importance for our discussion in convention.

The essential merit of this process as far as we are concerned is the treatment of our wines so that they can be handled without the trouble of heating, filtering, etc. It does produce this precipitation. What more it does I do not know. I believe it does more because I have seen what it does on brandy where there are no albuminoids.

I will advise the merchants to look further into it. Through this means a rapid clarification can be accomplished—sometimes even in forty-eight hours after the electro-magnetic treatment.

THE CALIFORNIA WINES IN ENGLAND.

THE MERCHANT AND VITICULTURIST commenting on our remarks concerning the interview with Mr. Hutton an English authority on wines, calls the attention of the California wine growers to the fact that Californian wines are so little known in European markets. The writer received a circular from a wholesale wine merchant of Great Tower street, London, containing a list of a large variety of different wines of all countries. Among them we were surprised to see fifty dozen of California claret described as a very good wine, worth much more than the price asked; for the real merits of California wines were as yet little understood here. Australia pushes vigorously, and the consumption of Australian wines must have been very much increased within the last three or four years. We repeat that California need not seek a foreign market for her wines for some time to come, but the wine growers of the State should endeavor to get the brand of excellence stamped on her wines in Europe, and that will settle the wine question for California, when, as an authority on the subject says, "she can sell at round prices every gallon she can produce at home, and there will be no need of hunting a foreign market for the produce of her vineyards either as wine or dried grapes."—*Anglo-American Times.*

A Pointer to Californians.

Some of the wine men of Lake Erie complain that trade is dull. Let the whole interest follow the example of the Lenk Wine Co., A. Wehrle & Son and the Schmidt, Jr., Wine Co., and advertise their product liberally, and they will have easy sailing in the future. Quality is desirable, and should always be supplied; printers' ink is a necessity, and must be supplied. This, of course, where success is sought for.—*Bonfort's.*

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PIANOS

Borke's Irish Whiskies, per case	\$11.00
" Scotch " " "	11.00
" Old Tom " " "	9.50
Long Highland " " "	11.50
Connought Irish " " "	11.50
Wm. Jameson & Co " " "	11.00
Boord & Son, London	
Finest Irish Malt Whiskey	\$10.50
Royal Nighd Scotch " "	10.50
John Ramsay, Islay	
Islay Malt Scotch Whiskey	11.00

IMPORTED BRANDIES.

Martell's Brandy, X	per case....	\$15.00
" " XX	" " " "	17.50
" " XXX	" " " "	20.00
" " VSO	" " " "	28.00
" " WSOP	" " " "	50.00
Sazerac Brandy, per gal.	\$4.50 to \$8.50
Champ Vineyard Proprs. Co., Boutelleau & Co. man- agers Cognac, in Oc- taves, per gal.	\$5.00 to \$8.50
The Vineyard Proprs. Co. Boutelleau & Co. man- agers Reserve Vintage	10.50 to 14.00	

MISCELLANEOUS, IMPORTED.

Barke's Bass Ale, pints, per doz.	\$2.00
" Porter, " " " "	2.00
Schlitz Beer, quarts, " " "	13.00
" " " " " " " "	14.00
J. Shanks & Co's (D'hlm) Baumer Brand, Guinness Stout & Read Bros. Doghead Bottling	3.75
Bass Ale, " " " "	3.50
Bass Ale (in wood) Hog-heads	50.00
" " " " " " " "	28.00
" " " " " " " "	21.00
" " " " " " " "	12.00
A. Houtman's Gin, large bottle	20.00
" " " " " " " "	16.30
" " " " " " " "	8.50
Rosa Royal Belfast Ginger Ale, Evan's Belfast Ginger Ale	13.50
per barrel	14.50
Meinhold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case	10.00
Burke's Jamaica Rum, per case	12.00
A. Houtman & Co's Schiedam per case	19.00
Theo Lappe's Genuine Aromatic per case	11.50
Gilka Kummel per case	12.00
Vermouth Fzancozo Cinzani pr case	6.25	
" N. P. & Co.	6.50
Gin, A. V. H. (genuine)	20.00
" Black Bird, per gallon	3.10
Absnthe, Berger & Co., per case	15.50
Benedictine	20.00

BOORD & SON'S, LONDON.

Old Tom Gin, per case	9.50
Pale Orange Bitters, per case	10.00
Ginger Brandy, Liqueur	12.00
Jamaica Rum, Old	\$12.00 to 14.00	
IAIN Royal Batavia Gin in cases of 15 large black bottle	20.00
in cases of 15 large white bottles per case	21.00
Kirschwasser, Macholl Freres	19.00
Bavarian Highland, per case	19.00
Cherry Cordial, J. J. W. Peters' per case	12.00

SAN FRANCISCO BEERS.

Lager in barrels, local delivery	\$ 9 00
" " export	10 50
Steam beer in barrels	6 00
Patent Stopper, per case, local	1 25
Export, per case, 1 doz. bottles	1 75

The Duty on Cognac in Germany.

A French merchant forwarded to Ger-
many two casks of cognac and was charged
duty thereon at the rate of 180 marks per
100 kilograms. An inquiry addressed to the
French representative at Berlin elicited the
statement that this duty was charged be-
cause, on chemical analysis, the cognac
was shown to have had sugar added to it,
and could not; therefore, be considered ab-
solutely pure. The duty was levied in ac-
cordance with instructions which have been
sent to all the German Custom officials, who
have only to levy the lower duty of 125
marks per kilograms, on arrak, cognac, and
rum, when pure and unmixed with other
ingredients. Up to June last no general
instructions had been issued to the Cos-
toma relative to what they should consider
the distinctive characters of pure arraka
cognacs and rums. *The Wine Trade Re-
view, London.*

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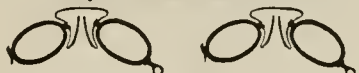
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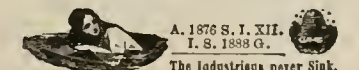
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Assets January 1, 1889	848,163 76
Surplus for Policy-holders	840,902 76
Reinsurance Reserve	238,356 74
Capital, Paid up in Gold	300,000 00
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.11	40 "	520 "	11,600 "
.22 1/2	100 "	1,300 "	29,000 "
.45	200 "	2,600 "	58,000 "
.90	400 "	5,200 "	116,000 "
1.37	500 "	6,500 "	145,000 "

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7:30 A	Haywards, Niles, and San Jose.....	12:45 P
7:30 A	Sacramento and for Redding via Davis.....	7:15 P
8:00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6:15 P
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
8:30 A	Niles, San Jose, Stockton, Galt, Lono, Sacramento, Marysville, Oroville and Red Bluff.....	5:45 P
10:30 A	Haywards and Niles.....	2:15 P
12:06 M	Haywards, Niles and San Jose.....	3:45 P
11:00 A	Sacramento River Steamers.....	6:10 A
3:00 P	Haywards, Niles, and San Jose.....	9:45 A
4:00 P	Express for Ogden carrying through local first-class and local and through second-class passengers, connects at Davis for Knight's Landing, Stockton and East, for Vallejo, Santa Rosa and Calistoga.....	10:45 A
4:30 P	Niles and Livermore.....	9:45 A
4:30 P	Niles and San Jose.....	8:45 P
5:30 P	Haywards and Niles.....	7:45 A
6:30 P	Central Atlantic Express for Ogden and East, for Shasta Route Express, for Sacramento, Marysville, Oroville, Redding, Portland, Puget Sound and East.....	7:45 P
7:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Deming, El Paso, New Orleans, and East.....	8:45 P
8:00 P		

Santa Cruz Division.

7:45 A	Newark, San Jose & Santa Cruz	8:05 P
8:15 A	Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.....	6:20 P
2:45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	11:20 A
4:45 P	Centerville, San Jose, Almaden, Los Gatos & Santa Cruz	9:50 A

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BELGIC.....THURSDAY, OCTOBER 17th
ARABIC.....TUESDAY, NOVEMBER 5th
OCEANIC.....SATURDAY, NOVEMBER 23rd
DAELIC.....THURSDAY, DECEMBER 12th
BELGIC.....TUESDAY, DECEMBER 31st

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THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 2.

SAN FRANCISCO, SEPTEMBER 21, 1889.

PRICE 15 CENTS

OUR CHICAGO LETTER.

A MANIFEST IMPROVEMENT NOTED IN THE WINE MARKET

Why Chicago is Destined to Become
the Great Distributing Center for
California Brandy—The
Spirit Trade.

CHICAGO, September 15, 1889.

EDITOR MERCHANT AND VITICULTURIST:—
A few notes now and then regarding passing events, and circumstances affecting the trade in wines and spirits, as they transpire in this inter-oceanic city, may be of interest to the readers of your excellent journal. I may preface my first letter by saying that there are striking points of resemblance between San Francisco and Chicago. Both are of recent origin, both have had a marvelous growth, and both are commercial centers of vast and constantly increasing importance.

In the early years of the present century, about all that was known regarding the vicinity of the Golden Gate, was gathered from the reports of solitary travelers or Christian missionaries, while the only inhabitants of Illinois were wild animals and wilder redmen.

Since the opening of railroad communication between the two cities, their joint trade has developed wonderfully, and to-day their commercial interests are so interwoven and cemented that each is necessary to the well-being and growing prosperity of the other.

In the days when Venice was at the zenith of her glory, an annual ceremony was performed whereby that fair city was married to the sea and declared the Queen of the Adriatic. With equal propriety might your city be named the Queen of the Pacific and Chicago the Lady of the Lakes, for in many respects each is as fair and as regal as was Olden Venice.

The prosperity of your State, and therefore of your great city, is largely identified with the fruit growing, viticultural and brandy distilling interests which your paper so intelligently advocates, and to the importance of which the whole country is becoming increasingly alive.

In this section a strong prejudice has existed against the viticultural products of California, and that prejudice has been fos-

tered by interested parties for the purpose of delaying or preventing the encroachment of native wines and brandies upon their trade in European produce. Your own people have also contributed to the birth and spread of the unfavorable sentiment, by transporting young and delicate wines at the wrong season, and even before they were sufficiently matured to admit of being moved in their own cellars. Having first shipped them for thousands of miles through a burning climate, they have then caused them to be stored without care, or sold to dealers who did not understand their treatment. By such means this market has been stocked with unwholesome and unpalatable trash; and yet California wine growers have marveled that people of this section did not take to their wares. It is satisfactory to know, however, that there is a manifest improvement in this market, and that the people are beginning to acquire confidence in California products. Several things have tended to encourage this confidence; one being the State regulation against adulteration, and another the better care which your growers are exercising in placing their wines here under proper conditions and more intelligent handling.

It is also satisfactory to know that your wise makers are now taking measures by which they will hereafter be able to convert inferior grades of wine into brandy, leaving only the best grades for shipment. As a result the brandy crop will doubtless be considerably increased, but it is not likely to exceed the increasing demands of our home market.

Present indications point to Chicago as the future distributing center for California brandy in the United States. The recent regulation of the internal revenue department making this city a warehousing point for brandies in bond, puts a great advantage within reach of the distillers. Chicago's central position on the map and her unequalled shipping facilities, give her a marked pre-eminence over the other great cities of the country. If your distillers will warehouse their brandies here, and advise the local brokers of the stocks thus held, a great extension of the trade will surely follow. There are some other suggestions regarding the brandy distilling interest which I may offer in my next letter.

The market in bourbon and rye whiskey is slow, there being no indication of any speculative buying. Such lots as have

recently changed hands were wanted for immediate use. Prices continue firm, however, and some of the most popular brands have advanced several cents per gallon within the last thirty days. As there is now no need to pay any further taxes on whiskies in bond for about four months, owners will have some breathing time, and there will be no goods thrown on the market for the purpose of enabling holders to meet peremptory clearances, and by the time that '89s have to be taken out, a material advance in price will doubtless take place.

Wholesale dealers are beginning to place their orders for California wines and brandies for fall shipment. They are not buying large stocks, however, and make vigorous protests against any attempt to get them to pay better prices.

I suppose I ought not to omit all mention of Chicago's chief current topic—the World's Fair of 1892. The committee in charge of the matter of raising the guarantee of \$5,000,000, reports that more than half the amount is already subscribed. There will be no difficulty whatever in securing the balance. Meanwhile, public sentiment in all parts of the Union favors Chicago's claim, and even in New York influential voices are raised in her behalf. That the great fair will be held here is at least highly probable. We hope the Pacific Coast, acting in its own interest, will aid in making it certain. And when the eventful time arrives, the viticultural and other associated industries of California, should be prepared with such an exhibit as will open the eyes of American and foreign visitors alike.

SARDONYX.

A LICENSE LAW DEFEATED.

The liquor license law of Kansas city has been knocked out in one round. The other day Judge Boland, of the Police Court, handed down a decision declaring unconstitutional the municipal law requiring the Judge to revoke the license of a saloon-keeper convicted of selling liquor on Sunday. The city ordinance confers the power to revoke licenses upon such judgment. Judge Boland held both the ordinance and the law to be unconstitutional, and dismissed the cases of the fifteen saloon men. The probability of a substitute law being adopted is not very flattering to the prohibition people who succeeded in getting the present law on the statute books.

THE VINE DISEASE.

It has Spread Greatly in the Past Two Months.

One of the peculiarities of the vine disease which has cleaned out the vineyards of Santa Ana and Anaheim and is reported at San Gabriel, the El Cajon valley and other places is that it apparently spreads most in August and September. This peculiarity is of great importance inasmuch as it gives the vineyardists a chance to note from year to year the progress which the malady has made.

Great expectations were entertained this year that the spread would not be so rapid nor as pronounced as in previous years. To some extent these expectations have been realized in those vineyards which have been carefully treated with the sulphate of copper and lime wash; but in other districts the malady has made surprisingly great progress. A note has just been received at the Viticultural Commission from Ethelbert Dowlen, the expert, to this effect.

Great success in the treatment of diseased vines is reported by Mr. Gustav Eisen at Santa Ana. He is temporarily stopping there to study the disease and to experiment with different methods of treatment, and now reports that results are promised which will be most gratifying. As he is one of the most conservative and cautious of the men now studying the matter, such a statement will be extremely pleasing to the vineyardists of the state, who were beginning to fear that the mysterious disease would not be stayed in its course until the vineyards of the state were ruined.

Thomas Pepper, of the El Cajon valley, has advanced a new theory in relation to the cause and cure of the disease. He is neither a "fungoid" nor "anti-fungoid" advocate. He thinks that there is some fertilizer yet to be supplied to make up a deficiency in the nourishing qualities in the soil. He thinks that both Professor Dowlen and Professor Pierce should direct some of their attention in this direction.

PURE WINES are wholesome and pure liquor is a recognized necessity, not merely in the sick room and the hospital, but in keeping people under various circumstances out of the physicians hands.—Metropolitan, New York.

STILL SPREADING.

THE SOUTHERN VINE DISEASE
CONTINUES TO INCREASE.

What Expert Dowlen Found in the Northern Districts.—"Spanish Measles" in Napa County.—A Warning to Growers.

Following is the latest report of Expert Dowlen, who is investigating the vine disease in Southern California:

During the past month several vineyards in the northern part of the State have been visited. The annual convention of the commission was also attended, at which a series of specimens demonstrating the appearance of diseased vines was exhibited, the specimens including foliage, fruit, and wood; specimens illustrating the different appearances of diseased and healthy wood under the microscope were also shown. One evening was devoted to a description of the disease and the work done in its investigation, and a short discussion thereon.

The vineyards visited were in the Livermore and Napa valleys. In the Livermore valley many of the vineyards contained patches of vines, some of considerable area, in which the foliage was completely brown and dried up; at a distance some of these looked much like the disease of the southern vineyards, but a closer inspection showed that in most cases the vines were suffering from the effects of extra heat and dryness, rather than disease, and it was stated that this was not an uncommon occurrence, and that the vines would come out quite healthy in the following year.

In one of these patches, however, some vines were found which had leaves marked in the same way as the ordinary diseased leaves, but the leaves were not curled up in the usual manner, nor did the fruit and canes appear to be affected, the canes being of good growth, and quite clean in their bark, which was ripening properly. This also was stated to be not new. It was further stated that there had not been so much of the drying up of the foliage this year as last.

In Napa valley the vines did not show the effects of heat to anything like the extent visible in the Livermore valley. But here also in two vineyards were found vines with leaves having all the appearance of diseased leaves, but neither fruit nor canes showed any sign of being affected. The canes were ripening properly, and these vines generally were in good condition. Here, as in Livermore, it was stated that the discolored leaves owed their appearance to "Spanish measles," which has been about for years past, and that though sometimes a vine would die from this cause, yet usually the affected plants recovered, and that the amount of disease varied from year to year, there not being so much this year as last, and certainly the vines under notice only seemed to be affected in so far as the particular diseased leaves were concerned.

Specimens of the leaves were brought away for further comparison, and on placing them with diseased leaves from this district (San Gabriel) they were seen to be quite alike. On comparing them with dried specimens of Spanish measles in the collection of the commission, a difference is at once discernible. Too much stress must not be put upon this difference, as

the specimens in the collection are few in number, and are not in first rate condition.

If the leaves from Napa and Livermore valleys owe their appearance to Spanish measles, and not to the new disease, then there is a great likeness in appearance, though not in results, between the two diseases. If those leaves are affected by the same disease as that now prevailing in this section, then it would seem that the so-called Los Angeles disease has existed in the northern counties for years past, but that whilst, from some cause not yet apparent, it has hitherto caused no serious damage in the northern section of the State, in the southern section it has developed great virulence, and has proved most destructive; and it would also then seem that Spanish measles is an older name for the new disease.

Bearing these things in mind and remembering the increase in the spread of the disease this year, it will be well for northern vineyardists to keep a close watch over their vines, the more so as the experience of this year has shown that the disease may leap over a stretch of country, and suddenly appear in districts remote from infected areas.

At the beginning of the month a series of vines, so far as could be ascertained in good health, were inoculated with sap from diseased vines. Up to the present the vines do not show any sign of disease, but retain their healthy appearance, though they are, in some cases, surrounded by very sickly vines of the same variety.

In the report of July last, No. 33, reference was made to an exceptionally hot period experienced in the last week of July; during this last month the effects of the extreme heat have declared themselves to a very marked degree in the drying up of the fruit and leaves of the vines. This has been especially the case in the southern section, though similar results have been experienced in other parts of the State, but not in so marked a degree. Following upon this hot period there was also a great increase in the spread of disease, numbers of vines which before then were looking green and healthy, now show decided signs of sickness. This applies to those vines which have been treated as well as to those which were untreated.

ETHELBERT DOWLEN.

September 1, 1889.

AN UNJUST LAW.

A decision has been rendered by the Treasury Department of some interest to distillers and dealers. Parties of New York asked for a reduction of the duty originally assessed on a large quantity of imported brandy, claiming that there was a loss by leakage during the time it remained in the warehouses. The decision says: "The applicants refer to a case wherein you were authorized to give credit on a warehouse bond for certain deficiencies having resulted from evaporation, as the applicants do not deny the fact that the loss in this case was occasioned by leakage. No good reason is perceived for the consideration of said decision, which was based on the provisions of Section 2,983, Revised Statutes, prohibiting allowances for loss by leakage sustained by merchandise while deposited in any public or private warehouse."

THE BIG WINE SYNDICATE.

Stockholders Criticize "The L. J. Rose Company, Limited."

The affairs of the great California wine and fruit growing syndicate, known as the "L. J. Rose & Co., Limited," are exciting more and more anxiety among the numerous shareholders of that organization. To get still further particulars about the history of the formation of the company which is creating so much talk in financial circles just now, a visit was made yesterday to Mr. W. M. Adams, one of the shareholders most active in bringing about an investigation of the California scheme. This is the story of its formation:

In 1885, during the great land boom in California, Mr. L. J. Rose decided to put his orange groves and wine growing estate into the market. It was called the Sunny Slope, and was situated about ten miles from Los Angeles, near the base of the Sierra Madre mountains. There were 1,950 acres in the tract. In setting forth the numerous advantages of the estate the prospectus said:

The San Gabriel station, on the main line of the Southern Pacific railway, is about two miles from the center of the estate. Recently the Los Angeles and San Gabriel railway has been constructed through, and a station opened on the northern portion of the property, in consequence of which there is a demand for building sites at good prices. The acreage now in vineyard is about 750 acres, two-thirds of which are in fall bearing. About 155 acres are planted with oranges and lemons, twenty acres with miscellaneous fruit trees, and 1,025 acres are in pasture, grain and park. The property also comprises a wine house and cellar 112 feet by 165 feet, distillery capable of turning out about 2,000 gallons of grape brandy per day, a winery, crushing machinery, horses, a three-story fermenting room, press and grape machinery capable of delivering 200 tons of grape juice into vats, with a capacity of 560,000 gallons; steam power, together with working men's cottages, mules, and agricultural implements. As a preliminary Mr. Rose sought the assistance of Mr. Mortimer, the British Consul at Los Angeles, and engaged him to write a report on the estate. He did so, and the document was given to a man named Bowe, an American, who was to promote the enterprise. He came to London and visited Mr. John Puleston before he became Sir John Puleston. He thought well of the scheme, and formed a syndicate to purchase the property and put it on the market. Messrs. Ashurst, Morris & Co., solicitors in behalf of the company, commissioned Mr. Batten, a London barrister, to go to Los Angeles and verify the report made by the British Consul. After making what was supposed to be a thorough investigation, he corroborated the report, and estimated that the vineyards and orange groves would yield £35,000 a year. The reports were so satisfactory that the property was at once purchased for £160,000 in cash and £150,000 in fully paid up shares.

At the first ordinary general meeting held last year, there were not only no dividends, but there was a deficit of £2,000, of which \$1,300 went for directors' fees. Inquiries were then instituted by some of the shareholders, and several facts brought to light.

First—That Mr. Mortimer's report was not unbiased and disinterested. It was

elicited from the directors that £2,000 had been offered by Rose, the original owner of the estate, to the Consul contingent upon the sale.

Second—That he had informed Mr. Batten as much in August, 1886, as the only authorized agent of the company with whom he came in contact, of whom he had knowledge previous to the sale of the property to the company.

Third—That Mr. Mortimer had in his aforesaid report placed a valuation of £140,000 on the property, which valuation was omitted by the directors, both in the portion quoted in the prospectus, and also in the document purporting to be a complete version of the report as published by them.

No meeting has been called this year, and no accounts rendered for the year 1888. Many of the shareholders, several of whom are connected with the Stock Exchange, are of the opinion that the circumstances require the appointment of a committee of investigation. Accordingly the following statement has been sent to all the shareholders:

DEAR SIR—You will doubtless remember the nature of the balance sheet presented at our general meeting last year, and the admissions then elicited, showing that the value of the estate and the extent of the business had been grossly exaggerated. This year the ordinary general meeting has been put off to a very late period; and we understand from personal enquiry of the secretary, that the delay has been caused by the unsatisfactory manner in which the Californian accounts have been kept. We are also in possession of certain well authenticated facts tending, we regret to say, not only to throw doubt upon the business-like character of the present management, but also to bring into grave question the good faith with which the purchase of the estate was conducted. And we refer more particularly to the omission from the report of Mr. Consul Mortimer, issued with the prospectus, of the fact that he had valued the property at only £140,000. Had this valuation been disclosed to the shareholders, the price of £160,000 in cash and £150,000 in fully paid up shares would never have been given by the company. Mr. Mortimer has declared upon oath that it was contained in his original report, though no trace of it is to be found either in the portion quoted in the prospectus, or in the document purporting to be a complete version of that report which was published by the directors.

Under these circumstances, we consider it essential that a committee of shareholders should be appointed to investigate and report upon the truth of Mr. Consul Mortimer's statement, the facts connected with the purchase of the property, and the general condition and administration of the estate; and to consider what measures should be adopted with a view to obtaining in the future more remunerative results.

It is our intention, accordingly, to move at the ensuing meeting for the appointment of such committee; and we would earnestly request of you to attend, if possible, in person, or should you be prevented from appearing, at all events to refrain from giving your proxy to any who are not prepared to assist in obtaining a complete investigation of the present unsatisfactory condition of affairs.

We are, dear sir, faithfully yours,
David Wilson, 62 Brook street, Grosvenor Square; Wellbore J. Ellis, 2 Royal

Exchange Buildings, E. C.; Thos. P. Hilder, 8 Draper's Gardens; A. F. Moens, 9 Draper's Gardens; W. E. Massey, 10 Draper's Gardens; Fraser & Baddeley, 2 Draper's Gardens; W. Clayton Palmer, 2 Draper's Gardens; M. L. Craven, 14 Throgmorton street; W. M. Adams, 14 The Chestnuts, Harlesden, N. W.—Los Angeles Herald.

VITICULTURE IN SANTA CRUZ.

EDITH MERCHANT AND VITICULTURIST:—It can be noticed by anyone reading the reports of the Viticultural Convention just held, that the only two competitors from Santa Cruz county obtained first place for their wines. Now this, in ordinary circumstances might not mean much, but these first places being for wines denominated Medoc and Sauterne blends, the fact is most important. California is passing up above the plane of ordinary table wines, of which the Zinfandel may be taken as a type, into that of highest wines, such as Cabernets, Sauvignons, Semillons, Johannisberger Riesling, are the types, and with reason too, for while the market is glutted with the former, and they are scarcely saleable at even seven cents a gallon, ten cent being a big price, the market is starving for the latter and offering anyway from forty cents to two dollars a gallon.

I trust that henceforth no vigneron of Santa Cruz county will hesitate to plant Cabernets, Sauvignons, and such, moreover, that every vigneron of our county will set too, tooth and nail, to graft over all his Ross of Peru, Malvoisie, Charbono, and even most his Zinfandel into Cabernets, Sauvignons, Semillons and Syrrahs. We, of Santa Cruz county, as I have been preaching in season and out, if not its: if, the very Medoc and Sauterne of America, the next to it, and we should relegate everything below the Zinfandel at least to the fat valleys, whose strength lies in their power of bringing forth quantity.

I, with the prospects of the new development in vine culture before us, would prefer a few well tended acres of Medoc and Sauterne vines to much in the city by the sea, and three years won't have entirely passed till an exodus from city and seaside to the mountain shall be observed and lands not once inquired for or thought of, be eagerly sought.

To day we have to face a panic in the market for ordinary table wines, *vin ordinaire*. Panic for fine wines, *vin fin*, there is not nor will there ever be. There are not many equivalents of Santa Cruz county in the world, and there cannot be an over stock of Santa Cruz county Medocs and Sauternes.

JOHN A. STEWART.

INCREASED WHISKEY PRODUCT.

The statement issued by the Internal Revenue Department shows that the distilleries of the country are much more active than at this time last year. The number of distilleries now running is 2,397, and their product nearly 50,000 gallons per day in excess of last year. In Illinois there are eleven against eight last year, and their daily production over 75,000 gallons. In Kentucky there are thirty-eight running against thirteen at the same date last year, and the production in that State has about doubled.

Subscribe for the MERCHANT AND VITICULTURIST.

A FAMOUS LIQUEUR.

The Manufacture of Chartreuse by the Carthusian Monks.

When the republican government in France suppressed so many of the religious orders, an exception was made in favor of the Carthusians of the Grand Chartreuse; and much occasion for satirical remark did this exception provoke, because the reason for the exception was so manifest—that the French were unwilling to drive a flourishing manufacture out of France into Switzerland, whither, or to Tyrol the Carthusians would have migrated at once, carrying with them their secret, had the republican government resolved to extinguish them. But this was not the sole reason of the exception made in their favor: the Carthusians of the Grande Chartreuse pay to the state annually a duty of 600,000 francs for alcohol, and if the Carthusians were abolished, the state would accordingly be 600,000 francs poorer annually, and Austria and Switzerland so much the richer. But that was not all. Another consideration was that the expulsion of the Carthusians and the transfer of their business elsewhere would most assuredly have aroused disturbances in the department of Isere.

The manufacture of the famous liqueur Chartreuse is a benefit to the entire department, as the inhabitants are well aware and relieves them from onerous rates. For the Carthusians who manufacture it are the members of a strict order, one of the very strictest, and they do not want money for themselves; they live the most solitary and abstemious of lives, indulge in no splendor, not even of ecclesiastical building; and all the profits made by the sale of the liqueur, the secret of whose manufacture they alone possess, goes for the general good. It is said that the profits obtained from the sale of the liqueur amount to the annual sum of £100,000—a princely income; but the Carthusians make a princely use of it. Almost all of the income is spent in the relief of the poor and in works of general utility.

Recently not a little uneasiness reigned in the department, for it was rumored that the house of Rothschild had offered to buy the manufacture, and the recipe of the general of the order for the sum of 80,000,000. We can understand that this offer was a tempting one, if it had been made; for the manufacture of the liqueur had greatly extended, and was extending annually to the disturbance of the object for which the order was constituted, the order being nothing other than a collection of hermits. The proposition however was refused.

The monks met with some opposition from the Vatican some years ago in consequence of a refusal to pay a million francs a year into the Papal Treasury. The Vatican encouraged the Benedictines to rival the Carthusians with a liqueur of their own composition; so also have the monks of The Fontaine, with the 'Eucalyptia,' derived from the Eucalyptus plantations in the Campagna, near Rome but none of these can, in the estimation of connoisseurs, equal the delicate flavor of the Chartreuse.

This liqueur leaves the monastery of the Grande Chartreuse, in Dauphine, in peculiarly formed, low, broad bottles, with the label and seal bearing the arms of the convent and the letters 'D. O. M.' (Deo Optimo Maximo), as the pledges of genuineness.

It must not be supposed that the monks are engaged in distillation of spirits and the mixing of herbs and bottling of liqueur.

They live apart from the manufacture in their abbey in the High Alps of Dauphine, and the manufacture takes place in extensive factories in the same mountain basin, but disconnected with the abbey. This abbey of the Grande Chartreuse is the headquarters of the order, which has other houses in France, Italy, Switzerland and Austria—in all, fifteen. The manufacture is carried on by paid operatives, and the village population is employed in the collection of the requisite herbs. Some of these are becoming scarce, owing to the extent to which they have been gathered. The herbs are mixed with eau-de-vie, which is purchased by the abbey, not manufactured by it, and they are then distilled along with the spirit. Only one of the monks, the steward, supervises the operations, and only one of these operations is conducted in secret, and that is the mixture of the herbs; in which consists the secret. The rest of the brothers of the order have nothing whatever to do with the manufacture, they follow their silent, quiet life independent of it.

The manufacture of Chartreuse is of comparatively modern origin. Till 1835, in the Grande Chartreuse alone, an elixir was made of certain herbs steeped and distilled in brandy for medicinal purposes; and it was solely as a remedy that the original Chartreuse was employed and distributed by the brothers. That their decoction would become a liqueur for the palate of luxury never occurred to them. In time, however, both the manufacture was improved and the fame of its excellence extended; so that the rude old workshops in which the brothers distilled the herbs no longer sufficed, and new buildings were erected, and operatives came into that Alpine basin to lend their aid to the perplexed and over-worked brothers. Now, the manufacture has called into existence quite a small town. Formerly three kinds of Chartreuses were made—the white, the yellow and the green—but the white has been abandoned of late years. The green is both the strongest and the most expensive. There is more alcohol in the green than in the yellow. It is hinted that the reverend fathers themselves regard a blend of the two as the perfection of the liqueur, in the proportion of one-third green to two-thirds yellow.

Near Florence in the Cartosa, is the Val d'Emmo, where the Carthusians also manufacture a Chartreuse liqueur, green, deliciously flavored with angelica. The monks are suppressed, and only a few old ones linger on, and are not permitted to take novices. Hence their Chartreuse will probably perish with them. In Florence itself the Dominicans of Sta Maria Novella had also their manufactory of elixirs and scents. They have been dispersed, and the government has sold their manufactory, their very pots—and portraits of the inventors of the several elixirs—to speculators, who are installed in their room, and who trade on the old credit of the manufactures of the banished friars.

Will the Chartreuse of the future have the qualities in such perfection as that of the present? Will the guarantee of a joint stock company be as reliable as that of the order of St. Bruno? The amount of the Alpine plants is limited. More than a certain quantity of the liqueur cannot be sent forth in the year, and this is what gives to the Chartreuse its high cost. We can hardly expect that a company will be as scrupulous in adhering to the recipe. Let us hope that the good brothers will not sell

their secret and their factory, but still send forth the bottles labeled D. O. M.—*Chamber's Journal*.

ELECTRICITY VS. WINE

Experiments That Are Frequently Made With Success.

By Prof. Cichi of Santa Clara College.

The application of electricity to the amelioration of wines is not limited to California. Experiments are frequently made in Italy, France and Germany with great success; and of late a very interesting pamphlet has been printed on the subject, with the following conclusions endorsed with much promise by the Chemical Society of Berlin:

1—By submitting a wine with some precautions to electrical influence a characteristic bouquet is developed in it.

2—That this bouquet may be pleasant, the influence of the electric fluid must be prolonged only for a given time.

3—The advantageous duration of this influence varies in the different wines. The experiment is first made with a sample in order to determine exactly the time necessary to develop the bouquet in the highest degree. If the time be prolonged beyond the required measure, the bouquet becomes unpleasant and the value of the wines is impaired.

4—The experiments made on wines treated with electricity, go to prove that there is no perceptible loss of alcohol; the same acids are retained in the same quantity; the extractive matter alone diminishes and the coloring matter is scarcely acted upon.

Finally, the most important point in the treatment of wines by electricity, is the fact that they keep better, and replace with good advantage the numerous processes to which wine-dealers are forced to resort in preparing the wines to bear shipping and motion.

CHICAGO AND THE BRANDY TRADE.

The Internal Revenue Department regulation which permits California brandies to be stored in bond at convenient points may be turned to particular advantage by the city of Chicago—now the recognized commercial and railroad center of the United States. Up to this time, however, our warehousemen have been slow to appreciate their opportunity, whilst other cities less favorably situated are already on the alert. Chicago men do not seem to be aware of the magnitude this trade is likely to assume. Within a short time instead of the few hundred barrels of brandy now stored here, there may be many thousands—if California distillers are offered sufficient inducements. Under favorable circumstances it is probable that within a year from the present date California would require storage in this city for more than 10,000 barrels. But to secure this largely increased business our warehouse keepers must adopt as low a scale of charges as is compatible with good storage. If Chicago storage charges were assimilated, say, to those of Kentucky, or even of the eastern States there would be everything in favor of this becoming the great center of the brandy trade. But it is a matter which admits of no delay.—*Western Broker, Chicago*.

J. W. CARMANT, 25 Kearny Street, San Francisco, just opened new styles in scarfs and gloves, and fall styles in Tailoring Department.

PROHIBITION IN MAINE.

A Candid Statement of the Operation of the "Dry" Law.

Maine supplies a conspicuous instance of the futility of the attempt to regulate moral action by law. The State has long striven by legal means to make itself a sober State yet some critics term it the most drunken in the Union. If they could settle which is the most drunken town in the State they might fix the most drunken locality in the county. Bangor repudiates the position in favor of Portland. The *Advertiser* of Portland terms Bangor "the drunkenest city on the continent," but the *Commercial*, of Bangor insists that Portland is over-modest and is itself entitled to that pre-eminence. In evidence it gives this extract from the *Advertiser* on the day after the Fourth of July two years ago.

"There was more drunkenness in Portland yesterday than on any holiday for years. Notwithstanding the fact that the sheriffs and police made large seizures on Saturday night and Sunday, enough liquor was on sale yesterday to make several hundred men drunk. In some parts of the city the scenes were disgraceful. Drunken men were laid up on the side-walks and door-steps in all directions. In Deering's Oaks many of the benches were occupied by sleeping men. Around the Custom-house it is estimated that fifty men were seen drunk during the night and day. It was even worse around Gorham's corner and the adjacent parts of the city. The police made arrests until the station was full and could accommodate no more. Forty men were locked up at one time. This morning forty-one cases were brought up before the Court, and many were discharged without being brought up."

The reader should know that Portland is the city of Neal Dow, and that Bangor is the city of Bontelle, now the great advocate of Prohibition. So the distinction of being the drunkenest place in America lies between the residence of Neal Dow and the residence of Bontelle. Both the leaders of temperance are excellent men, worthy of high honor from their fellow citizens; and in neither is there any humbug. Why should these two able and devoted men fail so conspicuously around their own home? Because they have addressed themselves to law rather than sense; to compulsion, rather than the exercise the man exerts over himself, and Mr. Bontelle who is editor of the *Whig and Courier*, admits this in its columns,—"because the public sentiment of the city would not sustain the enforcement of the law of the State." He hopes, however, that it may be brought into such a condition of mind that it will sustain the law, though experience throughout the States as well as in Maine is against the expectation.

Maine has had on its Statute book for thirty years a law which forbade the manufacture and sale of intoxicating liquor. Five years ago by a vote of 70,783 to 23,811 an amendment to the constitution was adopted, which made prohibition the fundamental law of the State. The *Whig and Courier* now admits that all this time the law and the constitution have been openly violated in Bangor. Mr. Bontelle, the high priest of prohibition, says the city—the third in Maine, is "under the rule of the saloons." There was a strike of lumbermen when the municipal authorities ordered the liquor sellers to close their saloons during the strike, and they were closed for a few

days. But, says Bontelle's paper "the rum-shops of the city resumed their devastating work in our midst," and "the drunkard-mills of the city are again running on full time, and grinding out their sickening grist of inebrates." What rot this all is.

According to the Rev. G. D. Linsay, "Bangor has acquired an uneivable notoriety because of the liberty allowed to those who traffic in the degradation and ruin of their fellow beings." The *Evening Post* in a curt way tells from the columns of the *Whig and Courier* how the battle went. On a Thursday Mr. Bontelle said in an editorial "nothing is needed but a public sentiment in support of the laws to secure their successful enforcement," and added: "That public sentiment is hourly growing in volume and power, and, when it asserts itself in our goodly city, the rule of the saloons will be ended, and permanent reign of the laws will begin!" On Friday, however, he was constrained to admit that there was again "rum rule in Bangor," and that "the tide of intoxication is again flowing unchecked through our streets." On Saturday he virtually confessed that the enforcement of the law could not be hoped for until sometime in the indefinite future.

FACTS FOR ADVERTISERS.

At the meeting of the Editorial Association held in Sacramento recently, W. H. Mills, of the Southern Pacific Company, whose ability and candor is recognized by all who know him, stated some plain facts that ought to be framed and hung up in the office of every business man. He said that if there is anything which the average merchant don't know, it is how to advertise. You will see their cards stuck up on maps and directories which few people look at at no expense that would keep their business before the readers of the daily papers for months. The promoters of a book got out by the Denver & Rio Grande made \$6,000 out of it, and after a few months not a copy of it could be found. The First National Bank, of San Francisco, got out a picture of its building to be sent to its correspondents and for a four inch card on the margin \$100 was charged. A couple of hundred of the sheets were issued and hung up in places where few people will ever see them and yet all the spaces doubtless were taken by merchants who wouldn't put a line in a newspaper. Look out for the foreign paper that comes into your town to get up a special edition, and which will make more profit out of an issue than a country paper can earn in a year. Beware of the occasional sheet that gives you an affidavit of the job printer as to the copies printed, for most of them are probably left in the cellar. It is not copies printed, but copies properly circulated and read that make an advertisement valuable. Yet merchants rarely consider this. The railroad company some years ago assisted in a financial way the issuance of 15,000 copies (printer's affidavit) of a pamphlet showing the resources of a certain county. Lately 12,000 copies of this pamphlet were found in an old loft and offered to the railroad company for about a cent a pound. And all the advertisers who had counted on drawing business through their cards on this pamphlet were blissfully ignorant of the fact that they had simply enriched a sharper. The *State Fair Gazette*, the *Mechanic's Fair Gazette* and similar publications illustrate the folly of the average merchant who cheerfully throws his money away and scorns to use space in a legitimate publication where it would be of value to him.

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SENSE AND NONSENSE.

Eastern Papers on Our Wines and Brandy.

The Sun, which has been the most—not the only—conspicuous apologist for the modern Trust in its various modifications, has discovered a characteristic ground of objection to the Whiskey Trust. "Who knows," asks our brilliant and esteemed contemporary—"who knows but the great Whiskey Trust, than which, politically, there is no more influential organization in this country, may at last meet a competitor with powerful conflicting interests in this Brandy Trust outlined before the California wine makers."

The Sun's objection, then, to the Whiskey Trust is merely that it is a political power. The Sun adds, with as much gravity as it can command, that the whiskey trust is "a free trade element, operating within the Democracy," and hence it should be smashed. But whether because, as alleged, it is a free trade element or on account of its tendency to strengthen the Democratic party, or both, it invites the hostility of the Sun, is not made clear. Nevertheless, the California Brandy Trust is welcomed as an engine to overthrow this offensive though influential ally of the Democracy.

The Metropolis will not venture to disentangle its esteemed contemporary nor correct its misinformation. The Whiskey Trust has about as much to do with the Democratic party and free trade as the man in the moon, and the Brandy Trust has no relation whatever, either to whiskey or politics.

Of all modern trusts yet developed or proposed, the California Brandy Trust is the most meritorious. It is not a combination of already prosperous and wealthy manufacturers to increase their gains, but a protective enterprise, designed to make a market for the surplus product of the California vineyards. The organization is proposed by the Viticultural Society of that State, composed chiefly of grape growers and wine makers, and is a scheme for the promotion of their common interests. Next to wheat, grape production is the greatest industry of California, whose soil and climate seem peculiarly adapted to it. The cultivation of grapes for wine making was introduced on the Pacific slope by the early Jesuit missionaries, long before California became a State, or even a territorial part of the United States. But it is only of late years that its wine crop has become a factor in the markets of the world.

The first native wines to attract attention in this region were the product of the vineyards in Northwestern Ohio, followed by those in the western portion of this State. These early essays at wine making were crude and unsatisfactory, only gaining headway by the promise of improvement with experience and by a vigorous attack on the purity of the French wines. The impeachment of the French wines was pressed so strongly as to create a very marked distrust of them, thus opening a field for the American production. This had scarcely been affected, when the wines of California older and more closely resembling the imported article, began to find their way into this market, to compete with the Sandusky and Western New York products. Thus the enterprising promoters of grape culture on this coast were threatened with the loss of the fruit of their crusade against European wines. To-day, there is

no more familiar sign greeting the stroller through the commercial thoroughfare of the metropolis than "California wines."

But, while the wines of California have grown into favor and undoubtedly are preferred above any other American product, not all wines which pass under that name are the pure juice of the California grape. In fact, however meritorious the fruit of the California vineyards may be, much of the wine sold in this market as such never saw the sunny slopes of the Golden State, and not a small percentage of it never came from any vineyard. California is growing more grapes than can be profitably put into wine, and her producers are considering the propriety of utilizing this surplus product in the manufacture of brandy, while unscrupulous persons here in the east are manipulating cheap and refuse grape juice or, without using any grape juice whatever, flooding the markets of the country with so-called California wines.

Nor is this dishonest work confined to counterfeiting the wines of California. All wines, foreign or domestic, are furnished to order by these wretched counterfeiters, who supply their imitation wares at prices far below the cost of producing the genuine article.—*The Metropolis, New York.*

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The question is asked, Why? In answer I refer to U. S. Custom Reports on same subject, which say "That spirits of all nations do improve in the hot, dry atmosphere of New City more than at any other point." And it has often been argued at Washington, that with proper laws New York would and should be the warehouse of the world.

The facts are, that several thousand packages of brandy are placed in bond here every season, (but not enough to supply the demand,) the brandy being shipped very cheap direct from distillery or warehouse via sailing ship from San Francisco. The bills of lading are given by John Rosenfeld's Sons direct from distillery or warehouse to New York. The freight on ship is only five cents per gallon which I pay for all who desire me to do so.

An advantage is gained by being stored free on ship for four to five months and while the brandy is greatly improved, experience shows the loss by shrinkage to be merely nominal.

The advantages gained by shipping to New York are, that storage and insurance are very much cheaper, and the climate much more desirable than in San Francisco, and also in being the distributing point for America and to Europe, where brandy can be disposed of in large lots at market value. Loans can be obtained at six per cent., and the cost of carrying is more than repaid by the advance in price for brandy aged.

The large wine crop will tend to make thoughtful men distill their entire crop this season, if they expect to make any money, as brandy takes less capital for barrels, tanks and labor, is always sound when wanted, and will bring a fair valuation.

For particulars regarding sales, loans, etc., address J. D. W. SHERMAN.

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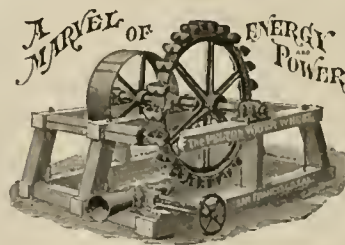
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SAN FRANCISCO.

IN TOWN AND COUNTRY.

Around Calistoga, Rieslings are bringing \$10 per ton, Burgers \$9 and Zinfandels \$7.

The Yolo winery will crush only about 500 tons of grapes this year, and syrup will be manufactured to a large extent.

F. L. Lovels of Pacheco is building a very neat little winery and cellar of white stone, two stories with a high storage capacity of about 25,000 gallons.

J. M. Davis, of the Livermore valley, has accepted a position as superintendent of the Dolmas Vineyard, of 300 acres, at Mountain View, Santa Clara county.

Mr. J. Chauvat of Glen Ellen, intends commencing wine making in a week or ten days. He will only make about 90,000 gallons this year.

The winery belonging to Henry Dortmund, at Petaluma, has been destroyed by fire. The loss was about \$4,500, which was partially covered by insurance.

The wineries of Clayton and vicinity are buying very few grapes this year, not having the storage for the wine. Many of the small growers will be heavy losers in consequence.

R. W. Lemms is building an addition to his cellar, and has also increased his tankage capacity. His vineyard is looking very fine, as are all the others in that vicinity.—*St. Helena Star*.

A furnace for dipping grapes for drying has been put up in the vineyards just southeast of Livermore. Several hundred tons will be dried there. Another has been started at the Oak Spring Vineyard.

At the Santa Rosa Planing mill 80,000 gallons of cooperage are being made for the Bailhache winery in Healdsburg, 50,000 gallons for Wm. Bihler, of Lakeville and 1,200 gallons for John Bailiff.

The Cloverdale winery is running in full blast, crushing from thirty to forty-five tons of grapes per day. The distillery is running day and night and everything is life and bustle in and around the structure.

George West of El Pinal vineyard, Stockton, has decided to make all his Zinfandel into brandy this season. He will not make more than 50,000 gallons of red wine and that of the finest variety of grapes.

Prof. George Hasmann, of Chilea valley, expects to make 10,000 gallons of white wine this year, and to dry his red grapes. He is building a stone wine cellar 24x34 feet in size, which is the first one in the valley.

C. A. Backley has purchased the H. B. Wagner vineyard and winery at Livermore. Mr. Wagner rented the property and will run the winery, making up grapes on shares. He gives ninety gallons of wine per ton of grapes, and will handle about 600 tons.

In another column will be found an advertisement offering for sale one of the best orchard and vineyard properties in Sonoma county. The price is quite reasonable, and an opportunity is offered to make a profitable investment.

R. C. Terry, manager of the Glen Terry Wine Co., of Clayton, is supervising the of a new distillery of several hundred gallons capacity daily. An addition to his cellar is being built which will increase its storage capacity to about 100,000 gallons.

As a sample of the yield of grapes in Fresno county, Mr. View picked from a vineyard near Malaga, eighty pounds to the vine. This will give a yield of more than

twenty tons to the acre. And yet there are people in California who do not believe in irrigation.

N. Wyckoff, of the Yolo winery, is building a packing house in the south end of the winery grounds, where he will pack his Tokay, Cornichon and other shipping table grapes for the eastern market. He hopes to be able to handle shipping grapes of the best quality for other growers.

Grape growers are feeling much encouraged over the outlook. Beringer Bros., of St. Helena are offering \$8 per ton for Malvoises and Missions. Other parties in the vicinity of St. Helena are offering up to \$12 per ton for best varieties.

There seems to be a determination among our wine men to make nothing but the best of wine this year. Consequently the fine varieties of grapes are in demand, and at a fair figure, as far as we are able to learn, the prices of several varieties ranging up to \$11 and \$14 dollars. Make nothing but good wine and you will have no trouble in disposing of it.—*St. Helena Star*.

Though there is as yet no such damage to our vineyards by beat as last season, there are occasional red and yellow spots, which show lack of moisture. What our vineyards need is a thorough soaking of the soil, such as we have not had for five or six years. Then, with good cultivation, there will be an abundance of fine grapes in every vineyard.

The traveling representative of the MERCHANT and VITICULTURIST had the pleasure of meeting Mr. S. Farigson, brother of B. L. Farigson the English novelist author of "Bread and Cheese and Kisses." Mr. Farigson is the proprietor and editor of the Concord Sun, which he by his ability is making a power in Contra Costa county.

The Vaches say that the wine yield on the Barton ranch this year will be the largest in the records of the ranch. They say they will fill every cask, barrel, pail and serviceable utensil of capacity on the ranch. The Messrs Vaches say that the price of wine does not trouble them much. What they want is a generous yield, and they will take the risk of disposing of it. When the crop is large, they hold that they will have a prosperous season.—(*San Bernardino Courier*).

Mr. Albert Brigdon, of Twin Oaks, was in the city yesterday. He says his grape crop is unusually good this year, better than it has been for many previous years. He says his vines are looking remarkably healthy and show no further signs of the disease. Mr. Brigdon confesses that his neighbors' crops are not generally as good as his, but he is positive in his opinion that the disease has done its worst and that hereafter the tide will turn and the wine industry revive.—(*Los Angeles Herald*).

The old adobe building situated on the Bailhache ranch, east of town, and formerly used as a dwelling, is being overhauled and repaired preparatory to converting it into a winery. The very best machinery and the most experienced hands will be employed in manufacturing wine. About 60,000 gallons of tanking will be placed in the cellar. The plan of making and storing their own wines seems to be becoming quite popular with vineyardists in this vicinity. It is a good plan and should be generally adopted.—(*Healdsburg Tribune*).

The wineries around Santa Clara are now in full running operation, and the crushing of grapes has commenced in earnest on this season's vintage. It is predicted that this year's yield of wine will not be as large as last season. This is attributed to the low prices received for the same by the wine makers. Several large crops have already been purchased by outside parties. A few of the growers who have in seasons past been engaged in the manufacture of wine intend experimenting in the raisin industry, with prospects of making a success of their new venture.—(*San Jose Mercury*).

Two of the very handsomest vineyards in this state are those owned by John Swett and John Muir of Alhambra valley, Contra Costa county. The pride they both take in their vineyards is shown by the clean, straight trim rows of well trimmed vines, all heavily loaded with choice grapes, some vines bearing as much as thirty pounds. They are mostly interested in raising table grapes such as Muscat, Tokay, and Rose of Pern all of which are sold to the large commission dealers and are shipped to Chicago where they command the highest price.

At the Woodland winery most of the grapes crushed this year will be converted into grape syrup. Mr. Suavely, the superintendent, will avoid making wine as much as possible. He is running his evaporating pans night and day, and expects to make 20,000 gallons of good commercial grape syrup. Zinfandel and Seedless Sultanas are the most profitable syrup grapes. They carry from twenty-four to twenty-six per cent saccharine. Grape syrup used to sell for sixty-five cents a gallon, but is quoted at from thirty-five to forty cents now on account of increased production.

Wine making is now in full blast in nearly every cellar in the county, and everything is hustle and bustle around the premises of our wine men and vineyardists. From all accounts the grapes are of a very good quality, with sugar ranging from twenty-two to twenty-five per cent. At a recent visit to the Bourn & Wise cellar we found things unusually lively, the process of manufacturing going on, while machinery and apparatus are constantly being put in place. By the first of the week everything will be in full running order. Louis Ziernig does not seem disconcerted in the least by having to manage such a mammoth establishment as the Bourn & Wise cellar is, but feels perfectly at home and keeps everything moving along smoothly. Louis is certainly "the right man in the right place." He informs us that they will make upwards of 500,000 gallons of nothing but first-class wine. In a short time there will be placed in the cellar for storage about 200,000 gallons, on some of which, money has been borrowed, and some stored for age. Work on the cellar is nearing completion and the building is a model one, and reflects credit on all concerned in its erection.—(*St. Helena Star*).

Fifteen years ago the county of Fresno was almost a barren sand-waste. Through genius and indomitable energy, it is to-day one of the most productive spots of California. A city of 12,000 people now stands where but a few shanties stood then, and the exports from Fresno county run into the millions, annually. It is the most southern county making an exhibit at the State Fair this year and its enterprising citizens deserve considerable credit for their efforts in this behalf. B. M. Maxey, Secretary of the Fresno Board of Trade, has

charge of the display and it is arranged in attractive shape. The exhibit occupies the northwest conservatory. The principal feature of the display is a large frame containing twenty-eight cases covered with glass and each case filled with a different variety of dried fruit. This fruit is beautiful, and the manner in which it is exhibited adds largely to its attractiveness. The fruit of this county is all sun-dried and includes peaches, raisins, apricots, figs and prunes. The white Adriatic figs are especially handsome, and the raisins which constitute one of Fresno's products, are of a superior quality. The wine display, which is from the Barton vineyard, is handsomely arranged in pyramidal form and includes Zinfandel, Sherry, Port, Burger, Muscat, Angelica Claret and Cognac. There are over 500 bottles of wine in the exhibit, also two barrels from which visitors are supplied.

HINTS TO BRANDY DISTILLERS.

The manner in which the California brandy distillers conduct their trade is somewhat crude when compared with the uniform system adopted by the eastern whiskey distillers. Although their surroundings are somewhat different, the California distillers may copy some of the modes pursued by their eastern brethren with considerable advantage. If they were to adopt the practice of issuing warehouse receipts, each representing five barrels in bond, as is done by the whiskey distillers, it would facilitate business and be a more convenient manner of transferring ownership, than the system now pursued by the manufacturers of brandy. To do this, so as to act on the basis of the original gauge, it would be necessary for the producer to ship his goods directly from the still to the section of the country where he expects to find the best market. And as buyers would hesitate before accepting the measurement of the California inspection as a purchasing basis, after the goods have been shipped thousands of miles and exposed to the vicissitudes of climate and other contingencies, the owner would have to base value on the gauge as inspected on entry into the bonded warehouse. With some systematic management in this direction the brandy business is bound to develop to an enormous extent.

California distillers may also take other leaves from the books of the owners of leading brands of whiskey, to their manifest advantage. There is almost a total absence of advertising of the brands of California brandies in the trade journals. An inspection of the advertising columns of these journals will demonstrate that the most liberally advertised brands of whiskey are those that are the most popular, and are bringing the highest prices on the market. A Kentucky distiller who makes a good whiskey lets the world know it, and the world soon appreciates it, and he reaps a harvest. Let the Californian copy this feature also.—(*Western Broker, Chicago*).

If the wonderful "Callistro Polishing Powder," was used in every household, what a saving of labor there would be. One trial will prove it has no equal. See advertisement elsewhere.

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors,
Office, 402 Front street, Postoffice Box, 2366

DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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SATURDAY.....SEPTEMBER 21, 1889

REMOVAL.

On and after Monday, September 23d, the office and editorial rooms of the MERCHANT AND VITICULTURIST will be located at No. 402 Front street, corner Clay. Patrons and correspondents of the paper will please bear the fact in mind.

THE MARKET.

The general market remains about "average" for the season, the expectations which merchants had formed early in the season of a brisk fall trade not having been realized thus far. Trade prospects are good however, and dealers are hopeful that the fall business while late will be better than ever before.

The clearings for the week ending September 12, 1889, were \$15,561,808.30.

California wines are firmer than they were a fortnight ago. There is an evident disposition of holders of wines older than '88's to refrain from selling. Most of these wines were purchased at low figures, and holders are enabled to wait for better prices. The market for '88's is remarkably good considering the great quantities of these wines that have been placed on the market in the last six weeks. It is now safe to say that some millions of gallons of these wines will go to the still, many hundred thousands having already done so. This will still further strengthen the market.

There is nothing special to be said concerning the prices of California brandies. The details of a project to ship them out of the country till ready for consumption, appear elsewhere.

The market for whiskies is very strong

and buoyant. Trade is reported a first-class by nearly every dealer.

Advices from the east are that there is a better demand for California wines and brandies than has existed for some months past. The dealers are all very hopeful for the future.

Old whiskies are becoming still scarcer and prices are advancing. The country distillers, who still hold their '86's, '87's and '80's are beginning to have a very exalted opinion of their goods. Eastern ryes are firm, with a good demand reported from all sections.

THE VINTAGE AND THE VINES.

With the exception of Sonoma county, the vintage is now on in all the vine districts of the State, and in the county mentioned, the grapes will require nearly a month more to make them ripe enough for harvest.

From almost every section comes the announcement that there will be a shortage of the wine yield as compared with that of 1888. In some instances this is due to diseased vines, but principally to the fact that an immense quantity of grapes is being dried instead of converted into wine. In this respect Fresno county leads. At the Barton vineyard 400 tons of white grapes have been dried; Eggers & Co. have disposed of 1000 tons in the same manner; C. K. Kirby has dried 400 tons and Dr. John Hastings 200 tons. The drying of these grapes, will, it is said cause a marked reduction in Fresno's product of sweet wines.

In some portions of San Bernardino county vignerons are drying all their wine grapes. D. B. Milliken, of Cucamonga, states that where he produced but thirty tons of dried grapes last year, he will have 300 tons from the present vintage.

W. P. Bartlett, of Livermore, is also drying his wine grapes and employs school children to pick them. He is handling thirty tons of fresh grapes daily, in this way.

Prices of grapes in Napa county have advanced some, and this may prevent growers from resorting to the drying expedient. Beringer Bros. are paying \$8 per ton for grapes for brandy making and for first-class grapes for wine making; the Napa Valley Wine Co. offer from \$8 to \$12.

Grapes around Santa Rosa will not be ripe till the end of the month.

THE PROPOSED SUNDAY LAW.

The advocates of a Sunday law which shall prevent people from pursuing any occupation save that of going to church or staying at home—which shall close every store and saloon and stop the running of horse cars and trains, are beginning a hot campaign in Los Angeles, and there are evidences that the craze will break out in other points in the state at an early day. A good answer to the arguments they present will be found in the following extracts of a sermon preached on June 16th last in Milwaukee by Rev. T. D. Forbush, and reported in the *Sentinel* of that city. The reader will observe that in paragraphs which we quote from the published report of this sermon the term "Sabbatarian" is applied to those who advocate a stringent Sunday observance; but according to lexicographers the term is properly applied only to those who observe the seventh day. We make this explanation so that none may misunderstand Mr. Forbush's meaning. He said:—

"It has long been the desire of the Sabbatarians in some way to make Sabbath observance compulsory; there is a movement looking to the union eventually of Church and States, and a young man was imported here, last Sunday, to teach the principles of this movement. The Sabbatarians believe that because a thing seems to them to be desired it should be enforced by statute, an idea that has been held by fanatics for a long time, and who seek to make people miserable by revamping old-time laws that caused infinite misery in their time. The movement, I am sorry to say, has found the W. C. T. U. willing to stand sponsor to it. I consider the W. C. T. U. a grand order, but I regret that it should join in the Sabbatarian movement and seek to maintain moral and religious ideas by the power of the State.

"It is safer to follow the counsel of Madison and Jefferson and Washington than Franklin in such things than that of Miss Willard and Mrs. Livermore. The Government has covenanted never to interfere in man's belief, and to force the views of some men on others is to go contrary to the republican form of Government. The Sabbatarians hold that Sunday is for religion, and deviation from that idea is a sin. The Rev. Mr. Crafts said that the movement's work was as two arms. The right arm was the desire for Sabbath observance for religion's sake; the left, its observance for the benefit of the people in a secular way. However, the movement puts its left hand forward. It is ready to tell the people what they shall not do as a duty to the State, but not quite ready to say what they must do for religion. It is clear that when by the left arm they have restricted Sunday conduct, the right arm would come forward and enforce conformity to their ideas of worship. The spirit that begins by prohibiting will end by proscribing."

Then, continuing, Mr. Forbush said:—"Do not think that I hold Sunday lightly. I believe in it as a day when care can be laid aside; I believe in it as a day of thoughtful worship. Mankind would lose vastly by losing its rest-day. Those who do not try to keep it are robbing themselves of part of their strength. . . . But while I believe in it as a civil day and a religious day, I cannot believe in trying to force men to observe it. It is humanity's duty, and men ought to be able to observe it as they think best, so they do not annoy others. The Sabbatarians are trying to force the views of the majority on the minority. I do not think I have a right to force my skeptical neighbor to accept my ideas any more than he has a right to force his on me. But I have a right to try and convince him.

When Christians resort to compulsion they are on dangerous ground.

First it will be 'Thou shalt not work on this day; thou shalt not play, nor walk,' and then it is not a long step to say, 'Thou shalt go to church' under pains and penalties. It is always well to put ourselves in a neighbor's place and treat him as we would be treated.

GRAPE GROWERS' MEETING.

The Grape Growers and Wine Makers' Association will hold a meeting at Viticultural Hall on Wednesday next at 3 p. m. and 8 p. m. At the evening session the following subjects will be discussed: "Sherry Making in California," F. T. Eiken. "Sherry Flavor in Certain White Wines." "The Probable Outcome of the Present Vintage."

DON'T UNDERRATE THE SALOON.

Our able United Presbyterian contemporary, *The Midland*, asserts that "a coffee house, properly conducted, is a good antidote for a saloon."

Lay not that flattering unction to your soul. There is no more reason in expecting the coffee house (even properly conducted) to take the place of the saloon than there is in prophesying that the church sociable will overcome the drama.

Don't underrate the saloon. Ninety-nine out of a hundred of its patrons are not drunkards, but men who seldom feel anything but the cheerful stimulating effect of liquor. These men go there for sociability as an incident and liquor as an object. They would find neither sociability nor stimulus in a coffee house. They may like coffee for breakfast and dinner, but they would as soon drink ink as to take coffee in the place of wine, beer or the stronger liquors.

Don't underrate the saloon. Its influence is stronger than many of you temperance people, who make it a point to never investigate what you call vice, imagine. The saloon is not a bad thing to look at. The howling drunkard is a rare visitor to it; the "terrible example" often stays away from it for months at a time; even red-nosed men are not particularly numerous there. We know it to be true that a great many good men go to saloons, drink moderately, enjoy themselves better than they could in any other way, and go home without a conscientious twinge. There is a sort of good cheer about a saloon, just as there used to be about the old inns of England.

The sooner people like the Presbyterian editor rid themselves of the notion that they are going to supplant liquor with coffee and poker with author's cards, the more good, efficacious, reformatory sense the world will possess.

LOCAL LEAGUE OF FREEDOM.

The San Francisco county League of Freedom met on the 6th inst. and adopted a new code of laws which was prepared by J. H. Winter, L. F. Dolder and J. W. Schulte. The election of officers was then held which resulted as follows: President, R. J. Harrison; Vice-Presidents, J. F. Bolts and James O'Connor; Treasurer, Mart Hencken; Secretary, Alexander Gerdes (in place of L. F. Dolder, declined); Executive committee, L. Tesco Jr., J. H. Winter, L. F. Dolder, J. T. Hurley, Peter Kelly, J. G. W. Schulte, John Mangels, W. W. Bergin, Val Hassman, P. Shen, J. Straub, F. Hageman Jr., O. W. Lilkendy and William Fahrnkruug.

CONNECTICUT is to vote on a prohibition amendment to the constitution next month, but the result is a foregone conclusion, as public sentiment is clearly and overwhelmingly opposed to the change. The *Home*, the prohibition organ, has made a canvass of the newspapers as to their attitude, and finds that the daily press is unanimous in opposition to prohibition, while the attitude of all the larger weeklies is the same.

The San Francisco MERCHANT AND VITICULTURIST has enlarged from a sixteen to a twenty-page journal. We are glad to note this sign of prosperity and hope that this paper, which so earnestly works for the progress of the wine industry, will meet with continued success.—*St. Helena Star*.

A SUGGESTION.

In another column will be found the latest report of the expert Dowlen, on the Los Angeles vine disease, dated September 1st, in which it is shown that the worst fears of those who have had the disease under investigation, have been realized. The dread month of August has come and gone and with it a rapid spread of the malady among treated and untreated vines.

There was a faint hope during the early and middle summer, that the vines would pass the fatal period this year, but the hope it seems was not well founded and the solution of the mystery surrounding the disease appears to be as far off as ever.

In a private letter written since his report was compiled, expert Dowlen states that the disease is spreading rapidly and that it is attacking hitherto unaffected vines.

From the results thus far obtained, we feel justified in remarking that the investigations have not taken a wide enough scope, and that the experts ought to proceed on more than one line of inquiry. Professor Dowlen is pretty well wedded to the fungus theory, Dr. Harkness has offered no theory and Pierce, the Government expert, is putting in his time "monkeying" with microbes. To those who have carefully watched the efforts of Messrs Dowlen and Pierce, it looks as though both these learned gentlemen were wasting their time in examining effects without looking for causes. In this connection we wish to offer a suggestion that may or may not be of value; but which it would do no harm to heed. It is well known that in large sections of Los Angeles county, the subsoil is impregnated with alkali, that may lie several feet below the surface, and it is also acknowledged that a sufficient amount of moisture, followed by heat, will draw this poison up into the soil. For several years past, Los Angeles county has had unprecedented wet winters which have been followed by the usual hot spring and summer weather. Taking these two facts into consideration it is not at all improbable that the alkali has been drawn far enough toward the surface of the ground to reach the roots of the vines, and as this substance is death to vegetation, the above theory would account for the destruction of the vineyards of Southern California.

The question could be very easily settled by taking the earth from around the roots of a diseased vine, say five or six feet from the surface and submitting it to chemical analysis. Should the result show the presence of alkaloids, there would not be much use of looking further for the cause of the vine disease.

Will someone please try the experiment?

LEAGUE OF FREEDOM MEETS.

The League of Freedom will meet on Monday morning at room 40, Flood building. The proposition to change the name to the "State Protective Association" will then be considered as well as other matters of importance to the trade. The renewed activity of the prohibitionists and license advocates, is such as to call forth the necessity of immediate action on the part of the wholesale and retail trade in the city and State and a large attendance is in consequence, expected, not only will the regular delegates be present, but the wholesale trade as well.

THE CONFLICT APPROACHING.

To those who keep themselves posted upon current events it is plainly evident that the prohibition conflict that has recently been waged in several eastern States is to be transferred to California. The Third Party enthusiasts with their usual confidences have announced that the time is ripe for sweeping the Golden State into the Prohibition fold, and Oakland has been chosen as the base of operations. The recent success of the temperance people over there in securing the adoption of a high license law, which was largely due to the indifference of those most deeply interested in the matter, has made them ambitious to occupy a larger battle-ground, and the entire State will therefore be involved. Already the temperance pot has begun to boil in Sacramento, and it is proposed to force the high license issue with all the power of money, argument and intimidation, and the Oakland example is having a similar effect in smaller towns.

It is therefore high time for the League which was formed to oppose these un-American measures and protect the vested rights and the property of law-abiding citizens, to prepare for the contest. If the cold-water people are to be permitted to carry the day in Sacramento, it will be almost impossible to prevent their victorious march throughout the State, and there is no telling what the power of example might do with the municipal law-makers of San Francisco. It is high time for those whose prosperity depends upon the defeat of the prohibition crowd and also the prohibitive high-license element, to prepare themselves for the hard fight that is surely coming. The first step in this direction should be thorough organization of the League in every county in the State to include every man and woman whose business interests are threatened by their enemies. Self-interest, if nothing else, should convince every wine maker, every wholesaler and retail liquor dealer and wine merchant that it is a part of his business to take part in the conflict that is now on the tapis.

In order that this organization may be kept up to the highest numerical standard we suggest to the convention which meets on the 21st inst., the advisability of creating an office of State Organizer, and of filling it with some man of good address who can speak English and German equally well, and who is a good off-hand talker. Such a man by regularly visiting every county in the State, could keep the organization up to a high standard of membership and make it an invincible power to combat proposed ruinous and unjust laws.

The salary of State Organizer ought to be sufficient to command the services of a man of ability, whose good work would compensate many times over for the expense involved. We believe this to be the only practicable plan to keep the League in proper working order, and think it is well worth trying.

The PROPRIETORS of the *Voice*, the prohibition organ, have issued a book on etiquette, in which the rules of polite society in regard to wine drinking, card playing and smoking are given. While advocating prohibition they are not averse to turning an honest penny by teaching people how to drink wine politely.

THE GREATEST

GERM, BACTERIA & FUNGUS DESTROYER



THE WORLD!

NECESSITY FOR ACTION.

There is an imperative necessity for prompt and concerted action on the part of the liquor trade of California, against the prohibitionists and others, who seek in less degrees to molest and interfere with the wine industry, and the trade generally. During the past year a small sized army of prohibition cranks, has invaded the State from the east. The specimens that are already here are as loud and as abusive and as persistent as any in America. They have held meetings in Oakland, in Fresno, in Sacramento and everywhere in the southern portion of the State and it is needless to deny that they have not made progress. They have converted Oakland into a high-licensed semi-prohibition hothed. They have spread the license doctrine in Los Gatos, in Sacramento, in Petaluma and in many places wholly or partially dependent on the wine industry. They have held meeting after meeting in Fresno and Talara, and when it comes to Southern California they have done more than in any other section of the State. Think of absolute prohibition in several cities in California—in wine-making, beer-brewing, spirit-distilling California. Think of prohibition in Pasadena, in Riverside and in many other places to the south. When the prohibition movement has such a foothold as that, will anyone say that there is no danger that the no-American doctrine cannot and will not spread?

These are facts worthy of consideration, and the trade must be prepared to meet the issue. The fight will have to be made here as well as elsewhere.

AN IMPORTANT EXPERIMENT.

An experiment that may prove of much benefit to the grape and wine industry in its present depressed condition is now being tried, and its success or failure which is to be reported during the next month will be awaited with lively interest.

About two months ago a distiller of Hamburg, Germany, visited this State, and made a tour of the grape growing districts, paying particular attention to the grape growing problem. He was much pleased with his investigation, and on his return home wrote a letter to a gentleman in this city asking that he be sent 200 pounds of dried Zinfandel grapes at once. He stated that he wanted the grapes for the purpose of testing their qualities for brandy making, and that if his expectations were realized he would be prepared to purchase from 1,000 to 2,000 tons of dried wine grapes.

The letter was handed to Manager Wet-

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UNIVERSAL FAMILY MEDICINE

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more of the Viticultural Commission, who secured a first class quality of dried Zinfandela, and forwarded 240 pounds last week.

The secret of the desire of the Hamburg distiller to find good brandy-producing dried grapes in California, is the fact that in Germany there is no duty on grapes of this kind that are not intended for eating. Therefore brandy made from such a product could successfully compete with the imported article from France and England. The gentleman was instructed to telegraph the result as soon as he makes the test, and if it is satisfactory a large quantity of dried wine grapes can be sold at from two to two and a half cents per pound.

Until the result of this experiment is known it might be well for producers to hold their product, unless fair prices can be obtained at home.

HIGH LICENSE IN OAKLAND.

The effect of the adoption of the high license ordinance in Oakland is described in the following from the *Oakland Tribune*:

"Many of the saloon keepers of Oakland are preparing to retire from business here on account of the increase in the license from \$50 to \$100 per quarter. License Inspector King believes that fully one-half the 245 saloons now in operation will be closed. The dealers who intend to pay the enlarged license tax are preparing their applications without delay, for their licenses, and those who are acting with diligence to prepare their applications and bond, will not be disturbed, but those who make no effort to obtain new licenses will be compelled to close their places. Most of the licenses now in force will expire on November 7th."

One-half of the dealers are thus robbed of their occupation and means of obtaining a livelihood and the other half compelled to pay a highway robbery tax just because a lot of amiable male and female old grannies lifted up their shrill voices and were permitted to talk the common council out of their senses. This could have been prevented had precautions been taken at the proper time, and it should be part of the business of the League of Freedom to see that the mistake is not repeated.

NEW YORK AGENT.

A gentleman for over ten years in the wine business, would like to represent a Grower of California Wines and Distiller of Brandy for New York and the East for the sale of his entire production. First-class references. Address V.D., this office.

FAMOUS FOREIGN CLARETS.

Where They Come from and how They Are Named.

A writer in the current number of the *Universal Review* of London gives a description of some of the actual castles which have given their names to the most familiar clarets. Chateau-Margaux, he says, stands at a short distance from the little town of Margaux, built at a careful distance from the sometimes turbulent Gironde. The present structure is a massive pile that dates back not further than the second or third year of the century. It stands on the site of an ancient castle built in the fifteenth century, which played its part in any little war going forward in the neighborhood. It was only in the middle of the eighteenth century that the then proprietor discovered in the pebbly black earth peculiarly favorable conditions for the culture of the vine. He began to plant, and gradually, through a hundred years, the wines of the Chateau-Margaux grew in fame. In 1802, when chateaux were going cheap, this was bought by one of the new emperor's new marquises who pulled down the old chateau and built the modern looking pile which now stands in its place. In 1879 the chateau and the vineyard came into the possession of Count Pillet Will. Chateau-Lafite, he describes as near Pauillac, a quaint old port on the Garonne, whence is shipped the produce of the teeming vineyards divided by the marsh of Pibran. It has escaped the hand of the demolisher, and stands as it did in pre-revolutionary days. When Louis XVI, was parleying with the angered populace of Paris the chateau belonged to M. de Pichard, president of the Parliament of Guienne. But there were too many presidents about, so M. de Pichard was taken to Paris and there guillotined. The next step was to write on the walls of the chateau the magic words "Propriété Nationale." House and vineyard were put up for sale and brought into the national coffers a trifle over 1,000,000 francs. In 1818 they were sold for something less than was given in the revolutionary days, and in 1868 Baron James de Rothschild gave upwards of 4,000,000 francs for the property. It now belongs to the heirs of Baron James, Barone Alphonse, Gustave and Edmond de Rothschild. Like Chateau Margaux and others of the more famous chateaux, the stately rooms of Lafite are tenanted. Not so the cellars, the private c窖 of the Rothschilds containing 80,000 bottles of the finest wines, not only of Medoc, but of Spain, Germany and Italy. After describing some more or less famous chateaux, he says of some of the secrets of viniculture. "We islanders have a vague impression that the chief thing necessary for a vine growing country is plenty of sun. The heat and life giving propertities of the sun are undoubtedly essential, but the soil is everything. In the Medoc the limits of the most famous vineyards are marked with strange arbitrariness. Here where an irregular line is arbitrarily drawn, grow the vines that make the Chateau-Margaux or Lafite. A handsbreadth outside its vines truly grow, but produce wine of quite a different quality. What the wine likes is that stony ground scorched in the parable of the seed scatterer. It loves above all things the crevices of a rock into which its roots penetrate, hardening the plant and imparting a special flavor to the wine. A Medoc wine taster can tell at a sip what sort of ground a bottle of wine has grown in. A stony subsoil imparts a fineness of taste to

the wine, while that grown on a stony layer is marked by greater body and vinosity. While vast quantities of wine in the Medoc are bottled at the end of the second year, the fine wines are kept in casks until the third or fourth year. Once in bottle, well corked, the mind of man may be at rest about his wine, which, up to a certain limit of time goes on improving. Where occasion for care again presents itself is in getting wine out of the bottle without shaking. Most wine pauntries are furnished with a small basket in which the wine bottle may rest while the wine is drawn into the decanter. Wine merchants, wine tasters, and experienced wine drinkers in the Medoc do not trouble themselves about these contrivances. They carefully lift the bottle from a horizontal to an upright position some three or four hours before it is wanted for the table. At the same time they carefully mark the side of the bottle that has lain uppermost and in decanting pour out the wine from that, as it is sure to be free from crust. With steady hand they draw from a bottle a maximum quantity of absolutely clear bright wine. Any one who desires to drink a good glass of Medoc or Burgundy will not decant it until almost the moment it is required, thus preserving the freshness of the aroma. Good wine needs no bush; but in our climate (which, by the way, the experts of Medoc declare to be the best possible for storing fine wines) it is better for a little warmth. Rather than drink red wine in the winter months drawn from a cellar in which the temperature has not been maintained at a desirable pitch, it is better to put the wine where it may feel the fire. A better way still is to leave it on the mantelpiece of the dining-room for four or six hours before it is to be decanted.

CALIFORNIA brandy already has a good name, and under proper management the product may be given a wide sale. The opportunity is all the better because of the decline in the manufacture of pure French brandies.—*Wine and Spirit Bulletin*.

PERSONS in search of a quiet elegantly appointed restaurant, of unimpaired excellence, should go to SWAIN'S, 213 SUTTER STREET. Our wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied a short notice.

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It has many natural resources but its most wonderful product is

CALLUSTRO.

The finest polishing powder in the world. This substance has no equal for burnishing metals, polishing glass, cleaning fabrics woodwork, etc. It saves money and labor wherever applied, and should be in every household and place of business. Try it and be convinced. Call or address the

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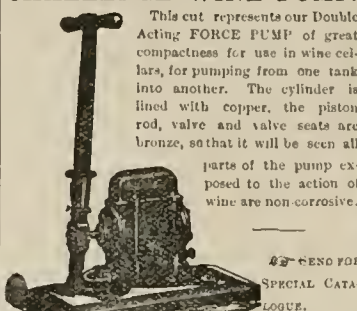
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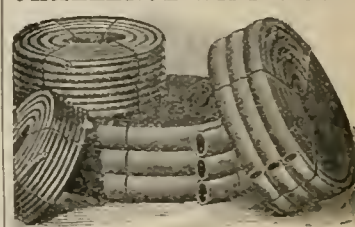


This cut represents our Double Acting FORCE PUMP of great compactness for use in wine cellars, for pumping from one tank into another. The cylinder is lined with copper, the piston rod, valve and valve seats are bronze, so that it will be seen all parts of the pump exposed to the action of wine are non-corrosive.

SEND FOR SPECIAL CATALOGUE.

We carry in stock the most complete stock of wine goods, such as Press, Crushers, Crushers and Stemmers, Wine Cocks, Etc. Write for Catalogue and Special Prices.

CHALLENGE WINE HOSE.



We are the only and exclusive manufacturers of the Challenge brand, which is admitted by the trade and parties who are using it, to be the most durable Wine Hose ever produced. This hose is not offered in competition with Hose in this market sold for the same purpose, but we place our Hose before you as a first-class Hose. Every foot is guaranteed. If proved defective in any way will forward you new length, or refund money and pay all charges attached thereto. What better guarantee can we offer? SEND FOR PRICES.

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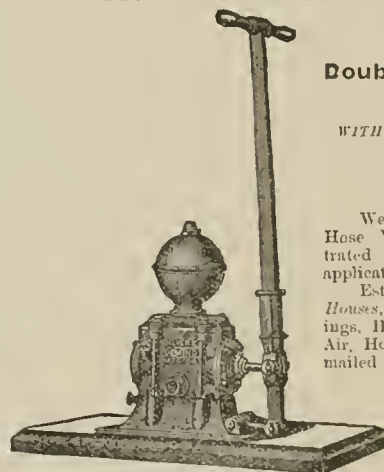
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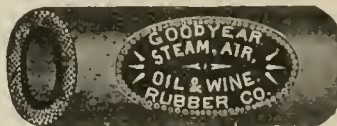
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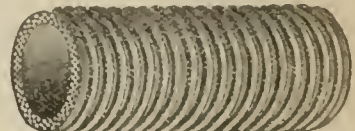
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PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Heinman & Blabion, saloon, Los Gatos, Cal., succeeded by Blabion & Dulion.
 Bauer & Woodside, hotel, Modesto, Cal., dissolved.
 Geoffrey & Faber, saloon, San Jose Cal., dissolved, A. Faber continues.
 C. Wreden & Co., brewers, San Francisco, Cal., dissolved, W. Fautz retired.
 M. L. Marshall, saloon, Denver, Colo., succeeded by G. Vrooman.
 C. Visscher & Co., saloon, Leadville, Colo., dissolved.
 Warn & Co., saloon, Santa Barbara, Cal., dissolved.
 V. Bero & Co., hotel, Denver, Colo., succeeded by V. Bero.
 E. Smith, hotel, Forest Grove, succeeded by T. Mannis.
 P. Pellison, hotel, San Francisco, Cal., M. Pellison admitted as half partner.
 Beck & Bunte, wholesale liquors, Glenwood Springs, Colo., dissolved.
 Harrold & Rask, saloon, Denver, Colo., dissolved.
 W. B. Thews, saloon, Malad, Idaho, succeeded by Blum & Duell.
 Berta & Capucetti, restaurant, Petaluma, Cal., dissolved, Berta continues.
 Sawyer & Fogarty, saloon, Gallup, N. M., dissolved.
 Clark & Parker, saloon, Las Vegas, N. M., dissolved.

Failures, Attachments, Etc.

Charles Krause, saloon, Mayfield, Cal., petition in insolvency.
 B. W. Russell, saloon, East Portland, Or., attached.
 Maxwell & Hussey, saloon, Marysville, Cal., attached.
 L. Ott, saloon, San Francisco, Cal., attached.
 A. A. Scott, restaurant, Chico, Cal., petition in insolvency.
 Mackel & Co., saloon, Los Angeles, Cal., attached.
 W. N. De Rose, saloon, San Francisco, Cal., petition in insolvency.
 S. Knight, hotel, Los Angeles, Cal., attached.
 L. C. Millsap, saloon, Capay, Cal., attached.
 D. R. McNeill, saloon, San Francisco, Cal., attached.
 J. O'Neil, hotel and saloon, San Francisco, Cal., attached.

Sold Out.

Cooper & Kemble, saloon, Fort Bragg, Cal., sold to A. Hooper.
 D. O'Banion, saloon, Marysville, Cal., sold to P. Slattery.
 Charles Klein, saloon, Oroville, Cal., sold to J. Rebscher.
 C. H. Thompson, saloon, Denver, Colo.
 M. A. Bell, hotel, Argo, Colorado.
 J. Workman, saloon, San Pedro, Mont.
 R. Cohen, saloon, Denver, Colo.
 F. Cavagnaro, saloon, Stockton, Cal.
 H. Smith, restaurant Wallula, W. T.

George Bassett, saloon, Redding, Cal.
 F. Sifert, saloon, San Diego Cal., sold to George Henniger.
 Pierce & Murray, clubroom, etc., Cheyenne, Wyo.
 L. Kahls, saloon, restaurant and beer bot-
 tler, Cheyenne, Wyo., sold out saloon
 and restaurant.
 E. Learn, saloon, San Diego, Cal.
 G. M. Riddle, saloon, Wardner, Idaho,
 sold to J. Herrman.
 W. B. Wyman, saloon, Salida, Colo.
 H. W. Durcke, saloon, Belen, N. M.

Burned Out.

J. F. Forbes, saloon, Linkville, Or.
 G. W. Smith, hotel, Linkville, Or.
 R. B. Hutton, saloon, Linkville, Or.
 Theodore Weyer, saloon, Portland, Or.
 Mrs. J. Moran, hotel, Los Angeles, Cal.
 J. Dortmund, wines, Petaluma, Cal.
 Florence Brewery, Florence, Cal.
 Paw & King, saloon, Ouray, Colo.
 O. T. Onarheim, saloon, Anaconda, Mont.
 Anna H. Dana, saloon, Anaconda, Mont.
 L. E. Winsett, saloon, Lemorne, Cal.
 J. Hammond, saloon, Stockton, Cal.
 R. D. Sproule, saloon, Stockton, Cal.
 C. Prouse, saloon, Stockton, Cal.
 H. Dortmund, winery, Petaluma, Cal.

Out of Business.

D. Valentine, hotel, Cottage Grove, Or.
 Clark & Mardock, hotel, Cascade, Colo.
 Matthews & Kendall, saloon, Cerrillos, N. Mexico.

J. W. Rain, saloon, Williams, A. T.

Deceased.

E. F. Fertig, saloon, Denver, Colo.
 G. W. Burgess, hotel, Eagle Rock, Idaho.

Deeds and Transfers

J. Gerdes, saloon, Portland, Or., received deed \$100.
 Feldschau & Hager, restaurant, Los Angeles, Cal., conveyed realty \$650.
 W. Gordon, hotel, Los Angeles, Cal., conveyed realty \$400.
 Starkey & Peyron, saloon, Norwalk, Cal., bill of sale \$800.
 P. Abraham, saloon, Petaluma, Cal., received deed \$325.
 L. Conannon, saloon, San Francisco, Cal., received deed \$10.
 Hencken & Brandt, saloon, San Francisco, J. Henckin filed homestead.
 Schade, Harmon & Co., hotel, Portland, Or., Schade gives deed to Harmon \$2100.
 Pedrazzi & Granettoni, saloon, San Francisco, Cal., Pedrazzi received deed \$10.
 J. V. Spencer, hotel, Laguna Beach, Cal., conveyed realty.
 Megler & Wright, saloon, Astoria, Or., A. Megler gives deed \$225.
 Charles Wright, restaurant, Astoria, Or., gives deed \$1500.
 L. Feurer, brewery, Portland, Or., gives deed \$125.
 J. G. Kelly, saloon, San Francisco, conveyed realty, gift.

Realty Mortgages.

P. Love, saloon, Colusa, Cal., \$600.
 Bachman & Hencken, brewery, Germantown, Cal., R. Bachman gave \$600.
 Lang Bros., beer bottlers, San Francisco, Cal., \$12,000.
 Nagele & Svensson, saloon, Sacramento, Cal., \$1500.
 W. Deaney, saloon, San Francisco, Cal., \$2700.
 L. Lynch, saloon, San Francisco, Cal., \$2000.
 J. H. Davis, saloon, Farmington, Wash., \$1,000.
 S. Strasser, saloon, Ramona, Cal., \$200

Chattel Mortgages.

G. Rallenburger, saloon, Denver, Colo.
 D. McGinnis, hotel, Portland, Or., \$600.
 F. Custer, saloon, Denver, Colo., \$600.
 A. S. Emery, saloon, Pueblo, Colo., \$2500.
 B. W. Russell, saloon, Portland, Or., \$600.
 Gordon & McKissick, saloon, Butte City Mont., \$2,500.
 P. Bucie, saloon, Butte City, Mont., \$1,000
 J. H. Davis, saloon, Farmington, Wash., \$24.

Mortgages Discharged.

M. Herrman & Co., hotel, San Francisco, partially discharged.
 M. Denicke, wines, Fresno, Cal., discharged \$9500.
 Nagele & Svensson, saloon, Sacramento, Cal., Nagele discharged \$1850.
 Mathews & Grancevich, saloon, San Francisco, Cal., L. Mathews discharged \$800.

Judgments, Etc.

E. Post, hotel, Portland Or., sued \$1000.
 Pierce & Gale, hotel, Burney Valley, Cal., suit for dissolution, J. W. Brown, receiver.
 Tarracina Hotel, Redlands, Cal., judgment \$7000.

Miscellaneous.

R. O. Adkins, restaurant, Los Angeles, Cal., left town.
 M. Cannitzer, saloon, Denver, Colo., resumed business.
 T. Barnes, saloon, Loveland Colo., robbed \$300.
 A. S. Marsh, saloon, Seattle, W. T., robbed \$400.
 A. Cencal, saloon, Bloasburg, N. M., about to retire from business.

EXPORTS AND IMPORTS.

Statistics of the Wine, Spirit and Beer Trade.

During the fiscal year ending June 30, 1889, the imports of malt liquors in jugs and bottles were 1,150,465 gallons, and the imports of liquors in casks and barrels were 1,373,666 gallons, making the total imports 2,524,131 gallons valued at \$1,362,211. The imports during the fiscal year ending June 30, 1888 were 2,516,894 gallons valued at \$1,363,858, so that the value of imports was less by about a thousand dollars.

The imports of brandy for the year ending June 30, 1889 were 400,155 gallons and of all other spirits 1,130,392 gallons making the total 1,530,547 gallons valued at \$1,928,087 as against 1,569,843 gallons valued at \$1,957,811 for the fiscal year ending June 30, 1888.

The imports of champagnes and all sparkling wines for the year ending June 30, 1889 were 315,870 dozens as against 294,914 dozens in 1888. The value was \$4,254,413 in 1889 and 3,646,475, in 1888.

The imports of still wines for 1889 were 3,073,554 gallons and 260,026 dozen valued at \$3,452,359, while for the year ending June 30, 1888 the imports were 3,333,322 gallons and 284,174 dozens valued at \$3,699,723.

These figures are certainly significant as showing that American goods are finding more and more favor among American consumers. Except in the single matter of champagnes the imports have decreased on beer, wine and spirits alike.

The exports show a decrease in some lines and a heavy increase in others. The malt liquors show a decrease on bottled goods. The exports for 1888-89 (fiscal year) were 374,942 dozens and 170,176 gallons in casks valued at \$625,396 as against 395,424 dozens and 146,226 gallons, valued at \$66,842 in 1887 and 1888.

The exports of spirits were as follows: alcohol 276,726 gallons valued at \$78,615; cologne spirits 141 gallons valued at \$115; rum 445,589 gallons valued at \$524,509; bourbon whisky 1,292,329 gallons valued at \$1,081,347; rye whisky 333,805 gallons valued

at \$362,688; all other spirits 291,840 gallons valued at \$170,827; total 2,693,430 gallons valued at \$2,518,101. For the fiscal year of 1887 and 1888 the exports were as follows: alcohol, 320,317 gallons valued at \$84,852; cologne spirits 14,325 gallons, valued at \$12,838; bourbon whiskey 225,754 gallons valued at \$220,104; rye whiskey 153,681 gallons valued at \$163,744; all other spirits 311,760 gallons valued at \$170,017; total 1,885,866 gallons valued at \$871,377. It will thus be seen that the exports rose in one year from 1,885,866 gallons to 2,693,430 gallons, and the values from \$881,377 to \$2,218,101. The increase as will be noted is almost wholly due to the increased exports of bourbon and rye whiskies, the bourbon whiskey exports of 1889-88 being about five times what they were in 1888-87 and the exports of ryes more than double.

The exports of wine to foreign ports show a wealthy increase. In 1889-88 the exports were 7,311 dozens and 372,350 gallons as against 7,185 dozen and 302,233 cases in 1888-87. The value of exports rose from \$233,233 in 1888-87 to \$269,488 in 1889-88.

A small quantity of wine, spirits and beer which is imported from abroad is annually exported again to foreign countries; under this head of re-exports comes 7,512 gallons of foreign malt liquors valued at \$3,995; 49,172 gallons of spirits valued at \$49,755; and 2,205 dozens champagne, 4,329 dozens still wines, and 40,715 gallons of still wines in wood all valued at \$68,020. In 1888-87 the re-exports were 2,466 gallons malt liquors valued at \$1,609; 36,395 gallons spirits valued at \$11,697; and 2,058 dozens champagne, 4,266 dozens still wines, and 49,883 gallons still wines, all valued at \$68,279. A slight increase is thus noted all around with the exception of the re-ports of still wines in cases where a decrease of about 9,000 gallons is noted.

SOME SENSIBLE SUGGESTIONS.

Ezterhazy in his report on grape culture and wine manufacture, of Europe, says a writer in the *Vineyardist*, gives the precise area of ground covered by the only vineyards which produce the grapes from which sparkling wines are made without the introduction of any foreign substance. The area is so exceedingly small in comparison to the vast quantities of sparkling wines, or champagnes imported into this country alone, that if the whole space were covered by an immense cistern filled annually, it could scarcely hold sufficient to meet the demand.

The exercise laws of England, specify that the port wines may be re-inforced by mixing 4 to 6 per cent. pure spirit at proof. Wines for export to the United States are largely re-inforced with low grade spirits manufactured here, imported to Europe and exported back to us in that shape.

It, of course, matters little what if any effect would be had upon such mixtures by any invention, except to drive them out of the market; the sooner this shall be done limiting the trade to pure native or pure foreign wines the better. In fact the view of the deadly stuff with which foreign dealers flood this country, the important interest involved is the increase of grape culture with us. I favor the forfeiture and destruction of all impure or adulterated wines imported here twelve months after the passage of the act; and so high a tariff on pure wine as to place all employed here in such production above all possible competition with cheap or pauper labor.

NATIVE WINE SHIPMENTS BY SEA.

PER P. M. S. S CO'S STEAMER SAN BLAS, SEPTEMBER 14, 1889.

TO NEW YORK.

MARCO.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
H & W	Napa Valley Wine Co.	34 cases Wine.	2,229	\$229
C V Co.	B Dreyfus & Co.	20 barrels Wine.	1,005	500
A V Co.	C Schilling & Co.	60 barrels Wine.	4,706	1,140
J P.	Berges & Domeniconi	50 barrels Wine.	2,380	620
A M.	A Netter.	20 barrels Wine.	958	304
A P.	Lenormand Bros.	1 barrel Wine.	48	25
B S.	"	100 barrels Wine.	5,122	1,573
H W.	"	25 barrels Wine.	1,291	646
W & H.	Lachman & Jacob.	10 barrels Wine.	2,300	600
F A.	"	25 barrels Wine.	521	216
E V R in diamond.	"	15 barrels Wine.	520	163
A V Co.	"	45 barrels Wine.	1,257	423
K in diamond.	"	15 barrels Wine.	2,318	730
S in diamond.	"	20 barrels Wine.	770	244
L K.	"	32 barrels Wine.	1,548	743
"	"	35 barrels Wine.	1,650	713
"	"	35 barrels Wine.	1,792	707
Total amount of Wine, 34 cases			30,567	\$10,457

TO CENTRAL AMERICA.

R D G, La Libertad	John T Wright	4 cases Wine.	215	\$15
B E T, San Juan del Sur	"	2 kegs Wine.	39	25
J M, Corinto	T W Jackson & Co.	10 cases Wine.	35	35
M, in diamond, Corinto	Hellman Bros & Co.	1 barrel Wine.	21	35
H F P, Ocosingo	J Gundlach & Co.	3 barrels Wine.	153	105
A S & Co, Corinto	"	5 cases Wine.	20	20
D M A, La Union	E L G Steele & Co.	10 cases Wine.	34	34
J H, La Union	B Dreyfus & Co.	22 kegs Wine.	295	270
O C, La Union	"	10 kegs Wine.	206	210
O C N, La Union	"	30 cases Wine.	170	170
B M B, Corinto	"	2 barrels Wine.	102	60
G S, San Juan del Sur	Urrutia & Urioste	1 case Wine.	5	5
"	"	14 cases Wine.	104	104
"	"	2 cases Wine.	102	102
"	"	16 cases Wine.	54	54
Total amount of Wine, 60 cases and			930	\$1,063

TO MEXICO.

A & O C, Manzanillo	Thannhauser & Co.	4 barrels Wine.	56	49
V H, Manzanillo	"	1 keg Wine.	20	12
R H, San Benito	"	2 barrel Wine.	66	45
J M, Manzanillo	J O Meyerink	1 barrel Wine.	50	50
A A, Acapulco	"	2 barrels Wine.	95	60
H T, Manzanillo	J Gundlach & Co.	13 cases Wine.	106	79
G L, Mazatlan	L F Lastreto	2 kegs Wine.	20	20
A L, Acapulco	"	1 barrel Wine.	52	30
G S, San Blas	W Loiza	3 cases Wine.	179	60
O & Co, Puerto	E Kemm & Co.	3 barrels Wine.	751	110
O & Co, Angel	"	6 cases Wine.	24	24
C H, Angel	Lievre Frickes & Co.	3 octaves Wine.	37	30
J M, Mazatlan	W Loiza	3 packages Wine.	83	61
S H Salina Cruz	"	44 half-barrels Wine.	1,080	851
B T, San Benito	"	1 octave Wine.	16	12
C M F, Mazatlan	"	2 cases Wine.	21	10
B L, Mazatlan	"	1 octave Wine.	21	11
P C C, Acapulco	"	4 barrels Wine.	04	48
"	"	1 keg Wine.	20	16
Total amount of Wine 8 cases.			2,716	\$1,518

TO NEW YORK—Per Ship Ivy, September 12th.

F in diamond	Fliegenheimer Bros.	50 barrels Wine.	2,440	\$976
C in diamond	C Carpy & Co.	50 barrels Wine.	2,440	3,787
C in diamond	"	50 barrels Wine.	9,468	3,975
E B & J	Lachman & Jacob.	200 barrels Wine.	1,525	610
H W & Co.	Lenormand & Co.	30 barrels Wine.	9,837	3,935
B D & Co.	B Dreyfus & Co.	200 barrels Wine.	20	16
W & Co.	Beringer Bros.	20 puncheons Wine.	4,367	1,747
"	"	3 half-punches Wine.	5,568	2,228
A V.	C Schilling & Co.	118 barrels Wine.	21,392	8,557
D in diamond.	Edge Hill Vineyard	425 barrels Wine.	61,537	\$25,815
Total amount of Wine.			61,537	\$25,815

TO HONOLULU—Per Steamer Australia, September 14, 1889.

L in diamond	S Lachman & Co.	6 barrels Wine.	250	\$100
L & Co	Lachman & Jacob.	8 cases Wine.	371	281
H W & Co.	C Schilling & Co.	3 cases Wine.	193	125
F A S Co.	"	1 barrel Wine.	51	41
"	"	2 cases Wine.	127	83
H J	Arpad Harszthy & Co.	1 barrel Wine.	81	23
"	"	20 barrels Wine.	396	312
"	"	70 5-gallon Kegs.	350	272
"	"	25 10-gallon Kegs.	250	177
"	"	15 cases Wine.	37	51
"	"	1 case Wine.	61	42
"	"	20 Kegs Wine.	150	136
"	"	2 half cases Wine.	30	30
"	"	4 barrels Wine.	119	119
"	"	1 barrel Wine.	50	13
"	"	3 cases Champagne.	36	36
"	"	25 cases Champagne.	284	284
"	"	5 cases Champagne.	30	30
Total amount of Wine.			2,512	\$1,893
Total amount of Champagne 33 cases and			304	304

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S Walla Walla	Victoria	J Gundlach & Co.	2 barrels Wine.	94	\$93
Bkt C D Bryant	Honolulu	M S Gribbaum & Co	1 cask Wine.	50	50
"	"	Oeo S Bowman	7 cases Wine.	50	50
Sch Annie Gee	Alta	W Loiza	3 cases Wine.	190	127
S S Oceano	Yokohama	C Schilling & Co.	9 barrels Wine.	448	162
S S Umattila	Victoria	O Mighlavacca.	2 barrels Wine.	100	40
Bkt J D Spreckels	Honolulu	D W Gedde	85 kegs Wine.	1	620
"	"	"	35 "	875	251
S S San Blas	U S of Columbia	J Gundlach & Co.	24 barrels Wine.	380	20
"	"	"	6 cases Wine.	62	53
Br Ship Armida	Denmark	Lachman & Jacob.	1 barrel Wine.	62	40
"	"	J P Smith	8 cases Wine.	52	45
"	"	Kohler & Frobling	1 barrel Wine.	52	45
Sch W S Downe	Honolulu	B Dreyfus & Co.	55 cases Wine.	2,208	1,570
"	"	"	120 10 gal kegs Wine.	120 5	134
"	"	"	15 cases Wine.	134	80
"	"	"	2 cases Wine.	168	101
"	"	"	5 quarter casks Wine.	200	120
"	"	"	20 10 gal kegs Wine.	25	16
"	"	"	5 "	20	16
Es Sutherlandshire	England	D Donahue Jr.	1 cask Claret.	20	16
Total amount of Wine 90 cases and			6,950	\$3,585	
Total shipments by Panama Steamers, 102 cases and			31,215 gallons	\$13,028	
Total Miscellaneous shipments, 33 cases and			67,079 "	\$28,075	
Grand Totals, cases 135 and			101,331	\$41,103	

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA.

September 8, to September 22, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S San Blas	New York	Berges & Domeniconi	2 barrels Brandy.	87	\$178
"	"	"	3 barrels Brandy.	217	437
"	"	Lachman & Jacob.	1 barrel Brandy.	44	102
"	"	"	1 barrel Brandy.	43	100
"	"	"	10 half-barrels Brandy.	257	622
"	Ocosingo	Hellman Bros & Co.	6 cases Whiskey.	87	108
"	Corinto	Wilmerding & Co.	2 barrels Brandy.	87	217
"	Puntas Arenas	"	2 barrels Whiskey.	87	86
"	La Libertad	L D Haas	1 barrel Whiskey.	42	57
"	"	"	2 barrels Whiskey.	84	125
S S Walla Walla	Victoria	Moore Hunt & Co.	1 puncheon Whiskey.	173	465
"	"	Lilienthal & Co.	20 cases Whiskey.	200	200
Br Ship Armida	Liverpool	H Webster	12 packages Brandy.	596	596
"	"	H H Kobler	50 packages Brandy.	1,289	1,289
Schn W S Downe	Honolulu	Spruance Stanley & Co	55 cases Whiskey.	480	480
Brig J D Spreckels	"	D W Gedde	10 cases Brandy.	50	50
S S Australia	"	Spruance Stanley & Co	50 cases Whiskey.	411	411
"	"	Wilmerding & Co.	1 barrel Whiskey.	40	50
"	"	"	5 cases Whiskey.	121	162
"	"	A Fenkhausen & Co	10 cases Whiskey.	24	70
"	"	Lilienthal & Co.	72 cases Whiskey.	683	683
Total amount of Brandy, etc, 10 cases and			2,640	\$3,529	
Total amount of Whiskey, etc, 21 cases and			572	2,954	

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

September 8 to September 22, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE
S S San Blas	La Libertad	Cabrera Roma & Co.	8 cases.	106
"	Corinto	T W Jackson & Co.	6 barrels.	75
"	San Jose de Guatemala	Schwartz Bros	12 barrels.	114
"	La Union	Fredricksburg Brewing Co	40 cases.	264
"	"	"	14 cases.	104
"	"	"	2 cases.	1
"	Corinto	"	16 cases.	102
"	Tonalá	Cabrera Roma & Co.	20 cases.	106
"	Puerto Angel	E Keyner & Co.	20 cases.	32
"	"	Lievre Frickes & Co.	9 cases.	104
"	Acapulco	J O Meyerink	8 boxes.	35
"	Manzanillo	"	6 boxes.	65
"	Salina Cruz	Thannhauser & Co.	20 barrels.	234
"	San Benito	"	20 barrels.	255
"	Panama	Fredricksburg Brewing Co	9 cases.	95
S S Walla Walla	Victoria	Chicago Brewing Co.	15 half-barrels.	60
"	"	Fredricksburg Brewing Co	24 quarter-barrels.	45
"	"	"	10 cases.	62
"	"	Jno Welland Brewing Co	34 barrels.	9
"	"	"	50 cases.	15
"	"	"	15 1/2 barrels.	46
Sch W S Downe	Honolulu	B Dreyfus & Co.	200 cases.	1830
"	"	Welch & Co.	200 cases.	560
Bkt W H Diamond	"	Wm Wolf & Co.	82 barrels.	820
Sch Annie Dee	Alta	W Loiza	25 barrels.	832
"	"	"	30 barrels.	367
S S Australia	Honolulu	Jno Welland Brewing Co	650 packages.	1320
"	"	Chicago Brewing Co.	25 packages.	112
"	"	John T Cutting Co.	15 cases.	170
"	"	Fredricksburg Brewing Co	25 packages.	100
"	"	"	10 cases.	100
"	"	"	70 cases.	641
"	"	"	30 cases.	287
"	"	"	284 packages.	554
S S San Blas	Mazatlan	National Brewing Co.	20 barrels.	160
"	Acapulco	"	11 cases.	6
Total value.				\$10,516
Grand Totals 851 cases, 269 cases, 239 barrels, 15 half-barrels, 965 packages boxes, 24 quarter-barrels.				

BEER IMPORTS BY RAIL, S. P. CO.

August 19 to September 8, 1889.

CONSIGNEES.	Cases	Paras	1/2 Barrels	Bulk lbs.	Bottled lbs.
Sherwood & Sherwood	85	274		48,800	40,760
Jones, Mun'y & Co.			300		2,825
C A Zinkland	209				20,000
Collector of Port					
Total.			209	85	474
				48,800	10,585

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Sept. 8, 1889, to Sept. 22, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy Pounds.	Whiskey, Pound.	ALCOHOL AND SPIRITS, POUND.
Lilienthal & Co.	332				131,830
C W Craig	240				95,100
Jones, Mundy & Co.	150			76,370	
W Wolff & Co.	120				48,860
Schreute & McRum	64			31,750	27,850
E Martin & Co.	75				21,000
Moore Hunt & Co.	64			32,000	
Siebs Bros & Plageman	60			29,850	
Meyerfield Mitchell	65			35,700	
L Tausch	64				24,620
B Meyer & Co.	6			1,645	
A Samset	2			1,000	
O F F Co	5			1,820	
J H Wilber	1			410	
Riorden & Co.	1			420	
Total	1,354	41		211,586	347,660

IMPORTS OF WINES AND LIQUORS IN BOND BY RAIL

SHIPERS	PACKAGES AND CONTENTS.	CONSIGNEE.
J C Shriver	10 cases Wine	P G Satatie
S V Fomaris	100 cases Champagne	Macdonay & Co
"	702 cases Champagne	Bk of B North America
"	225 cases Champagne	F de Bary
"	20 casks Brandy	M Walter & Co
Renault & Neudstadt	25 casks Champagne	Hellman Bros
Southern Pacific Co	24 cases Wine	Max Bechtel
Anheuser Busch	20 cases Beer	Collector of Port
F de Bary	100 cases Champagne	F de Bary
Palat Brewing Co	164 casks Beer	Wm Wolff & Co

JOHN H. WISE, Pres.	H. T. SCOTT, Vice-Pres.	CHAS. H. FROST, Gen'l Mgr.	C. S. FREDLE, Sec'y.
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It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

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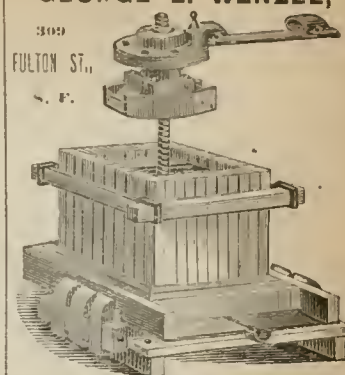
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"Tears of the Doaro," 1835 (white port) bottled in Oporto by Osborn & Co.

Amontillado Sherry, 1836; red port, 1838; stock of late Raphael Semmes, who founded the firm at Washington, D. C., in 1819.

Duke of Argyle Scotch whiskey, given Mr. B. J. Semmes by ex-President Jefferson Davis, on New Years day, 1869, and then a rare old whiskey. It had been presented to Mr. Davis by the Duke on the former's visit to Scotland.

Red Bucellas, 1839, private stock of Raphael Semmes, and one of the rarest wines in the world. Sent him by the Prior of the Dominican Monk, Corpo Santo, Portugal.

Yannissee whiskey, 1838, made by Raphael Semmes, at the Yannissee distillery near Washington. This whiskey was shipped to Memphis from the Washington house in 1858, in half pipes, and cost the firm five dollars per gallon at that time, without tax or profit. It was hid in the cellar of St. Agnes Academy, together with the above wines, during the late war. They were packed in hogsheads and the contents unknown, or probably they would have been confiscated for "sickness" (?) by the Federal Government.

On the return of Major B. J. Semmes, who established himself in the Irving Block, which is remembered so pleasantly by those who occupied it during the late war, it was restored to the owner. One of these bottles of 1838 Yannissee has been inclosed under seal to await the majority of J. M. Semmes, Jr., who is the eldest son of the fourth generation, and now eleven years old. At that date B. J. Semmes & Co. will seal a bottle for their centennial celebration.—*Bulletin Louisville.*

WINE AND BRANDY SHIPMENTS.

The overland shipments of wine by the Southern Pacific Company's lines during the month of August were as follows:

Sao Francisco.....	2,260,130 pounds.
Oakland.....	110,690 "
Sacramento.....	317,930 "
San Jose.....	39,770 "
Stockton.....	8,670 "
Los Angeles.....	96,310 "
Colton.....	281,270 "
Total.....	3,145,770 "

The brandy shipments were:

San Francisco.....	27,670 pounds.
Los Angeles.....	3,740 "
Colton.....	12,260 "
Sacramento.....	1,150 "
San Jose.....	4,480 "
Total.....	49,300 "

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NOTICE.

To Wine Makers and Dealers:

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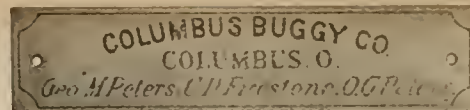
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JOHN ROCK, Manager

CALIFORNIA NURSERY CO.

Niles, Alameda County, Cal.

FULDA BROS.,
36 and 40 Spear Street
San Francisco, Cal

THE TRADE.

John Wieland has gone into the country to be absent a month.

Macouray & Company received a card load of the only "Roederer" last week.

During the past four months Laebman & Jacobi have purchased 4,000,000 gallons of wine.

J. C. De St. Hubert, manager of the California Wine Growers' Union, made a business trip to Fresno last week.

It is reported that Gooderham & Worst at Toronto have sold their distillery to an English syndicate for \$6,000,000.

The Internal Revenue office is finding difficulty in obtaining gaugers to serve during our brandy season—at least California Congressmen fail to recommend.

The Women's Temperance Union of San Miguel is agitating the question of incorporating the town and stopping the sale of wines and liquors by local option.

John D. Siebe, of Siebe Bros. & Plageman, has returned from a month's sojourn at the springs. He looks rugged and happy and is again up to his eyes in business.

The Southern Pacific Company has made another good stroke of business by making Santa Rosa a terminal point for overland shipments. This will assist wine shipments from that place.

William Wolff, of the importing house of Wm. Wolff & Co., who reached New York from a six months' pleasure trip abroad, on August 30th, has been doing some of the western cities on his way home.

The business of the late M. Warde, the well known wholesale wine and liquor dealer who died on the 28th of last month, is being conducted by his widow under special letters of administration.

Richard T. Carroll, of Carroll & Carroll, enjoys good horse-racing better than any other man in the trade. As a natural consequence he braved the heat and mosquitoes of Sacramento and took in the races at the State Fair.

Wolf, James & Co. is the title of a new wholesale wine and liquor firm. It is an outgrowth of the well-known house of John Wolf & Co., of 409 Merchant street. The firm's place of business is now at 418 and 20 Clay street.

The town trustees of Sonoma have raised the liquor license to \$15 per quarter, and have adopted an ordinance requiring every liquor dealer to give bonds in the sum of \$200 "to keep the peace and close up his place of business at 10:30 o'clock every night in the year."

Kansas has a tremendous corn crop, and gaugers with a surplus stock are sorry that the stills have been closed up. The only thing the Kansas farmers can do with their surplus is to use it for fuel, as they have often done before, or feed it to hogs. The spirit men should boycott Kansas corn.

There is a well founded rumor afloat in Fresno that Ben Kohlberg closed a big sale for Spruance, Stanley & Co., just as the thermometer reached 102 in the shade, and that he then fled to an ice-house where he spent the remainder of the day wondering if it was possible for the future state to develop any hotter weather than the metropolis of the raisin growing districts.

The Napa Valley Wine Company had a jubilate time the other day over the fact that they had the honor of sending out the first special wine train from California or

any other wine district in the country. The train contained fourteen cars loaded with dry and sweet wines bearing the mark of the company. Special wine trains will now be in order.

Eastern advices are to the effect that the well-known Louisville distillers, Messrs. J. G. Mattingly & Sons, are experiencing a financial embarrassment. The firm has not made an assignment but has asked its creditors for an extension of time to enable them to tide over their difficulties. Their assets are reported to be \$500,000 and their liabilities \$260,000.

The California Wine Growers' Union display the following wines at the State Fair: Sauterne, claret, port, sherry, tokay, Riesling, Burger, Angelica varieties. From the Pacific Wine Company, of San Jose, there is to be seen samples of brandy, Venteros, Riesling, claret, port, sherry and Angelica. The Fresno Vineyard exhibit is also included in the display. It consists of five standard varieties.

Sending coals to Newcastle is regarded as a very strange proceeding, but it is not one-half as peculiar as sending California wine to Paris, but that is what Sherwood & Sherwood did last week. They received an order direct from Paris for a lot of the celebrated Schramsberger wine, which was forwarded in the full confidence that in a contest of merit it will not suffer in comparison with the French product of the same variety.

The Treasury Department has reversed its ruling in the case of the application of Messrs. Sherwood & Sherwood for permission to make transportation and exportation entry for benefit of drawback—via New Orleans—of certain wine which remained in warehouse at your port after payment of duty thereon. Collector Phelps has been instructed to allow the goods to be entered for transportation and exportation with the benefit of drawback.

The *Woman's Journal* reports a singular result of the local option law in Massachusetts. It is making Boston the only place to get a drink in the entire State, because the country towns and suburbs vote "no license," which sends the drinkers to Boston to get their whiskey. If the railroad travel is increased to the extent the *Journal's* article suggests, the transportation companies must be deriving the principal advantage from the law.

The New York State Wine, Liquor and Beer Dealers' Association held an annual convention at Rochester on the 3d, 4th, and 5th ults. There were 400 delegates present representing a membership in the State of 15,000, showing that the organization is in a very healthy and growing condition. Such an aggregation of business men is a mighty power for the protection of joint interests and California dealers might well follow the example of their New York brethren in the matter of thorough organization.

Laebman & Jacobi are building a massive and substantial addition to their immense wine cellars on Bryant and Second streets. The building is of brick, three stories high, with a thirteen and one-half foot basement, and covers a space 80x125 feet. For the purpose of storing wine in the new building they have purchased \$75,000 worth of new oak casks, which are now being delivered. On the completion of the added structure, the firm will have a solid brick building covering an area 275x160 feet, with a storage capacity of 3,500,000 to 4,000,000 gallons.

There is apparently serious trouble brewing for the wine and liquor trade in Sacramento, in the shape of a proposed new charter in which the people will be called upon to vote on the high license question. The *Bee* of that city states that at the last meeting of the Common Council a Committee of the Liquor Dealers' Association, consisting of H. F. Dillman, A. Wertheim, John Grubler, E. M. Stevens, J. Naagle and Frank Rubstaller, appeared with a remonstrance against the submission to a vote of the high license question. The remonstrance, which the Committee declared had received the signatures of one thousand citizens and taxpayers, declared that the proposed election was entirely unnecessary. The document declared that "undesirable resorts and disreputable saloons can and ought to be regulated or suppressed by the Police Department." And that "a high license will have the effect of destroying the business of many poor and worthy persons, while dives (so-called) and disreputable places could easily pay the license and thus defeat the good end sought to be obtained."

One of the councilmen moved that the whole matter be laid over till after the adoption of a new charter on the ground that a high license could not be collected under the present charter. The Mayor was prepared to submit the matter to the people, where he thought it properly belonged. He was inclined to believe, however, that special matters should be submitted at separate elections. Perhaps the matter of a new charter should be attended to, so as to be sure to have an organic law that would enable the enforcement of high license if carried; after that call an election on license. Councilman Wolf said he had promised to give the people a chance to vote on high license if they desired it, and was prepared to keep his pledge. The matter was finally laid over for a week, and it was decided to call an election for freeholders to frame a charter in December next, when the high license fight will begin in earnest.

It was explained to the Board that while but two hundred citizens had asked for an election over five times that number were opposed to it, this being urged in answer to the Mayor's suggestion that the Board had only been asked to allow the people to vote upon the question.

REV. DR. DILLE, of Oakland, at a temperance meeting a few nights ago, gave an insight into the aims of the temperance crowd in this State. After predicting that the liquor traffic must "go" before the onslaughts of its enemies, he bestowed a lot of tuff on that peculiarly meddlesome organization known as the Women's Temperance Union, and took a new and somewhat surprising tack and roundly abused the State Viticultural Commission, which he designated as "a common enemy." The Reverend gentleman could not find words quite bitter enough to apply to this association, and it seems that if the temperance fanatics have their way in the campaign that is approaching, the Viticultural Commission and the wine and liquor business will be buried in the same grave. It remains for those interested in these branches of trade and industry to determine whether the aims of the temperance people shall be realized.

Subscribe for the MERCHANT AND VITICULTURIST.

RAISINS.

There is every indication that the raisin market will remain strong till the end of the year, at least, and so far as the high grade are concerned there is no prospect of a falling off in the demand. The reason for the present satisfactory condition is found in the fact that the Spanish product is considerably below the estimate furnished the trade some time ago by dealers on the other side of the water. Advices from Spain are to the effect that the crop of Malaga is short, and that not more than 75,000 or 100,000 boxes can be spared for the American market. Hence the holders of this class of raisins may feel assured that his goods will command top prices until they come in competition with a new crop.

Some of the heavy dealers complained that a great many poor raisins are being packed this year, and they predict that these goods will not meet with as good a reception as is expected for them. One thing is certain, however, and that is that California raisin growers in so far as their present crop is concerned will not be threatened with any serious competition from abroad; and in filling the markets that have heretofore been held by the Spanish article, the raisins of the Golden State are sure to find many new friends and consumers, all of which will tend to enlarge the market for our goods.

The Fresno Raisin and Fruit Packing Company have received an order from Pensacola, Fla., for a carload of the famous Lion brand raisins.

A. Butler, of Fresno, will make 100,000 boxes of raisins this year. He has bought all the dried white grapes from the Barton Vineyard.

W. F. Thompson, of San Pasqual valley, San Diego county, says his vineyard will produce 20,000 pounds of raisins. The first picking of 500 trays is now in the sweat boxes.

B. F. Moore of Tulare, is proud of the fact that he raised this season a bunch of raisin grapes that weighed seven pounds. He says Tulare will become a great raisin producing county.

The claims of Fresno to be made a terminal point on the Southern Pacific are being pushed by the friends of the raisin industry. Fresno is 120 miles from the nearest terminal and shipments are exceeded in quantity only by San Francisco and Los Angeles.

The overland shipment of raisins during August, over the Southern Pacific Company's line were as follows:

San Francisco.....	29,230
Stockton.....	20,100
Los Angeles.....	40,950
Total	90,280

Local quotations for raisins are as follows: London Layers, $\frac{1}{2}$ 20-lb box \$1.75@2.00; Fractious 25c higher; Raisins, Loose Muscatels \$1.25@1.75; Do in bulk, $\frac{1}{2}$ 25c@1.10; Do Seedless Muscatels, $\frac{1}{2}$ box \$5c@1.10; Do Seedless Sultanais, $\frac{1}{2}$ box \$1@1.20.

A writer in the San Diego *Union* claims for the El Cajon raisin grower that he has an advantage over the Fresno grower, because he is in less danger from rains during the dry season. The fact is just the reverse, both Fresno and Riverside having superior advantages in this respect. El Cajon may have some advantages over its northern neighbors, but the one claimed is not among them.

The first special raisin train from Fresno comprised fifteen earloads, or 20,000 boxes, aggregating about 180 tons. The shipment was made by Williams, Brown & Co. and Cook & Langley. The six principal points of shipment were Omaha, Boston, St. Paul, Chicago, New York and Denver. Special raisin trains will be run from Fresno on Tuesday, Thursday and Saturday of each week during the season.

The California Raisin and Fruit Company of Fresno have begun their first season's pack of raisins with 140 hands. A large majority of the employees are composed of girls and women, and they, together with the male employees, turn out 1000 boxes, of twenty pounds each, of the London layer, Eclipse brand, and a like number of boxes of loose Muscatels of the Seal brand, daily. Wages are one dollar per day. The company proposes to pack from 7 A. M. to 10 P. M., and to continue work till December.

The Press and Horticulturist of San Bernardino lectures the raisin growers of that county on the folly of picking their grapes too early. It says: "The warmer climate of Fresno gives that section an advantage in regard to early ripening of her grapes, and when we attempt to compete in early shipments we succeed only by sacrificing quality. Picked at a proper stage of ripeness our raisins are as fine as any grown, and we regret therefore to see hundreds of pickers at work in our vineyards at least ten days too early."

Fresno has sent out her first train load of raisins. If it weighed, as is probable, about twelve tons net of fruit outside the packages, that would be 24,000 pounds, and at ten cents a pound they are worth \$2,400. A whole train load of wheat would not be worth more than that one earload of fruit. That quantity of raisins is easily grown on ten acres of vines, whereas wheat of that value could not be grown on an average on less than 300 acres of western land. That is about the relative value of their land and ours, and the relative profits of their crops and ours.

The New York Journal of Commerce of the 11th has the following regarding raisins: "The movement is very fair, especially in new crop Valencia raisins and currants, for which strong prices are made. The entire market is working up to the usual fall trade volume. Quotations are for raisins — Muscatel, loose 2-crown, \$—@—; Do. 3-crown, \$—@—; London, \$2.25@2.55; California three e., \$1.85@2.25 Sultana, 7c@9½; Do. new to arrive, 10c@—; Valencia, 5½c@6½; Do. layers, 7c@9½; Valencia, new, off stalk, 6½c@7½; Do. layers, 5c@8½."

S. C. Evans last week sold his raisin crop and that of the Riverside Land Company to Griffin & Skelley. The acreage from which the crop is taken is about 70 acres, and the crop was sold in the sweat box, but the price paid is not made public yet. Last year the acreage was about 100 acres, and the crop was sold for \$10,000. Mr. Evans said that while the acreage of the vineyard was not quite as large this year, as a portion of it had been sold, but that he thought the crop would be nearly as large as last season, as the vines were bearing heavier.—Riverside Press.

The raisin crop of California is and has been constantly overestimated. During the summer, as soon as the grapes have set, calculations are made of the coming crop. In these calculations each district is given from one-third to one-half more than it

produced the season before. It will be seen that such statistics are of little value and may do much harm both to the grape grower and to the more distant buyer. Over-estimates will cause the producer to sell as soon as possible, and at a price which he otherwise would never have thought of accepting. Similarly the distant buyer will be made to believe that the crop will be so plentiful that he need not hurry in buying, and consequently when he makes his appearance on the market he finds all the best grapes gone at a price ridiculously low. The producer never gets the benefit of full competition, and many of the buyers never get a fair chance. Even many estimates which are made after the crop is in and sold are overdrawn to such an extent that there is absolutely no excuse for the error. California has never produced as much as 1,250,000 boxes of raisins, still an item to that effect has lately gone through a large part of the press. Such calculations will injure the reputation of this State. It must sooner or later be known that our production is not so large, and outsiders with the true figures before them will naturally suppose that it has fallen off. All estimates to be valuable must be truthful and it is far better to under-estimate than to over-estimate; it is best to be on the safe side. This year's crop of raisins will in all probability, fall short of 850,000 boxes of twenty pounds each, and 800,000 boxes may be nearer the actual figure. Fresno will produce of this about 600,000 boxes and the bulk of the balance will come from South California.—Fresno Exportor.

A circular just issued by H. Van Ostrand & Co., of Philadelphia has the following information relative to the approaching market for raisins:

This market may be reported as practically cleared of the previous crop, especially of all sound fruit, whether domestic or foreign. The new acreage in California promises to add its quota, but whether it will offset the deserted vineyards or overcome accidents to this year's crop remains to be seen. It is quite probable that the demand here will equal the supply.

Shipments to meet the highest prices should reach here from October 1st to November 1st. Those coming from that time on to December 15th will be likely to find varying prices. Such shipments as fail to secure this trade will depend for sale on the staple trade, which follows on through the balance of the year till the coming next crop, and with fluctuations sometimes favorable, but generally less so than those of the earlier market.

It is important that promptness of delivery should be stipulated for, in making shipments, for every day's delay in transit shortens the advantages expected by both the shipper and the receiver, and can best be remedied at the point of shipment, by agreement there.

No definite prices can be named as yet, that can be relied upon, but the prices equal to last year are expected, which were at the opening \$2.05 to \$2.20 for three Crown Loose Muscatels and \$2.10 to \$2.50 for three Crown London Layers delivered here. It will be a month before actual figures will be current. Grading is all important and must be uniform. Three Crown London Layers must be free from clusters which tapers down to two Crown, and seedless berries. Three Crown Loose must be free from such as size two Crown, and any smaller than two Crown had better not be boxed, but carefully screened and packed in white cotton bags of 75 to 100 pounds weight each. All raisins that from accident become impaired in keeping quality, should be packed and marked separately and not, as is sometimes the case, ventured in with the general lot.

Buyers as a rule will favor such lots as are concerned for sale on the spot here and forwarded far that purpose early and promptly. Repetition of such sales to follow and to arrive are much more likely than

from sample boxes only, though some such samples sent in advance of the shipment will help to sell early.

Seedless raisins found a good market last year at from 4 to 7½ cents according to quality.

Dried grapes are little known here, and might be introduced from trial shipments, both for cooking and wine making.

FREE FRUIT BRANDY.

A movement has been inaugurated among the fruit brandy distillers in the mountain districts of Virginia, West Virginia, Tennessee, North Carolina and Georgia, to have all fruit brandies exempted from the payments of internal revenue taxes. The distillers have been promised the support of the ten or twelve congressmen who represent these districts, and they are prepared to make an effort toward attaining their aims before congress this winter.

This is a movement which vitally concerns the California grape brandy distillers and also the whisky and spirit distillers of the United States, and the progress of the movement will be closely watched, especially in California.

The grape brandy distillers of this State have always strenuously opposed this free brandy proposition. They have, on one or two occasions, endeavored to have free brandy for fortification purposes only, but

they argued from the first that free brandy for general consumption would ruin their business.

The whisky and spirit distillers will undoubtedly oppose the plan of the eastern fruit brandy distillers, unless compensating concessions are made. The prospect for the success of the movement is thus not very flattering.

WHISKY IN BONDS.

The records of the custom house show that the U. S. bonded warehouse held on September 5th, 3,159 barrels.

The wine shipments for the past fortnight show that every possible effort is being made to make room for the current vintage. The exports by sea alone were 286,404 gallons, valued at \$113,834.

GOOD WINES should never be drank hastily, or swallowed with a gulp, but sipped slowly; permitting it to lingeringly drip over tongue and palate, and thus enjoy its grateful taste and aroma.

THE ANTI-SALOON League of Oakland will force the license question to an issue in the next fight for county officers, and it is very probable that, flushed by their recent victory, they will make a lively battle.

W. S. ZEILIN.

W. M. SEARBY

SEARBY, ZEILIN & CO..

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PATENT BAG HOLDER FOR FILLING SACKS



Adapted to all Sizes of Bags

"STANDARD"
Scales, Trucks, Etc.

Fruit Wagons & Trucks,

METALLIC.
THERMOMETERS FOR VINEYARDS

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Fairbanks & Hutchinson,

519 Market St., - San Francisco

236 N. Main St., - Los Angeles

9 Oak St., - - - Portland /Or

IMPORTED BRANDIES.

Martell's Brandy, X	per case....	\$15.00
" " XX	" " " " "	17.50
" " XXX	" " " " "	20.00
" " VSO	" " " " "	28.00
" " WSO	" " " " "	50.00
Sazerac Brandy, per gal.	\$1.90 to \$8.50
Champ Vineyard Proprs. Co., Bontelleau & Co. man- agers Cognac, in Oc- taves, per gal.	\$5.00 to \$8.50
The Vineyard Proprs. Co. Bontelleau & Co. man- agers Reserve Vintages	10.50 to 14.00

MISCELLANEOUS IMPORTED.

Burke's Bass Ale, pints, per doz.	\$2.00
" Porter, " " " "	2.00
Schlitz Beer, quarts, " " "	13.00
" " " " " " " "	14.00
J. Shanks & Co's (D'blin) Banner Brand, Guinness Stout & Read Bros. Doghead Bottling	3.75
Bass Ale, per double dozen	3.50
Bass Ale (in wood) Hogsheads	50.00
" " " " " " " "	25.00
" " " " " " " "	21.00
" " " " " " " "	12.00
A. Houtman's Gin, large bottles	20.00
" " " " " " " "	16.50
" " " " " " " "	8.50
Ross Royal Belfast Ginger Ale,	13.50
Evan's Belfast Ginger Ale	14.50
per barrel	3.50
Meinhold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case	10.00
Burke's Jamaica Rum, per case	12.00
A. Houtman & Co's Schiedam	19.00
Theo Lappe's Genuine Aromatic	11.50
Gilka Kummel per case	12.00
Vermouth Fzanesco Cinzani pr case	6.25
" " " " " " " "	6.50
Gin, A. V. H. (genuine) " " "	20.00
" Black Bird, per gallon	3.10
Absnithe, Berger & Co., per case	15.50
Benedictine	20.00

BOORD & SON'S, LONDON.

Old Tom Gin, per case	9.50
Pale Orange Bitters, per case	10.00
Ginger Brandy, Liqueur " "	12.00
Jamaica Rum, Old " " "	\$12.00 to 14.00
IAIN Royal Bavaria Gin in cases of 15 large black bottles per case	20.00
" " " " " " " "	21.00
Kirschwasser, Macholl Freres Bavarian Highland, per case	19.00
Cherry Cordial, J. J. W. Peters' per case	12.00

SAN FRANCISCO BEERS.

Lager in barrels, local delivery	\$ 9 00
" " " " " " " "	10 50
Steam beer in barrels	6 00
Patent Stopper, per case, local	1 25
Export, per case, 1 doz. bottles	1 75

WHISKEY EXPORTATIONS.

The exports of whiskey from New York and Baltimore during July amounted to 3,602 barrels; 1059 barrels of which went to Bremen and 50 to Hamburg from New York and 2,493 barrels from Baltimore to Bremen. The total exportation for the half year ending July 31st, was as follows:

To	From New York	From Baltimore	From Newport News	Total
Bermuda	Ebls. 25,523	Ebls. 1,200	Ebls. 12,856	Ebl. 39,579
Hamburg	38,265	90	40,919
Bremen	2,561	2,561
Bremen	158,029	45,099	19,152	232,280
England	1,804	078	2,482
Rotterdam	1,752	1,752
Honolulu	623	623
Total	225,096	49,631	42,008	317,635

The re-importation during June amounted to 1,431 barrels, of which New York received 1,083 barrels, Baltimore 148 barrels, Boston 150 barrels and San Francisco 50 barrels.

IOWA PROHIBITION.

It Robs the State and Does not Prohibit.

IT FAILED TO WORK IN IOWA.—Kansas City Times: "Eighty-three internal revenue licenses to sell liquor in Keokuk were granted during the last quarter," said a gentleman from Keokuk, In., to a Times reporter at the Blossom House yesterday. The speaker was Mr. A. Nagle, and has lived in Iowa all his life.

"But I thought Iowa was a prohibition State," ventured the reporter.
"So it is," said Mr. Nagle. "We used to have about fifteen saloons before prohibition prevailed, but now we have according to the revenue reports, eighty-three places, where you can get beastly drunk."
"What is the population of Keokuk?"
"About 15,000. We used to get enough revenue to pave streets and make other public improvements. Now we get nothing."

"Do the 'joints' as you call them, run wide open?"

"Of course. And they have nothing to pay except Government license. Eighty-three places where they sell liquor is perhaps under the count. Of course eighty-three persons don't take out a Government license to sell liquor and not sell it. It is probable that when so many men are violating the law, more are violating the Federal law. You can't tell how many illicit dives and bootleg industries are in operation beside the eighty-three persons who bought their stamps.

"How do they run in a prohibition State like Iowa?"

"In Keokuk and in all the Mississippi River towns of Iowa, as well as in the interior towns of any size, the law is not enforced. We are cursed with joints that pay no revenue to the city, county or State, and if one of them is indicted a jury acquits the proprietor. It is the same way in Dubuque, Clinton, Muscatine, Burlington, and Fort Madison. These towns have five times as many drinking places as they had before prohibition went into effect. Every river town in Iowa had a brewery which supplied saloons and furnished a revenue to the State, besides giving employment to hundreds of workmen. The breweries have been driven across the river into Illinois. There they pay their taxes, employ their men, and ship their beer to points in Iowa that don't pay a cent of license except to Uncle Sam. There are men in Keokuk who have liquor houses across the river at Hamilton, Ill., who have grown rich bottling and casing liquors and shipping them into Iowa points. We get all the whiskey we want and none of the revenue, not even the power of regulation."

"What is the prospect for resubmission in Iowa?"
"A good deal like it is in Kansas. It will be hard to get it before the people again, but if it was resubmitted the prohibition craze would be wiped out. A great many of our voters thought conscientiously that prohibition would mean the total eradication of whiskey and beer. Instead they found they saloons multiplied by five and no revenue whatever. They are thinking now, and the recent election on the question in Pennsylvania, Rhode Island and Massachusetts have set them to thinking. The advocates in Iowa are now confined to party. I am a Republican and there are thousands just like me who are tired of crankism.

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PRICES: \$1.50 to \$3.50 AN ACRE.

TERMS VERY EASY.

Lands of all Kinds in all Parts of the State. Send for List.

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Fresno and Merced County Lands To Rent and For Sale.

75,000 Acres of Wheat and Sugar Beet Land in the above Counties to rent for a term of years. Also 100,000 Acres of Fine Raisin, Fruit, Al- falfa and Sugar Beet Land, with water for irrigation, for sale in tracts of from 20 acres to large tracts suitable for Colony purposes. For particulars, apply to

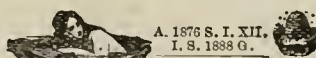
E. B. Perrin, 402 Kearny St., S.F.

\$55,000

Sonoma County Income Property.

183 ACRES, ALL VALLEY AND BOTTOM land; elegantly improved and very profitable place in Sonoma county; conveniently located to both broad and narrow gauge railroad; 75 acres in wine and table grapes, 7 to 10 years old; 62 acres in full bearing orchard; 45 acres for hay and pasture land; handsome residence, foreman's house, two barns, outhouses, etc. Value of improvements \$12,000 to \$15,000; \$6,000 worth of horses, wagons, harnesses, tools and other personal property. Guaranteed average annual income \$10,000 to \$12,000 average annual expenses, \$3000. The climate, accessibility, society and transportation facilities of this part of Sonoma county are unsurpassed.

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624 Market st., opp. Palace Hotel.



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NAPA COUNTY LANDS.

This firm has 50 acres rich valley land, situated 4 miles from Napa city; 20 acres in young fruit trees; 10 acres plums and prunes; 20 acres corn. Hard finished house of 8 rooms; 2 wells; wind-mill and tank; 2 barns; farming implements of all kinds, wagons, etc. For full particulars, address,

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Interior Department.

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(Established by Royal Charter 1720.)
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Queen Insurance Company of Liverpool
(Established 1857.)
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Home Mutual Ins. Co.,
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Losses paid since organization	\$2,851,045 00
Assets January 1, 1889	818,163 70
Surplus for Policy-holders	840,902 70
Reinsurance Reserve	238,359 74
Capital, Paid up in Gold	300,000 00
NET SURPLUS, over everything	287,531 34

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Cash Assets in the United States,

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The Improved Eureka Fruit Pitter

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BRANDY APPARATUS.

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as any.

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of merit at the recent Viticultural Convention were
all made in our stills.

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CHEAP.

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**Boilers, Engines, Pumps and
Machinery, of every
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SOUTHERN PACIFIC COMPANY.
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Trains leave and are due to arrive at
SAN FRANCISCO.

LEAVE	FROM SEPT. 9, 1889	ARRIVE
7:30 A	Haywards, Niles, and San Jose.....	12:45 P
7:30 A	Sacramento and for Redding via Davis.....	7:15 P
8:00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6:15
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
8:30 A	Niles, San Jose, Stockton, Cal., Lone, Sacramento, Marysville, and Red Bluff.....	5:45 P
10:30 A	Haywards and Niles.....	2:15 P
12:00 M	Haywards, Niles and San Jose.....	3:45 P
11:00 A	Sacramento River Steamers, Express for Haywards, Niles, and San Jose.....	9:45 A
4:00 P	Stockton and Milton; for Vallejo, Santa Rosa and Calistoga.....	9:45 A
3:30 P	Second-class for Ogden & East.....	10:45 A
4:30 P	Sacramento and Knights' Landing via Davis.....	10:15 A
4:30 P	Niles, and Livermore.....	9:45 P
4:30 P	Niles and San Jose.....	4:45 P
5:30 P	Haywards and Niles.....	7:45 P
6:30 P	Central Atlantic Express for Ogden and East.....	7:45 P
7:00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....	7:45 A
8:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8:45 P

Santa Cruz Division.

7:15 A	Newark, San Jose & Santa Cruz	8:05 P
8:15 A	Newark, Centerville San Jose, Felton, Boulder Creek, and Santa Cruz.....	6:20 P
2:45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	11:20 A
4:45 P	Centerville, San Jose, Almaden, Los Gatos & Santa Cruz	9:50 A

A for Morning. P for Afternoon.
*Sundays excepted. †Saturdays only. ‡Sundays only.
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†Saturday and Sunday only to Santa Cruz.
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STEAMER	FROM SAN FRANCISCO
CAELIC.....	SATURDAY, SEPTEMBER 28th
BELGIC.....	THURSDAY, OCTOBER 17th
AKARIC.....	TUESDAY, NOVEMBER 5th
OCEANIC.....	SATURDAY, NOVEMBER 23rd
CAELIC.....	THURSDAY, DECEMBER 12th
BELGIC.....	TUESDAY, DECEMBER 31st

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VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW.

DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 3.

SAN FRANCISCO, OCTOBER 8, 1889.

PRICE 15 CENTS

THE VINTAGE.

Official Information Regarding Its Condition.

A SHORTAGE REPORTED IN MANY OF THE DISTRICTS.

Large Quantities of Wine Grapes Being Dried in Fresno and Solano Counties—Causes of the Decreased Yield.

The MERCHANT and VITICULTURIST during the past six weeks has published all the information then obtainable regarding the condition of the vintage throughout the wine districts. It now presents the first official information on the subject as obtained by Secretary C. B. Turrill of the Viticultural Commission. Mr. Turrill recently sent out a circular of inquiry to the wine growers of the State, asking for information concerning the proposition to dry wine grapes, the distillation of wine and wine grapes into brandy, the fermentation, estimates on the quantity and other data of interest. Following is a synopsis of the replies received:

NAPA COUNTY.

A. L. Tubbs, Calistoga—Will make 30,000 gallons of red and 40,000 gallons of white wine, no sweet grapes and no brandy. Varieties, Cabernet Sauvignon, Cabernet-Franc, Grasser Blauer, Malbec, Carignon, Petit Bouchet, Mataro, Merlot, Verdoot, Zinfandel, Riesling, Chasselas, Sauvignon Vert, Semillon, Sonvignon Blanc, Muscatel and Burger. Fermentation good. Hogs will be turned into a few vineyards. Mr. Lawler who has a vineyard near the toll gate on the St. Helena mountain, says that a ton of grapes is equal to a ton of barley for fattening hogs; has been tested by actual weight. A ton of barley costs \$20 delivered at toll gate.

S. Kortum, Calistoga—Will make 30,000 gallons white, 30,000 gallons red, 5,000

gallons brandy. Several small cellars near Calistoga will make 55,000 gallons red and 70,000 gallons white.

Francis Sievers, Chiles valley—No grapes dried except perhaps at vineyard of George Husmann. Entire crop goes to Wheelers at Belloc, except Prof. Husmann's crop.

SONOMA COUNTY.

E. J. Schermer, Bellevue vineyard, Sebastopol—No grapes dried. Our wine making season is very late (October 10th) and no show for drying. Have no still. Will make 20,000 gallons of wine of which 2,000 will be white and 18,000 red.

Cloverdale Wine Co., Cloverdale—Will dry ten tons of Malvoisie and Zinfandel. Leggi of Cloverdale will dry his grapes. Not over two thousand tons will be dried and one-fifth of all the grapes will go into the still.

Stephens & Co., Windsor—Know of no drying. We have sold our business to M. Hopkins and are distilling 50,000 gallons of our 1888 wine of inferior quality to make room for Mr. Hopkins. We will have 140,000 gallons of '88 wine left over in the cellar as we do not care to meet the market at present prices. There will be a large quantity of grapes go to loss here for want of cellar room. Mr. Hopkins may buy for distilling. About 1,850 tons will be crushed this season at the wineries.

Lancel & Son, Occidental—No grapes will be dried. To dry grapes in this county would make a dryer necessary and there is nothing left for profit. We will make 5,000 gallons of white wine, 20,000 gallons of red, 1,000 of sweet and 400 to 500 gallons of brandy. Others will make no white wine, 30,000 gallons of red and no brandy that will pay tax. The Internal Revenue officers are hindering legitimate work by petty exactions. We think the French system is much better and should be adopted in the United States.

SANTA CRUZ COUNTY

John A. Stewart, Santa Cruz—No grapes dried. No grapes fermented especially for fermentation, except possibly those of Mr. Mel. He speaks of it. Vignerons won't say now much wine they will make. They all appear surprised at the small amount of grapes they have. Couleure did much damage. If Santa Cruz county should produce only 150,000 gallons as against 250,000 gallons last year I would not be surprised. Not only couleure but neglect has done

damage and there has been not a grafting from ordinary into medoc varieties. Fermentations never as a rule trouble the vineyardists of the Santa Cruz foothills. We wonder why such an ado is made about fermentation and we have come to the conclusion that those who complain do not come with us. Fermentation is child's play here; it is to keep wine from losing its fruity taste and to get living prices which troubles us most.

Henry Mel, Glenwood—I doubt if any grapes will be dried. About half of our Chauché Noir grapes have been sold to a San Francisco firm at \$25 per ton. The other half will be made into white wine which is also engaged to a San Francisco firm at a price fully equal the price paid for the grapes. I doubt if the Glenwood district will produce over 30,000 gallons of wine which will be composed of Chauche Gris, Semillon, Merlot, Malbec, Sauvignon, Cabernet and Zinfandel. I will ferment 10,000 gallons of Mission Rose of Peru and Charbono. No one but myself has commenced crushing. I have crushed ten tons of Mennier, showing fourteen degrees, Beaume, which is fermenting well. We commence on our Chauche Noir next. They show thirteen and one half degrees, Beaume. I may purchase Mission, Rose of Peru and Malvoisie from my neighbors. If not I will induce as many as possible to distill their product. I only know of three distilleries in the district, with a total capacity of 3,000 gallons of wine in twenty-four hours.

J. H. Logan, Santa Cruz—No grapes dried. I think no grapes will be fermented for distillation. Distillation is confined to wines which have turned out poor, pomace, etc.

A. Lifienkrantz, Santa Cruz—Have only young vines and will not be able to make any wine.

SANTA CLARA COUNTY

Mrs. John Anzerias, San Jose—The Anzerias vineyard will produce 5,000 gallons white wine and 20,000 gallons red wine. There are 25,000 gallons in the cellar and all the cellars are pretty full.

J. B. J. Portal, San Jose—The fermentation of burgundies at the Burgundy vineyard was perfect. The wines were drawn clear and dry. Zinfandel was rather dull when fermented alone, but perfect when blended. Cabernets have never been better and first-class wine must be anticipated

in the entire district if nothing untoward happens. Carignan, Grenache and Mataro will make first class wines as the sacchrometer already indicates twenty-four per cent. of sugar. Sugar is very heavy in all varieties as a rule.

F. H. McCalloch, Los Gatos—No grapes dried this year.

R. T. Pierce, Santa Clara—My knowledge of the disposition of this year's crop in this vicinity is limited, but as far as I have heard there will be but little if any departure from last year's method. Practically speaking there will be no grapes dried in this county. There will probably be more brandy made than ever before, but not enough to influence the output of dry wines to any appreciable extent. The total amount of wine made in this county will probably run ahead of last year's figures somewhat, and will be of a very superior quality. Fermentations are progressing satisfactorily.

ALAMEDA COUNTY.

H. Curtner, Warm Springs—No grapes dried. Have no way of estimating how much brandy will be distilled.

Julius P. Smith, Livermore—No grapes dried in my immediate neighborhood. I learn that Bartlett of the Livermore Herald is paying \$6 per ton for grapes and doubtless knows all about drying. I contemplate distilling five tons of Folle Blanche grapes for my own use. The output of the vineyard will be 30,000 gallons of white 60,000 gallons of red and 2,000 gallons of brandy. I have had no trouble in fermentations and do not anticipate any. The quality of the wine promises to be of unusual excellence, due largely to the even ripening incident to a short crop and dry season, there being no secondary and later fruiting to prejudice this season's vintage.

CONTRA COSTA COUNTY.

Christian Brothers, Martinez—Don't know of any wine grapes being dried.

E. B. Smith, Martinez—No wine grapes being dried. No grapes fermented for distillation. Most of the grapes grown in this vicinity have been shipped to San Francisco and have netted the grower about \$10 per ton. Fine wine makers will ferment their product this year here and there at Pacheco.

FRESNO COUNTY.

M. Denicke, Fresno—Contracts for dried wine grapes are numerous and at various rates. A much larger quantity is being

dried than last year, principally of Zinfandels. Wine grapes will not be fermented for distillation to any large extent.

Webster & Sargent, Minturn—No grapes will be dried. About 1,000 tons will be fermented for distillation by the Sierra Vista Vineyard Co., the Minturn Vineyard Co., and ourselves. Many varieties are included.

THE SOUTH.

Steward Cole, Colegrove, Los Angeles county—No grapes dried or fermented for distillation. The crops are as follows: Jacob Miller, 3,000 gallons Burger; Henry Clausen, 1,000 gallons Riesling, 1,000 gallons Burgundy; Wm. Rapp, 175 gallons Burger, 175 gallons Burgundy; Hall Stoll, 500 gallons claret; O. E. Robert, 500 gallons, white, 500 gallons claret; C. Cole, 650 gallons Sultanas, 1,500 gallons Zinfandel; others, 500 gallons white, 500 gallons red. The fermentation this year has been good. No trouble has ever been experienced here; the climate being quite temperate (ten miles from sea) and favorable in every respect. Sultana must showing twenty-eight per cent. ferments to zero without trouble. The wine disease has shown its effects quite seriously and no more vineyards will be planted; in fact most of those now in existence will be grubbed out this fall and winter. All remedies so far tried have proved worthless. Probably 50,000 gallons of wine would have been made here this year but for the injury done to the crop by this disease.

Jeanne C. Carr, Pasadena—I do not know of a single wine grape vineyard where drying is going on. At the Rose vineyard the recent report of the English syndicate which purchased the vineyard advises the removal of all the mission vines on account of the disease. I have not seen a tray of grapes laid down for drying in Pasadena. In brief the wine disease though to the eye is far less destructive than in Orange and Santa Ana, is a great calamity. The vineyards will be turned into orange groves as soon as their owners are able to so convert them. There is a natural disinclination to publish anything about this misfortune. Hundreds of small vineyards, family vineyards were left unpruned this year and the poorest stocks used for fuel. I do not think anyone should expect a profit by drying wine grapes this year. The drying by sun is too uncertain; by dryers too expensive.

Albert Brigden, Los Munda—No grapes dried. About 3,000 tons fermented for distilling, of which 1000 tons will be handled by the Sierra Madre Vintage Company and 2000 tons by Stern & Co., of Los Angeles. The L. J. Rose Company is not buying any grapes this year and the 2000 tons go to Stern in Los Angeles. It is understood that he makes them into brandy; Stern also buys the grapes of the Mountain Vineyard Co. We will make 150,000 gallons of red wine, very little sweet wine and I cannot say yet how much brandy. The fermentations are much better than average. The grapes except the Muscats are all in fine order. They were well sulphured and show little sign of mildew. They go light on sugar averaging twenty-two and twenty-three per cent, whereas they usually were twenty-five to twenty-eight per cent. Had only a few tons of Zinfandel stuck this year. Tried shallow tanks with no apparent advantage over the others. For brandy we add water and find the fermentation proceeds much more satisfactorily. The price of grapes is \$8 on the cars. In our own vineyard we found the disease about the same as last year. Missions are the

worst affected. We used three applications of Ongerth's powder. In other vineyards where there was nothing used a large proportion of vines are affected and nearly all kinds. The crop as far as we can learn is little over half the average. Our own is nearly as large as last year, Missions being about a half crop and some other kinds such as Blan Ebben, a little over an average on a total acreage of about 310 acres.

T. F. Miller, El Cajon—No wine grapes dried. This is a raisin valley. The wine grape is very limited and is a drug on the market. There will be 80,000 boxes of raisins put up in this valley and county. About 2000 gallons of wine will be made in a crude way. The variety is Zinfandel.

T. H. Heald, Elsinore—About fifteen or twenty tons will be dried. I think most of the growers have sold to canneries or raisin makers. Wine is made only for family use.

THE FOOTHILLS.

E. B. Silva, Newcastle—No grapes dried or fermented for distillation. There will be no wine made this year except by those who cannot ship their grapes. Only a limited quantity will be made in any event.

J. A. Pilcher, Auburn—No grapes dried or fermented for distillation. The grapes are mainly of the table varieties. Those who have wine grapes, however, are pressing as usual.

E. W. Maslin, Loomis, Placer county—None dried. I am letting twenty acres Zinfandel and Maturo dry on the vines, and a friend of mine has turned hogs into thirty acres of Zinfandel rather than take \$10 a ton delivered at the wineries in Sacramento. John Kaiser makes about 1000 gallons of brandy each year; he is the only distiller. He will make 4000 gallons white wine, 4000 gallons red wine, 2000 gallons sweet wine, and 1000 gallons brandy. I will make 300 gallons red wine and 500 gallons sweet wine. W. Wood has sold 200 tons of Zinfandel in Sacramento. I will make my own sherry from Palomino and Pedro Ximenes. Not much attention is paid to wine making in Placer county.

Felix Gillette, Nevada city—No grapes dried and hardly any fermented for distillation. Our grape area is rather small and a terrific hard storm on April 4th has ruined our grapes, from a fourth to half a crop being the result. I saved much wine by late pruning. Several parties here had to bring grapes from Colfax, mostly Zinfandel, for making wine. I do not think that any wine grapes were dried. We find a market right here for what little wine we make.

Maurice Newman, Mariposa—None dried, and none fermented for distillation.

M. H. Wells, Yankee Hill—None dried; I cannot give the exact number of gallons made. I make 1200 gallons of Mission and sell it right here. Four others make in all about 300 gallons for their own use.

MISCELLANEOUS.

W. H. Wells, Dixon—About 100 tons of Mission, 150 of Burger, Riesling, etc., and 250 of Zinfandel, will be dried. None will be distilled that I know of. Those who will dry have about 150 acres of wine grapes; cannot correctly estimate the output. No contracts yet made for their sale. Nine vineyardists are drying their grapes in all.

Wm. Palmatag, Hollister—No grapes dried. Will make 15,000 gallons of dry red and white wine, and 1000 gallons of brandy. Jonquin Bolado, of Tres Pinos, will make 3000 gallons of red wine. Fermentation has progressed splendidly this year so far.

J. Knanth, Sacramento—Drying grapes is but little relief. I believe that the low ground here will not produce wine of the highest type. The grape growers hereabouts are turning their attention to table grapes; distilling poor wines would prove excellent were it not for the ninety cent tax.

David Lohrer, Middletown, Lake county—No grapes dried. I am fermenting Charbono, Maturo, Zinfandel and Burger. Will make 2000 gallons white wine, 5000 red wine, 1000 gallons sweet wine, and not positive how much brandy. The fermentation, as usual, is good; I am the only distiller here, and as there are no other buyers, many grapes will go to waste. Many people will root up their vineyards this winter.

A SPLENDID FUTURE.

Prospects for the Sale of California Wines in the East.

J. A. Hudson, a New York merchant, who has a vineyard and orchard near Yacaville, is here looking after his interests. If his enthusiastic views and confidence in the outlook for all California fruit producers represent the sentiment of New Yorkers generally, there is cause for congratulation. He says that California and all its products have now more attention than ever before among the metropolitans. The *Mail and Express* and *Commercial Advertiser*, among the papers, give especial prominence to California fruit and wine matters. Every Sunday the *Tribune* devotes a column to California and affairs of interest relative to the State. Our wines are being used more than ever, and Mr. Hudson is as confident as he is that the sun will rise to-morrow that two years will bring good times and good prices to all California wine makers. Various things are now combining to lead to this result, and those wine producers who can pull through the present depression will come out all right.

More agencies where nothing but pure wine can be had are needed. The Deweys, who several years ago established an agency in New York, for wines from Northern Ohio and the Kelly's Island vineyards, have to-day a splendid business. There seems a growing demand for dried fruits of all sorts.

Mr. Hudson has a vineyard of choice Sauterne varieties on Riparia stock. He has demonstrated that the best wine grapes pay, and will be regarded with envy by many grape producers because he has just sold all his grapes to a Livermore wine maker for \$25 a ton. His vineyard is only a young one, and consequently the crop is not as heavy as he wishes it was, under the circumstances. His varieties are the Semillon, Muscatel du Bordelais and Sauvignon Blanc.

THE CONSUMPTION OF BEER.

It is estimated that Europe consumes annually 4,580,000,000 gallons of beer and ale. Germany alone consumes 1,728,000,000, while Austria-Hungary makes way with 354,000,000 gallons. In Bosnia and Roumania the amount consumed per head is little more than a quart, while in Bavaria sixty-five and one-half gallons are consumed by every man, woman and child in the country. In England a large amount is consumed, though less than on the continent. The consumption of beer is increasing in this country even faster than the population, and faster than the annual production of hops.

IOWA DEMAGOGERY.

The Iowa republican convention at Des Moines, composed of 1,151 delegates, has nominated Capt. J. G. Hutchinson, an Ottumwa lawyer for governor. The following resolution was adopted with others:

Fifth. That we reaffirm the past utterances of the Republican party of Iowa upon prohibition, which has become the settled policy of the State and upon which there should be no backward step. We stand for the complete enforcement of the law.

In his remarks accepting the nomination, Capt. Hutchinson said:

"Iowa under the party in power first encouraged and then carried to glorious fruition that nonpartisan spirit that has practically driven the saloon from our State. [Applause.] While prohibition is not enforced in this city and locality, the principle is recognized as established in Iowa. It is the established condition and the people of this State could not be induced to surrender the law that maintains it. Timely legislation, public sentiment, the whole moral influence of the State is behind it, and the people are determined that this principle shall be enforced which is making Iowa the beacon light for many other States of this nation." [Applause.]

This is the public attitude of the small lawyer who was nominated for a high office. In his personal life he is not a prohibitionist, but as a politician he finds it necessary to be one. Admitting that prohibition is not and cannot be enforced in Des Moines, or any of the large towns of the State, and if enforced anywhere it is only by terrorism, the sarcasm of holding up Iowa as a beacon light is more brazen than adroit. It is a contemptible bit of demagogism. There are many good men in Iowa who have suffered under the rule of Governor Larrabee, Hutchinson's calibre and want of principle is not a pleasant thing to contemplate.

HIGH LICENSE IN SACRAMENTO.

Nothing Can Be Done There for Over a Year to Come.

The Sacramento movement to establish high license has been headed off for about eighteen months. The reason was that the anti high license people had too many signatures to their petition to the Town Trustees, to be overlooked.

Action on the high license ordinance was expected on the evening of the 23d ult., and at that time delegations of prohibitionists, high license advocates and from the Retail Liquor Dealers' Association waited on the Board. The protest of the association was entered, and without any discussion the Board decided to defer action until the city votes on the new charter, which will be submitted in 1891 to the people. Nothing can therefore be done by the high license advocates until that time.

This is practically the first substantial victory of the liquor men since the prohibitionists and high license people began their present agitation. The settlement at Los Gatos was not a victory in any sense. It was only a compromise—a sealing down from prohibition to high license.

The MERCHANT AND VITICULTURIST has just entered upon the twelfth year of its existence. It is a bright paper, jealous of the interests it advocates, and is an authority on wines and brandies. We use the shears quite freely on this valuable exchange, and the readers of the *Tribune* appreciate it. —Sonoma County Tribune.

CHAMPAGNE POINTS.

Facts and Fictions About the Wine That Pizzes.

One must be in the best mood in order to have the best enjoyment. How often does one have a glass of champagne and never thinks any more about it than if he were a flush politician ordering the wine simply to advertise himself. But to find one's self seated in company with a great champagne importer just returned from France, to be in the most receptive mood and calmest temper, that is the mood for intellectual enjoyment.

The importer ordered brut, the absolutely dry or unsweetened champagne. Nearly all the brands of champagne include the brut grade and the importer ordered a particular kind that suited him. It was delicious; a straw colored, laughing liquid with its delicate flavor distinct and unobscured.

"You can't get brut in more than half a dozen places in New York," said he. "Therefore Americans, next to the greatest consumers of champagne in the world, may be said to know only half of the subject. Wherever I have been in the United States I have been told by men of taste that they have given up champagne drinking because the wine is too sweet for them, and when I tell them they need not have it sweet, they fail to find any brut when they seek for it. In London and Paris and Berlin brut is as easy obtainable as sec or extra sec is here, and men who drink a great deal of champagne learn to use brut exclusively, especially when dining. Have you tasted it well? Do you notice the flavor, how clear and unobscured it is, how delicious and exquisite it is?"

So the wine importer talked on about his hobby. When he was asked if champagne was like all other French wines, coming back to America with a California body and French labels, he said positively that there is no truth in any of those stories about the use of American wines as French clarets, burgundies, cognacs and the rest. All there ever was to those stories that seek to aid our home wines by false methods, he said, is that years ago, when the phylloxera was ravaging the vineyards, a consignment of California wine was hawked about France to find a purchaser. The experiment resulted in loss and has not been repeated. There is not a quart of American product in the French clarets, cognacs, champagnes or burgundies that are imported in this country. The most effective remedy for the phylloxera, though, has been found to be the planting of American vines to be grafted afterward. The American vines harbor the destructive insect just as the French vines do, but they are not affected by it anything like so seriously. In a few years the new vines become acclimated and the same as French.

There are heaps of nonsense in other forms in the common talk about champagne, it seems. For instance, it is said that there is little pure champagne in America; it is all cider. That is absolutely false. All the champagne of the European brands is genuine, though of differing quality. The reason for such an idea lies in the vast production of the champagne district; the amount that little part of north-eastern France produces is beyond belief. We import to this country between 3,500,000 and 4,000,000 of bottled per year. We are second in the consumption of this wine, Great Britain and her dependencies being first. Russia used to be second, but we

now consume a great deal more than the subjects of the czar.

When he was asked if the champagne vineyards were not wearing out after centuries of usage, the importer laughed and said that, on the contrary, the excellence of the vintage seems to increase with the age of the vineyard. The trouble with American wine is that the land is too new, he said. Instead of deteriorating the champagne vineyard lands increase in value. The average value of them may be rashly put at \$3,000 a hectare, or \$1,500 an acre, while some of it is held at \$5,000 an acre.

What is the best way to drink champagne? This was asked of the expert and he said that the best way was as he was as he was then drinking it, by himself. It is indispensable at a dinner, but at dinners every original entertainer has his own place for it. Sometimes no other wine is served and sometimes only one other with the soup and fish. Again, it is not often seen until toward the close of the meal. The general agreement is that sherry or Madeira should be served with soup, that a white French or German wine should accompany the fish and that claret should come with the first entree. After that champagne. Champagne should not be kept in an ice-box or served after a continuous application of cold. It should be put in a cooler with ice and a little rock salt about ten minutes before it is uncorked. The best of its flavor is lost by pouring it on cracked ice. The correct keeping of it at home needs a cool, dry cellar, where the bottles should be kept on their sides.

"But to return to the manners in which it may be drunk," said the importer. "First and best of all, drink it plain. In the European capitals a great many heavy drinkers make the mistake of 'topping off at eight' with a glass of spirits. In London those who think themselves wise use Scotch whisky for a night cap. This is wrong. The true lover of champagne will drink no spirits at all. If you tifle with champagnes, one of the mixtures that may be made is shandy gaff. That is a mixture of champagne and porter in equal parts. The St. Louis shandy-gaff of lager beer and champagne need not be discussed. It is beneath notice. A very nice summer drink is 'champagne cup.' Make it by the quart or gallon. It is a combination of Rhine water, soda water and champagne, with a few slices of cucumber peel and pineapple for an added flavor and with a little sugar for sweetening. Another champagne cup is made with a bottle of light Moselle wine, a bottle of burgundy and a bottle of champagne, in which compound put some dissolved sugar, a piece of pineapple, or some strawberries. To frappé champagne leave the wine in its bottle and put the bottle in a cooler with ice and rock salt. Keep the bottle in motion until you see the formation of the first fine needles of ice that tell of the beginning of the freezing process. At the sight of these needles serve the wine; beyond that point it will be frozen, not frappé. In the cafes of Paris there is a fashion of drinking what they call a 'carnafé frappé.' To make that, freeze the water in a water bottle and then pour the wine in upon the ice. That will spoil the champagne, but in Paris they like it."

"Year by year the figures of the importations change; now one brand leads, now another. Two that were second and third in popular interest, if not in sales last year, are first and second in the bulk of their sales in the past twelve months and in that

time have more than doubled the sales of the previous year. The brand which was rapidly distancing all others last year has been seen to lose ground in the twelve-month. It is hard to account for this. It will not do to say that the fashion of pushing wines by employing good fellows to advertise them is hurtful to a brand and yet whenever such a course has been badly managed or has become notorious the people have dropped that brand. There is going to be just as much rivalry as ever and agents will continue to push their brands.—*New York Sun.*

NATIVE BRANDY.

A Good Outlook For the American Product.

The departments of Charente and Lower Charentes produced between the years 1872 and 1887 the following quantities of wine in American gallons:

	In Charente.	Lower Charente.
1872-1876	390,717,760	650,922,625
1877-1881	189,622,825	362,738,275
1882-1886	23,956,950	134,882,700
In 1887	1,769,225	16,044,330

Total, 1872-1887, 605,905,950 1,163,267,950 and a grand total of 1,769,263,800 gallons for the two departments.

The total production of wine in the Charentes, except that part of the wine grown in the "ferrou" country, is every year turned into brandy, and as it takes on an average eight and one-half gallons of French wine to make one gallon of brandy, it is easy for those interested to calculate the quantity of brandy made in such a series of years.

The above tables show us the terrible inroads produced by the phylloxera and also the possibilities of opening a market for well-made and palatable brandies, produced and distilled in California, enabling us to compete in the German and English markets, not forgetting Canada, with the cheap and adulterated goods shipped to those countries, without mentioning Holland and Belgium, both consumers to no small extent, and also allow us to dispose of by distillation all of the poor wines that have thus far been the death of the California wine industry in our home markets.

In France the consumption of cognac brandy has not fallen during the last ten years. But, whilst the shipments have only fallen one-half, the table of crops, given above, shows that the average production of pure brandy, during the same period—that is, between the years 1886 to 1888—could have been only about the ninth part of the quantity distilled in one year, on the average, during the period before the appearance of the phylloxera.

The difference between the decrease of the shipments and that of the production of brandy throws a certain light on the very considerable extent, to which adulteration has been carried during these last years. Dearer brandies are sent to the United States and consequently better ones than those sent to other countries. About fifty per cent. of the brandies sent here are invoiced (in bond) at about \$2.40 a gallon or under, twenty-five per cent. from \$2.50 to \$4.00, and twenty-five per cent. from \$4.00 to \$6.40 including a small quantity as high as \$8.00 or over.

The prices at which pure brandy recently distilled and of the typical strength can be imported into the United States, taking as the base the price of the wine at about 100 francs, or \$20, for fifty gallons or two hektoliters is as follows:

8½ barrels of wine @ \$20.....	\$170 00
Expenses of distillation.....	4 00
Cost of a barrel to contain 50 gallons of brandy.....	4 80
Carriage Charente to New York, commission, etc.....	1 50
Agent's commission in United States 2½ (of ten 5%).....	4 50
15% profit on \$184.00.....	27 72
Actual cost in bond in New York of fifty gallons brandy.....	212 72
Or per gallon.....	4 25

In view of the average cost of the brandy sent to the United States, we can easily arrive at an exact estimation of the possible purity of the cheap exported brandies. We should, therefore, aim to produce an article capable of replacing these brandies, not only in our own home markets but also in others where these goods are and have been sold without any competition for so many years.—*A Duquesne in Western Broker.*

STAY WITH YOUR GRAPES.

Prices are Bound to be Better in the Near Future.

Of late we have heard several people, who have small vineyards, declare that they were going to uproot the vines and utilize the ground for other purposes. In every instance our advice has been not to do so. We believe firmly that it will be only a short time, not more than two years, and possibly one, before grapes of all varieties will command a good price, wine grapes especially. Our theory is this: The consumption of wine is not diminishing, but increasing, and good wine brings a good price to-day. More than this, there has been an immense outlay all over the country, East as well as on this coast, in the way of large commodious wholesale warehouses. In nearly every city or town with a population of 10,000 or over, throughout the East and West, there you will find elegantly and costly repositories for the vintage erected, which proves beyond all question of doubt that the market is there. This being a fact it is bound to grow, provided a good article is produced, and it has been satisfactorily demonstrated that California can produce a good wine, at least as that of any foreign country. Another argument in favor of fostering the vine and planting new vineyards in this; very many of the old vineyards are diseased—phylloxera has about cleaned them out—and as a result the vintage is growing less rapidly, and unless new vineyards are planted it will be a question of a few years at most before there will not be vines enough left from which to make wine to supply one-tenth of the demand. We all remember vividly that about ten years ago grapes were not worth picking, and thousands of acres were grubbed out, and only a short time elapsed before wine grapes brought as high as \$30 per ton, and table grapes \$100. Now, we can see no reason why a repetition of these prices should not take place. We are in better condition every way, have all the facilities for marketing, and a steady growing demand for the product. Instead of destroying your vineyards, plant more on resistant roots. The Cordelia Wine Company has made arrangements, and will, we are informed, plant 250 acres in vines this winter, 200 acres of which will be planted in Solano valley, and 50 in Green valley. We have every reason to believe that the people who compose the Cordelia Wine Company are hitting the nail squarely on the head. They are in a position to know more about the industry than the average producer, and their judgment is worth considering.—*Solano Republican.*

IN TOWN AND COUNTRY.

At Charles Krag's winery about 80,000 gallons will be made, of which 65,000 is for himself and 25,000 for other people.

William McPherson Hill, of Glen Ellen, has sold his ranch to the State as the site for the Asylum for Feeble Minded Children.

At the Kortum wine cellar, in Calistoga, 70,000 or more gallons of wine will be made this vintage, two-thirds of which will be white.

Frsak Scianni, the well-known St. Helena wine maker, will make from 80,000 to 100,000 gallons this year, besides about 60,000 gallons of sherry.

Wine making has set in in the Napa valley; at the principal cellars crushing is going on with great rapidity. The prices range from \$7 to \$15 a ton.

The Fulton winery, of Sonoma county, has commenced operations, and it is understood that the grape crop of the stock holders only will be nautied.

E. M. T. Hilgard, a son of Professor Hilgard, died in Germany recently whither he went to prosecute his studies. Professor Hilgard has gone to Germany to bring back his remains.

Seventy-ous barrels of brandy were placed in the bonded warehouse in Napa recently, by John Benson of Oakville. The total amount of brandy now in the Napa warehouse is 37,825 gallons.

Ed Heyman, of St. Helena, expects to make about 35,000 gallons of wine this year for himself and Thomas Greer. He is confining himself to the Zinfandels, Rieslings, Chasselas and Burgers.

James Dowdell, of St. Helena, is going into the wine making business on a great scale this year. He has made numerous and costly improvements on his plant, which is now one of the best in the county.

Mrs. J. D. Cuthbert, of Contra Costa county, shipped to Portland recently fifty boxes of grapes of the several varieties produced in the Elm Hill vineyard. Not a bunch of those packed in the fifty boxes weighed less than three pounds.

Things are now humming at the Bourn & Wise cellar at St. Helena. Mr. Bourn says that they will crush over 4,000 tons of grapes, and expect to make about 500,000 gallons of wine. They will convert all the poorer quality of grapes into brandy.

The grapes of Henry Martin's fifteen acre vineyard, at Calistoga, are being picked by twenty hogs turned loose for the purpose. Mr. Martin believes that the pork will be more valuable to him than would the grapes if sold at present prices.

Up in Nevada county the vintage is going on nicely. The yield will be larger than ever before. The Nevada county winery is a scene of activity. Thomas N. Payne expects to make 2,000 gallons and Joseph Rhinehart, of Forest Springs, 1,200 gallons.

Kroncke's planing mill is busy turning out wine tanks for the farmers of the valley, many of them having concluded to crush their own grapes on account of the wineries buying but a limited amount of the crop and that at a low figure.—*Santa Rosa Republican*.

The Los Gatos and Saratoga Wine Company are putting in a number of new 2,000 gallon tanks, duplicating their present

capacity. They are holding over last year's make for age and a better market, and intend to make 120,000 gallons of wine, as against 80,000 gallons in 1889. Their new improved labor-saving machinery is working very satisfactorily.

Armstrong & Dohn, of Santa Rosa, shipped a carload of white wine to Netter Bros., Philadelphia, a few days ago. The shipment was a direct one under the new regulation, making Santa Rosa a common shipping point, and the goods were marked "Old Dohn's White." The company will make 40,000 gallons of wine this season, and consume the products of several vineyards.

Charles Haskell, of Sebastopol, was in town recently, and he states that the weather of the the past few days has not been favorable to the grape crop in his section. The grapes are drying up on the vines, most likely caused by sunburn. No price is offered for them as yet, and they may be allowed to remain on the vine. People who have or can get hogs are turning them into the vineyards.—*Santa Rosa Republican*.

F. Pohndorff, superintendent of the Gallegos winery, has resigned his position on account of ill health. Mr. Pohndorff has left for the East, and will go to his home in Madrid, Spain, for recuperation. Mr. Raymond Nongaret, of Paris, France, foreman of the Gallegos Winery Co., will succeed Mr. Pohndorff as superintendent of the winery. We regret the loss of so able a gentleman as Mr. Pohndorff, and wish him success and a full recovery of health.

Gradually, but surely, California is reaching out for trade and a market, and the possibilities of the future when her resources are fully developed, are hardly conceivable. The shipping of a carload of raisins to Australia marks one step in that direction, and a carload of dried figs from Fresno sent to Chicago, is a new step in another direction. There is scarcely a limit to the market for these articles, and the capacity for production is beyond the ken of any one. What has the future in store?—*Contra Costa Gazette*.

Rickey & Paul, of Livermore, are now making four large fermenting tanks, and seven 1,500 gallon tanks for George True's new winery, which they have just completed for him, they having held the contract for its construction. They are also making ten large fermenting tanks for H. B. Waggoner, as well as four other large ones for A. Demartini, of the Livermore vegetable gardens, near town. They have made arrangements whereby they are enabled to turn out large tanks at the rate of four a day.

POSTPONED.

The meeting of the Grape Growers' and Wine Makers' Association, which was called for the 26th of September, was postponed till the last Thursday in November, owing to the lack of a quorum. As this date falls on Thanksgiving day, the meeting will probably be held on the Friday following.

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HISTORY OF PROHIBITION.

Results That Have Followed the Movement in America.

Illinois enacted prohibition in 1855, but repudiated it at the polls in the same year. New York passed the law in 1854, tried it two years, and gave it up as a bad job.

Massachusetts tried prohibition for fifteen years, and repealed it as in vain and injurious.

An effort to restore prohibition in Massachusetts was voted down by an overwhelming majority, April 22, 1889.

Atlanta tried the law for one year and repudiated it by an overwhelming majority in November, 1887.

Connecticut enacted the law in 1854, tried in vain to enforce it for eighteen years, and then finally repealed it forever in 1872.

Ohio enacted prohibition in 1855, and after a few months of bitter experience repealed it.

Maryland passed a prohibitory law in 1855. The results were so disastrous, both to material and moral welfare, that, after a few months' trial, it was repealed, and the lesson was so severe that the question has never been raised again in that State.

New Hampshire tried prohibition for thirty-four years. April 12, 1889, an effort was made to incorporate it into her constitution. This was voted down by an enormous majority, only two counties in the State giving a majority in favor of prohibition.

Delaware tried it in 1855, and, after two years found that it so affected the welfare of the State that it was repealed in 1857.

The Independent Anti-Prohibition Republicans and Democrats of Iowa are united for the purpose of over-throwing prohibition.

The law was twice passed in Wisconsin and twice vetoed by the Governor, with unanimous support of the people. Since then the State has been untroubled by fanaticism.

Rhode Island enacted prohibition in 1853, and after ten years' trial repudiated the law to 1863. She again enacted it last year, and after one year of financial and moral disaster, again got rid of it.

Michigan passed the law in 1853, and kept it for twenty-two years, when, finding the futility of attempting to enforce prohibitory measures, she abandoned it in 1875. The fanatics tried to saddle the law upon her again this year, but her people would not have it, and overwhelmed it at the polls.

Indiana and Nebraska in 1855 passed prohibitory measures, but neither of them kept prohibition upon their statute books for any length of time. Indiana voted on the question again in 1882, and the amendment was defeated by the biggest majority cast in that State for twenty years.

Texas cast 93,000 majority against the effort to enforce a prohibitory amendment into her constitution.

An effort was made to force the law on Tennessee in 1887. The people, after a thorough discussion, resolved not to put it into their constitution.

Oregon submitted the law in 1887. The amendment was buried under an avalanche of votes.

In November, 1888, West Virginia voted on prohibition. The question was thoroughly discussed, investigations into the working of the law in other States were

made, and the amendment was defeated by a vote of three to one.

Canada has tried prohibition. The law was passed, and on a reconsideration of the question, April 3, 1889, the voters slaughtered prohibition from Lake Erie to the bay of Fundy. Every city and town in Canada which voted that day repealed prohibition.

In Iowa in 1880 there were 3,094 government licenses issued for the sale of liquor. In 1886, under prohibition the number had increased to 4,093—an increase of 999. It is not within the limits of reason that any man would pay for a license unless he meant to use it.

For the year ending April 30, 1884, before prohibition, 1884 government licenses to sell liquor were issued in Kansas. In the year ending, April 30, 1887, after five years of prohibition, 2997 licenses were issued; in other words there were fifty-eight per cent more places selling liquor in the year ending, April 30, 1887, under prohibition, than in the year ending, April 30, 1881, before the enactment of the law. There had simply been a change of name from "saloon" to "drug store."

Maine has more liquor sellers in proportion to population than many license States. Rhode Island has one liquor seller to every 243 men. (See Internal Revenue Reports.)

FOREIGN BREWERS.

In Denmark, Sweden, Switzerland and British India no State tax whatsoever is collected from the breweries.

Sir Edw. Cecil Guinness has contributed £14,000 for a winter garden "for the people of East London."

The large brewing firm of Wm. McEwan & Co., in Edinburgh, Scotland, has been converted into a stock company.

The per capita consumption of beer in Berlin in 1888 was 182 liters, an increase of twenty-three liters for the five preceding years.

Recent statistics show that Belgium has one saloon for every forty inhabitants.

The total output of the Munich breweries for the last fiscal year was in round figures 3,000,000 hectoliters.

The profits earned by Guinness & Co., Dublin, last year amounted to \$3,951,630.

The Exhibition for the Prevention of Accidents held in Berlin is commanding considerable attention from the brewing trade, which was instrumental in its organization.

There were 1,971 breweries in operation in Austria-Hungary, in 1888, eight less than in the previous year. Their total output was 13,814,026 hectoliters, against 13,418,110 hectoliters in 1887.

Official figures state that there are 19 breweries in India producing 4,800,282 Imperial gallons. It was stated in Parliament, on inquiry, that "no excise duty is levied, but the imposition of one is under consideration." The English shipments of malt liquor to India have largely decreased, owing to the freedom from taxation of India brewed ale.

The temperance movement in England does not seem to be much of a success. During the last four years temperance organizations have been growing all over England at a large rate; during the same period, however, convictions for drunkenness have risen to 156,809 a year. In Liverpool alone there were 15,000 convictions for drunkenness last year.

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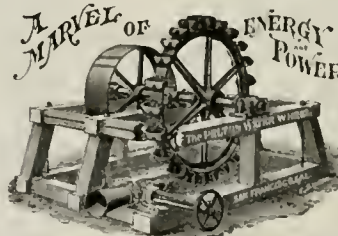
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SAN FRANCISCO.

THE CONVENTION.

MEETING OF THE CALIFORNIA PROTECTIVE ASSOCIATION.

Formerly The League of Freedom—
Officers Elected—The Association
to be Organized Throughout
The State.

The adjourned annual meeting of the League of Freedom was held in the Flood Building on the 23rd ult, the attendance being much better than at the previous meeting.

President John D. Siebe presided. The first subject discussed was the question of changing the name of the organization to the California Protective Association. It was finally decided by a unanimous vote to adopt the latter name and it will hereafter be known by that title.

Prior to the previous meeting President Siebe had tendered his resignation as the head of the association and confidently expected to be relieved of the duties of the office, but was disappointed, as the committee on nominations were unable to find an available man for the place. Mr. Siebe was therefore requested by the committee to withdraw his resignation and again accept the office. He was very loth to do this, but after considerable urging he consented to ignore his personal wishes in the matter and be governed by those of the organization. Mr. Siebe was therefore elected to the Presidency and W. A. Fredrick, of the Jackson brewery was made Vice-president. The valuable services of Secretary C. Hilderbrandt in the interest of the association were recognized by his re-election as were also those of Treasurer M. Hencken, who was again elected to his responsible position.

The following executive committee was appointed: Chairman, E. R. Lilienthal; H. H. Sherwood, I. G. W. Schulte and Geo. Bahrs of San Francisco, Hugo Fugel and M. Kent of Oakland and F. Luther of Santa Clara.

The following resolutions setting forth the principles and objects of the association adopted at the previous annual meeting, were read and adopted:

DECLARATION OF PRINCIPLES.

WHEREAS, From many sources the men engaged in producing and dealing in wines, malt and spirituous liquors are charged by the enemies of these industries as in league with the worst elements of civilization and as inimical to good morals and the welfare of society; and

WHEREAS, Such sentiments of fanatical intolerance and misrepresentation could not exist where an enlightened and truth seeking public sentiment prevails;

Resolved, That it is the duty of this association to use its highest efforts, through the press, the lecture room and by the dissemination of printed information for the correct education of public opinion on the liquor trade in its relations to the individual, to the state and to society.

Resolved, That while we favor temperance, we are opposed to prohibition, general or local, where sought to be accomplished by direct statute, or by exorbitant and proscriptive license tax, and we are opposed to it because we believe it to be wrong in principle, impossible in enforcement, and promotive of the worst forms of deceit and hypocrisy.

Resolved, That we endorse the license system, and favor a general State law that will impose a reasonable and uniform license tax, and we hold that the granting of licenses should be based on the good character of the grantee, and we advocate the forfeiture of a license as a condition inseparable from the keeping of law-breaking or disorderly premises.

Resolved, That we deprecate the efforts of men in public position to drag the wine and liquor business into politics, and protest against making political issues of questions which should be determined for the welfare of the community by the wisdom of non-partisan statesmanship.

Resolved, That we can best resist the attacks of our enemies by an open and straightforward discussion of the fallacies of prohibition, and by a direct appeal to the intelligence and common sense of American manhood.

Resolved, That we esteem the business in which we are engaged as honorable, and that we pledge ourselves to do all those things, which honest and honorable men may do, to secure for ourselves the protection to which the great capital invested, and far-reaching business interests, entitle us.

Resolve 1, That we appeal to every member of this association and to every distiller, dealer, wine grower, brewer and kindred trades throughout the State, to use every effort to increase the membership of the California Protective Association and we especially urge the formation of branch associations to act in co operation with the central association, and for the attainment of our common ends.

A WISE PROVISION.

In line with the suggestion made in the last issue of this journal, the executive committee was authorized to appoint a competent assistant secretary whose business will be to organize branch protective associations in every county of the State. This authorization will be acted upon at once and it is intended that the association will be thoroughly organized throughout the State within the next three months.

Considerable time was devoted to revising the by-laws and a great deal of work was crowded into a one-day's session. The meeting was a very satisfactory one and the deep interest taken in the proceedings by those present speaks well for the future of the California Protective Association.

The convention adjourned at the call of the officers.

The Alameda county branch of the California Protective Association met during the fortnight and indorsed the action of the State Convention. Measures were taken to assist in opposing the high license and prohibition movements in several counties where the fight is now on.

A resolution was passed making the MERCHANT AND VITICULTURIST the official paper of the organization.

EFFECT OF HIGH LICENSE.

The Providence Journal, speaking of the effect of restrictive license in Fall river, Mass., furnishes the following interesting contribution to the current literature on the failure of high license as a temperance measure:

"It might naturally be supposed that the wiping out of two-thirds of the saloons would in a measure remove temptation and tend to the promotion of the peace and welfare of the community. If anybody thinks it has, he should take a stroll through the streets of the city after 10 o'clock at night and be undeceived. The court records may not show it, but the best authorities, the police, admit that drunkenness among men and women, especially the latter, was never more common. Is it possible the very evil the Legislature sought to overcome has been increased by the means used, and that the curtailment of saloons, has only aggravated the difficulty?"

PERSONS in search of a quiet elegantly appointed restaurant, of undoubted excellence, should go to SWAIN'S, 213 SUTTER STREET. Our wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied a short notice.

THE TRADE.

A. P. Hotelling will build a fine hotel in Santa Cruz.

Senator A. P. Williams, of Livingston & Co., has returned from an extended trip through the east.

W. G. Moore, of Richmond, Ohio, formerly one of the largest distillers in the East, is on a visit to the city.

The Los Angeles Chamber of Commerce has appointed a committee to investigate and report upon the complaints of the vignerons against the officers of the Internal Revenue Bureau.

The confession of the Bangor Whig and Courier, that prohibition is a total failure in that Maine city, is followed by a similar confession from the chief city of New Hampshire by the Mirror and American.

F. Rheinstrom, of Rheinstrom Bros., New York, well-known distillers of fruit brandies and fine liqueurs, paid this office a visit during the past fortnight. He was looking for some good lots of fine white wine, and taking a bird's-eye view of the viticultural situation. He left for home last week.

Wm. Wolff, of the importing house of Wm. Wolff & Co., has been kept pretty busy during the past week in shaking hands with his numerous friends. He has just returned from a six months' trip abroad, and is rosy checked, healthy and happy. Mr. Wolff is glad to get back to the Queen City of the Pacific.

John P. St. John is out in a prophecy that in 1900 the prohibition party will be in control of the national government. This calls to mind the fact that one Edward Bellamy has prophesied many wonderfully strange and impossible things for the year 2000, there or thereabouts. This is all a long way off, and meanwhile something sensible and practicable will answer for common people.

J. De Barth Shorb, of the San Gabriel winery, has received a cable message from the purchasers of wine and liquor supplies for the British army and navy, ordering five barrels of brandy to be sent immediately. Mr. Shorb, who has for some time been trying to get samples of California brandy examined by the English dealers, regards this order in the light of a considerable triumph for the industry in the State.

A novel proposition for dealing with the liquor traffic comes from Peoria, Illinois. A responsible firm has offered the municipal authorities \$75,000 a year for the exclusive privilege of selling liquor in that city. It guarantees that the saloons shall be free from objection; that they shall not be placed near a school or church; that they shall be closed at 10 p. m. and all day Sunday, and that no liquor will be sold to minors or drunken persons. They propose to secure the city and prove their good faith by giving bond for \$200,000.

Internal Revenue Commissioner Mason has issued an order prohibiting the refilling at distilleries of casks and barrels. He explains this order by saying that this action had to be taken, because the law does not allow fractional parts of a gallon and taxes more than half a gallon as a full gallon, allowing less than half a gallon to go on untaxed. He claims that some distillers have taken advantage of this fact to use two barrels, the one used at the distillery, upon which taxes are paid, containing a

fraction less than a half gallon, and the other, which is used when the whisky leaves the refinery for the trade, containing less than even gallons, but more than a half gallon.

The New York Wine, Liquor and Beer Dealers' Association at their recent convention adopted a platform containing the following declaration of principle on the question of prohibition:

Resolved, As a matter of principle, we deny the right of the majority of the people to dictate to the minority what they shall eat or drink, or what they shall not eat or drink, and for that reason we are opposed to the proposition to submit to a popular vote an amendment to the constitution prohibiting the use of intoxicating liquors in the State of New York, and we favor such candidates for the Legislature, without regard to party lines, as will pledge themselves to vote against the pending resolution to submit to a direct vote of the people such an amendment to the constitution.

CALIFORNIA ON WHEELS.

Preparations of the State Board of Trade for the Tour.

At the State Board of Trade active work is being done in the way of preparing the exhibits for the the New "California on Wheels," which is expected to be in readiness for the eastern trip about the 15th of this month.

The route of the tour, which will be extensive, is being mapped out by Col. T. H. Goodman of the Southern Pacific Company, and in a few days everything will be in readiness for the start.

The space which the Board has allotted to the display of California wines, brandies and raisins, is about half a car, and judging by what has already been promised, it will be of unusual excellence. While no wine or brandy has yet been received at the rooms, exhibits are promised from the Naglee Vineyard, the L. J. Rose Company, of San Gabriel; J. De Barth Shorb, of San Gabriel; George West & Son, of Stockton; John Benson, of Oakville; H. W. Crabb, of Oakville; the Barton Vineyard, of Fresno; and many others. Exhibitors will have the privilege of opening samples wherever desired.

The raisins will come from Fresno, Yolo, Solano and Los Angeles counties. None are promised from Riverside or the El Cajon valley. The display will be much better than it was last year.

Table grapes will be sent from all the leading districts until the season is over, and cold storage will enable exhibits to be sent far into the winter.

The cars of the Board this year will contain the most varied and complete assortment of California products ever exhibited.

BONDED BRANDY.

Following are the transactions in California grape brandy through the Internal Revenue Department in the various districts for the month of August, showing the amounts withdrawn, received and remaining in bond, during that period:

AUGUST.

Withdrawn—

13,206 gallons, tax paid.
1,573 " for export.

Total, 14,779.

Received in Bond.

Total receipts, 23,390

Total on hand Aug. 30th, 595,727 gals.

MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors.
Office, 402 Front street, Postoffice Box, 2360

DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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FRESNO, Golden Rule Bazaar
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HONOLULU, HAWAIIAN NEWS COMPANY

TUESDAY,.....OCTOBER 8, 1889

REMOVAL.

The office and editorial rooms of the MERCHANT AND VITICULTURIST are now located at 402 Front street, corner of Clay. Patrons and correspondents of the paper will please bear this fact in mind.

THE MARKET.

General trade is good but without special features. The clearings at the San Francisco clearing house for the week ending the 26th ult. were \$14,821,458 and for the week ending October 3rd were \$22,623,884. The clearings during September were \$71,480,773.

The demand for California wines is fairly good and prices are firmer in tone. The worst now seems to be over and a good upward reaction has set in. The brandy market is firm.

The whisky trade reports business very good and the brewers are prospering as usual. The exports of beer to Honolulu and Central America are constantly increasing.

The eastern market for native wines and brandies shows some improvement. The eastern whisky men are not having the speculative boom which seemed inevitable about two months ago. Nevertheless they are enjoying a good trade and prices are firm.

PROFESSOR PIERCE'S CRANKISM

The Commissioner of Agriculture will do a most graceful and welcome act if he will instruct Professor Pierce, his viticultural expert, to come down off his high horse and be of some assistance in finding out a remedy for the vine disease which has cleaned out so many vineyards in the south.

The viticulturists of this State really do not care a snap whether the professional corns of Pierce or Ethelbert Dowlen are trod upon. What they want and want badly, is an infallible remedy for that disease. To that end they ask that all investigations be directed, and they ask the Commissioner of Agriculture to tell Pierce what is wanted in so many words.

Pierce's course since he came to this State and started his inquiries at Santa Ana, shows that he is actuated far more to make a reputation for himself than to assist the vignerons of the south. He refused tacitly what assistance the Viticultural Commission might be to him. He never even informed the Commission, which is at the head of the industry, what he could or would do. Much might have been gained by co-operation, but Pierce scorned it and went off by himself to Santa Ana, where the vines were all but dead, to start his investigation, while thousands of acres of vines were only beginning to succumb elsewhere. Had he gone into a fresh field he might have been of some assistance in finding a new remedy. Up to this time, however, the only return from his being here is a miscellaneous collection of ungentlemanly utterances, and a total disregard of the requests of those who have interests at stake. His trip has, to all appearances, been totally barren of any results. The copper and lime wash proposed by J. De Barth Shorb and Ethelbert Dowlen is the only thing which has proved at all efficacious.

There is another thing which might be said with advantage in this connection. The great body of viticulturists, while they would like to know whether the death of the vines is caused by bacteria in the sap or a fungus, do not regard the argument over this point as worth much. A man whose vines are dying, does not trouble his head on that score. He leaves professional squabbling out of consideration and asks for a remedy.

Will the investigators remember this? He wants a sure remedy.

Will Pierce and the Commissioner of Agriculture remember it?

Will Dr. Harkness remember it? If he don't we will tell him something about his monetary connection with the experiments which would make rich reading. We have had access to the books at Sacramento, and can certify that it has cost something to get his sneering report.

Mr. Shorb and Mr. Dowlen have remembered it, he it said to their credit. They have told plainly what their experiments have been, and they have succeeded in finding the only remedy which thus far has been of any material value.

The *Gilroy Gazette* which has but recently come out as a daily, is one of the most reliable journals published outside of San Francisco. The enterprise which supports such a valuable publication is certainly worthy of appreciation from the people of Santa Clara valley.

PROHIBITION AND THE COUNTRY PRESS.

In some mysterious way the Women's Temperance Union has secured a foothold in the columns of many of the journals published in the cities and towns in the interior of the State. A regular "temperance" column is conducted, which is edited by the Rev. Smith or Mrs. Jones as the case may be. As might be expected these "temperance column" editors rehash and retail all the stock lies about the success of prohibition in Kansas, Iowa and Maine, and once in a while they coin some startling new ones. Apparently all that they may choose to write, is published without hindrance from the owners of the journals in question.

We are at a loss to see why any editor in California is so far lost to reason and sense as to let these prohibitionists dominate him in this manner. We can only account for it on the theory that they have been scared into it by a threatened loss of subscribers and patronage. Take for instance a county like Sonoma. Grape growing and wine and brandy making are of first importance there, yet a paper like the *Petaluma Courier* publishes column after column of prohibition rot, simply because, we presume, the editor was waited on by a delegation of long-mouthed men and women who threatened, almost, to annihilate the paper unless they were given space. While we cannot say that this is the fact regarding the *Courier*, we do know of three instances where just this game was worked.

The country press must learn one thing, if they have not found it out already. Prohibitionists can make more noise and more threats per man than any class of people in the world. To hear them talk and blow and estimate their strength one would suppose them able to sweep everything in their favor. That they are going to try to get a permanent foothold in California seems beyond question. And now the query arises are the country editors going to help them by being threatened or cajoled into giving their rabid utterances full swing? Do the country editors want to see wine making and beer brewing, two of the principal industries in the State, wiped out by fanaticism?

IOWA WILL RECEDE.

The Cedar Rapids, Iowa *Gazette*, which has been a staunch friend to prohibition in Iowa, at last reluctantly confesses that "there is a growing sentiment against prohibition at the present time."

"As long as strong drink is made," says the *Gazette*, "it will be sold and used, at least for many years, until constant agitation shall wake the people up to a united opposition to it. What shall be done in the meantime, however. What is being done, in fact. Whenever the matter has come up within the past year, prohibition has been very generally rejected. Many of the once strongest advocates of prohibition, have turned their backs upon it, not upon the principle, but because they do not think it the wisest and best course at this time."

"Iowa has given prohibition a fair trial and the evidence that it is a total failure is so convincing that the people are compelled to acknowledge the fact. Some day they will be given an opportunity to vote on the question of prohibition or license and when they do prohibition will be buried forever."

MORE HIGH LICENSE.

High license is in force at Watsonville. The ordinance was put through with apparently little or no effort and the saloonists there are in despair. How the ordinance will work is stated editorially by the *Evening Post* as follows:

"The adoption of a high license ordinance by the council of Watsonville shows that the alarm felt by the wholesale liquor dealers over the spread of the high license and prohibition movements is not ill timed. The license in Watsonville is so large that all but two or three saloons will have to close their doors, being \$400 a year for retailers and \$100 for wholesalers. The ordinance was introduced and passed in one week, showing that it was in contemplation for some time before any open step was made. It is known that the license advocates are quietly at work in Santa Cruz and other places, and have great hopes of winning them over to the column in which Oakland, Petaluma, Los Gatos, Livermore, Watsonville, Riverside and Pasadena are already found."

"In this city there is a quiet agitation going on looking to the adoption of Sunday laws coupled with high license for saloons. The promoters are not ready yet to disclose their plans, but there is ample evidence that they are at work. Once this movement is fairly launched here it will be pushed all over the State."

The high license of \$100 per quarter imposed by the Town Council of Watsonville resulted in closing twelve places of business in one day. The trade will understand the moral of this tale without a diagram.

NEED FOR PROMPT ACTION.

Now that that the California State Protective Association has had its annual meeting and fixed upon the policy to be followed during the ensuing year, there ought to be no loss of time in getting down to work. Never before in the history of the organization has there been so great need for prompt action. The high license craze, which had its inception in Oakland, is sweeping over the State with alarming rapidity, and the only way to check it is by placing the Protective Association on a thoroughly organized basis, that will enable it to meet the assaults of the high license and prohibitionists people. To this end the Executive Committee should start a State organizer on the road at once, and thus prepare for the hot battle that must be fought for the preservation of the rights and property of the members of the association.

A Prohibition Victory.

Those who labored under the impression that the recent defeats of Prohibition in the East had sidetracked the movement indefinitely, will find food for thought in the announcement that both the Dakotas have gone "dry" by good majorities. The victory, and it is a big one, was entirely unexpected, the Anti-Prohibitionists resting secure in the belief that they could defeat their opponents. We may now confidently look for a general ferment among the Prohibitionists and an assault all along the line in the states where the question has not been voted upon. In this list comes California, and those who think the Prohibitionists will not make a dangerous fight, will be surprised before the contest shall have been ended.

OUR CHICAGO LETTER.

A KIND OF COMPETITION THAT DOES NOT PAY

Heavy Reduction of Storage Charges on California Wines and Brandy at Chicago - Whisky Prices Climbing.

CHICAGO, October 1, 1889.

EDITOR MERCHANT AND VITICULTURIST:—The old adage that "Competition is the soul of trade" may be correct in the main but it is not invariably so, for when competition runs wild as it sometimes does, it is apt to knock the soul out of trade. The experience of California salesmen who have recently visited this market will verify this statement. Some of these have declared that their wines are realizing better prices "at home" than they are able to obtain here. But as the demand for wines in California is not equal to the supply, they are compelled *volens nolens* to sell the surplus wherever else they may find a market and at the best prices they can get. Under the pressure of this necessity they are apt to become very eager to make sales, and the keen competition between them results in the adoption of the cutting down prices to such an extent that profitable trade is almost if not altogether out of the question. Your correspondent recently became cognizant of an instance of this sort, wherein the representatives of three California houses figured against each other in an effort to place a moderate order, the buyer being a desirable customer. The latter after getting the lowest figure from each of the parties ordered a round lot of wine, but that is not all. When the wine arrived it was adjudged not equal to sample and promptly rejected. As a sequel there are a number of barrels of poor wine in storage here with no one to look after it who understands its treatment. The disappointed dealer is in want of wine, but has formed an unfavorable opinion of the Californian article. This untoward result which is by no means a solitary instance is due to the foolish rivalry of these salesmen and their want of sufficient back-bone to stand out for a fair price for good wine instead of selling at such a figure as compelled the firm to send low grade goods in order to prevent actual loss. Possibly a little experience of this nature may be of benefit by the moral it teaches. The merchant who demands a fair price at which he can supply a good article and realize a living profit, is the one who will in the long run acquire the confidence of buyers. Like the tortoise in the fable he may make slow progress for a time but in the end he will be found to have considerably out-distanced his competitors.

A movement is on foot here in this city which may result in considerable benefit to the distillers and viticulturists of California. A local wine and liquor merchant conceived the idea and is doing good service in the way of obtaining lower rates of storage and other charges made against wines and brandies warehoused here. Hitherto there has been only one warehouse in Chicago for storing brandy in bond and the rates charged have been twenty cents per barrel for the first month and fifteen cents per barrel per month afterwards, whilst the storage of wines has cost fifteen cents per barrel for the first month and ten cents afterwards. The efforts of the gentleman referred to have resulted in an arrangement

with a firm of undoubted responsibility, who will enter a portion of their commodious warehouse in compliance with the regulations of the Internal Revenue department, for the storage of brandy in bond, which they will receive at ten cents per barrel for the first month and eight cents for each subsequent month. They will also store wines at seven cents per barrel for the first month and five cents per month afterwards, making all necessary advances for payment of freight, at moderate interest. As this insures a reduction of of half the cost in carrying California goods it constitutes a strong additional inducement to the concentration of large stocks at this point and should help to make Chicago a distributing center of great importance.

The demand for California wines and brandy although better than it was in the early part of the month, is comparatively inactive, taking the season of the year into consideration. The representatives of several leading San Francisco firms report having made some good sales of wine at fair prices. And as stocks in the hands of local dealers are low, and will soon be exhausted by the immediate requirements of trade, a considerable quantity will have to be purchased in order to meet the necessities of the next few months.

There has been more stir in the whisky market during this month than for a long time previous. The distilleries wear smiling faces instead of the glum and fretful visages they have carried about during the past few years. They evidently have faith in the future and according to their forecast "every prospect pleases." It is hoped they will not dim their bright outlook by repeating some of their former mistakes in overproduction. Prices of both Kentucky bourbons and eastern ryes are still advancing. Prices current indicate two and one-half to five cents per gallon advance during the month, on nearly every brand of established reputation.

The recent regulation of the Internal Revenue Department, which forbids barrels being used a second time in the same distillery, raised a considerable dust for a few days but has been found to be impracticable. Since the regulation requires the obliteration of all marks and brands before refilling, which operation has been performed before they are returned to the distiller, there remains no possible means for determining where the cask was originally used and distiller, rectifier and gauger alike disregard the order.

The committee of arrangements for the great International Exposition of 1892 having raised the \$5,000,000 guarantee fund at first proposed, have decided to increase it to \$10,000,000 and are working like beavers to that end, with every prospect of securing the money and of getting the exposition located in this city. SARDONYX.

The following is article four in platform of Personal Rights League of Chicago:

"The prohibition party, as the supporter of intemperance, as the champion of a legalized guardianship of one portion of the people over the other portion and by systematically destroying the citizens' appreciation of their personal rights, is seeking to place itself at the head of the American nation. Prohibitionist agitations have assumed an attitude so threatening that it becomes the duty of liberty-loving citizens to oppose them as being harmful to public interest, and reprehensible."

THE GREATEST

GERM, BACTERIA & FUNGUS DESTROYER



CURES ALL DISEASES

A SERIOUS MISTAKE.

The Napa Register again makes the mistake of informing its viticultural readers that twenty-two per cent. of sugar is the standard for wine making.

If there is anything which is to be regretted, it is that the majority of viticulturists have an idea that there should be a certain fixed percentage of sugar in grapes before they are crushed. For some reason this percentage has been arbitrarily placed at twenty-two per cent. possibly because the alcohol percentage of the wine made therefrom would run about eleven per cent. Acting on this "fixed percentage" idea numerous grape growers pick badly ripened grapes and in every way conduct themselves as if their very lives depended on picking all grapes at the earliest possible date. The natural result is that they make trash, pure and simple, and then bewail their "bad luck" when they find themselves unable to sell or give away what they think is fully equal to Chateau Lafitte.

Grapes should be left on the vines until they are ripe no matter what the sugar percentage is. If they are plucked before that time, or when they are over-ripe, there will be trouble with the wine which all the fuming and blustering in the world cannot blot out. A saccharometer is a very useful instrument about a winery, but its use should not be made to decide when grapes should be picked. There is no reason or sense in making it a small sized Dicty.

If the grape growers will kindly let their grapes alone until they are ripe, whether the sugar percentage is twenty-two or twenty-seven or what not, they will have much less trouble in their work. Nature intended that wine should be made when grapes are ripe and not before and nature is considerably smarter than any wine maker's saccharometer.

THINKS IT A STANDOFF.

The Evening Post of this city in speaking of the rapid headway that is being made throughout the State by the high license and temperance people sagely remarks: "The prohibitionists must feel battered at having aroused the fears of the liquor men. The Post long since pointed out the fact that the temperance people were making rapid headway in this State, and that the boasted security of the liquor men was idle talk. Outside of San Francisco the State is very near a stand-off on this subject."

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HIGH LICENSE AT MERCED.

The prohibition element of Merced having concluded that to enforce their pet scheme of straight prohibition is impossible have taken another tack and now propose to adopt prohibitive high license. They have the control in the city Board of Trustees and it is generally understood that at the Board meeting this evening an ordinance will be adopted placing the license at \$100 per month. The dealers are powerless to help themselves and they declare that the license proposed will close every liquor establishment in the city.

The State Protective Association cannot afford to allow many victories of this kind to be won by their enemies.

BRANDY FOR THE BRITISH.

California pure grape brandies are without question the best in the world. They are without reputation, and for this reason pretenders who do not judge a thing by its merits do not take kindly to the products of our stills. Experts who do judge by intrinsic merit, do take kindly to them. Hon. J. De Barth Shorb some time ago forwarded some samples of the brandies made by the San Gabriel Wine Company to London, to a firm which furnishes the English army and navy with supplies of this kind. The result of the venture was an order for five puncheons of brandy to be forwarded at once to London. There is no doubt this is but the initial one of many orders. The price paid is not known, but this much is revealed, that if the whole brandy product of this section were sold as good a market, the price of grapes would rise at once to \$20 a ton. These markets will be opened and that price will be paid for our grapes before many years pass by. As it is the price being paid is \$10 a ton. The bankers of this city came forward and offered to advance \$100,000 at a low rate of interest to insure the working of the grape crop into wine and brandy. This is being done for the most part by the San Gabriel Wine Company, and the result of the movement was to raise the price of grapes from \$7.50 to \$10 a ton. So small is the crop that not more than \$50,000 will be required to handle all the crop. That is of course in excess of the amounts handled by all the other operators in the district.—Los Angeles Herald.

The St. Helena Star has entered upon its sixteenth volume. The journal ably guards the interests of the Napa valley vigneron.

SOUNDING THE WARNING.

The Evening "Post" Correctly Sums up The Situation.

The liquor dealers, through their state organization, are preparing to make an active fight against the high license and prohibition movements, both of which are gaining ground rapidly in many portions of the State. The liquor men propose to effect an organization in every county, each local organization to be dependent on and acting under the orders of the State Protective Association, which has its headquarters in this city. All of these bodies will move in concert against every attempt to restrict the liquor trade by imposing an excessively high license, and to fight the prohibitionists, who are remarkably strong in a few sections.

The wholesale liquor dealers are almost to a man convinced that California is going to pass through a periodical and apparently unavoidable agitation against their business. They say that these agitations come to every community. The enterprise of the prohibitionists in starting up one of the periodical forays in the leading viticultural State of the Union is duly appreciated by the wholesale trade, but it is not at all admired.

The success which has met the high license and prohibition advocates during the past two years astounds the old conservative traders in this city. Prohibition is the rule at Pasadena, Riverside and many other places in the southern country. High license is in force in Oakland, Los Gatos, Livermore and Petaluma. A high license scheme has just been overthrown in Sacramento, and one is pending at Watsonville. The country south of Tehachapi and in the San Joaquin valley, at Fresno and other places is alive with agitators from the east. A Sunday law is being quietly prepared in this city, to be sprung when least expected, and altogether it looks as if the struggle between the liquor element and the license and prohibitionists is not far off.

The State Protection Association is not idle. It will soon have a man traveling throughout the State organizing branch associations everywhere, and addressing the saloonists and wine men on the assaults that have been made on their trade in the recent past. Other preparations will also be made to meet the emergency when it comes.

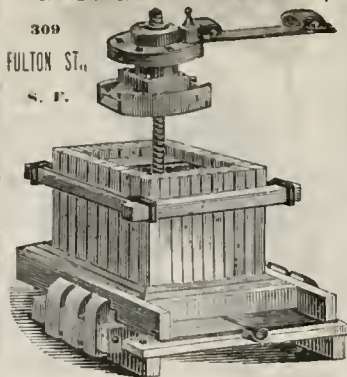
Said a wholesale dealer to-day: "I do not see how some of the dealers in San Francisco can afford to remain quiet much longer. We are being assailed as we never were before. The temperance orator is every where apparently, and one of them can make noise enough for ten ordinary speakers. That we will have to fight is certain. We don't want any trouble and are not seeking it, but we have got to meet it when the time comes, and it is almost here."—*San Francisco Post*

The *San Francisco Call* says: "Active preparations are being made by the liquor dealers through their state organization to make a decisive fight against the high license question and prohibition movements. Their plan is to organize in every county of the State, each organization to be under the orders of the State Protective Association. Every attempt to restrict the liquor trade by high license will be met and fought stubbornly, the dealers say."

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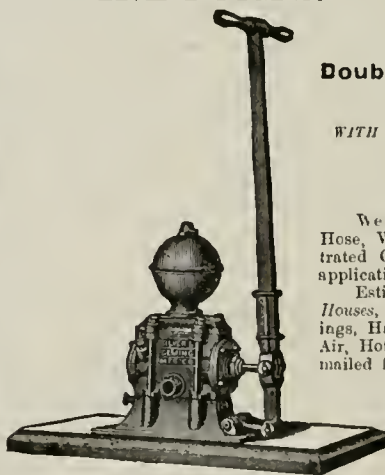
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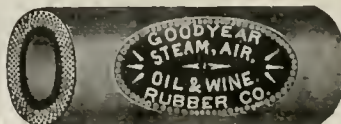
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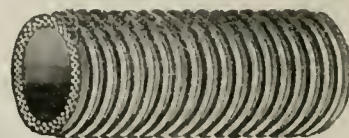
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577-579 Market St. San Francisco.

Rubber Lined Cotton Hose

RAISINS.

The El Cajon valley will produce 3,000,000 pounds of raisins this year.

The Fresno *Republican* places the Fresno county product this year at \$75,000 boxes. This is 250,000 boxes greater than the *Expositor's* estimate.

The California Raisin & Fruit Co., of Fresno, is packing 1,000 boxes of raisins per day, at present, under the management of L. S. Chittenden. There are 140 hands in the packing house.

The Fresno *Expositor* is leading a movement to improve the style of labels now used. The adoption of a handsome and distinctive label means much and too much attention cannot be given to the subject by lithographers and raisin packers.

E. W. Thomas, a raisin grower of Capay, has commenced shipping his raisins of this year's pack. He has already sent about 500 boxes, consigned to Meiggs Bell & Co., San Francisco, 377 of which are Seedless Sultanas, the balance being Muscatel.

A co-operative raisin vineyard scheme is on foot in Tulare. The plan is to purchase 160 acres of desirable land at \$60 an acre, the capital stock being placed at \$50,000, divided into 500 shares. The idea is to have each subscriber put in \$1 per share per month until the vineyard is in bearing.

D. B. Faller, of Evergreen, Santa Clara county, is said to be making a success of raisin growing, notwithstanding the fact that it is generally supposed that Santa Clara is not suitable for raisin culture. In view of this fact some of the San Jose papers are advising some of the wine growers to graft their vines with raisin stock.

The Fresno raisin growers scored a signal victory over their Spanish competitors this year by landing a carload of "Lion" raisins in the New York market ahead of this season's Spanish fruit. Last year the finest shipments from Spain and California landed in the great metropolis on the same day, but we beat the Spaniards this year and it is safe to say that California will continue to best them at all points until they will have to look elsewhere for a market.

In the southwestern end of Calaveras county, south of the Calaveras river, about three miles from Milton, Messrs. Southwick and Knight are busily engaged in the work of making raisins. This is a new but important industry for Calaveras, but it is one that is bound to thrive when once fairly understood. Twenty-five acres of these vines are three years old, and are bearing a small crop this year. Their vineyard is well irrigated and is in a fine condition, the berries being unusually large.

J. B. de Jarnett of Colusa, has twenty-one acres of raisin grapes, and this year a splendid crop. He commenced drying Monday last, and has every reason to expect a pack of at least ten tons of the best and most marketable California raisins, making enough for a full carload. His vines are young and growing better each year. Another enterprising citizen of Colusa, Dr. Gray, has a large vineyard increasing rapidly in production with increasing age. This year he has a fine crop. While arranging for the curing and packing of his own, he is going to the expense of employing an expert from the noted Blom-

ers vineyards, at Woodland and has concluded to enlarge his business. He has bought the crops from the Watt Cheney and Coleman vineyards. He will thus be enabled to pack anywhere from thirty to fifty tons.

California raisins are becoming quite an important figure in the trade between this country and the Australian colonies. Every steamer for the colonies carries a number of consignments of California raisins, and the shipments are gradually increasing in quantity. The steamer Zealandia on her last trip, took a large lot of raisins shipped by the Johnson-Locke Mercantile Company, successors to the firm of William T. Coleman & Co. The shipment is from the Fresno district, and like the previous shipments will meet a ready sale.

In speaking of the trade in this produce between here and the colonies, Mr. Frank Johnson of the above named mercantile house said:

"The raisin trade is at present in its infancy, but promises to develop into a prominent feature of the commercial relations between here and the colonies. Our firm's predecessor, Messrs. William T. Coleman & Co., about a year and a half ago shipped a lot of raisins to Australia, which sold rapidly and with good returns. Last year we made another shipment, which was in quality so much better, being the result of improved growth, that we received a much larger order this year. We sent down by the steamer Zealandia about a carload and will ship by the Alameda from three to five carloads. This is a noticeable increase in the demand and shows plainly how this trade is progressing. If the raisin men of our state continue to improve their product as they have been doing for the past two years, I do not hesitate to say that we will be able to enter California raisins in any foreign market and overcome any competition that may be forced against us. Our farmers and grape growers have a splendid opportunity before them which they should not permit to pass without notice."

The great improvements that are constantly going on in the curing and packing of Fresno raisins, are not realized until especially investigated. Some few years ago there was a common complaint about different grades being sold under the same brand. Raisins were occasionally shipped too wet or too dry, to loose or pressed to hard, in fact there were numerous features to complain of. There is very little of this heard to-day. The only complaint now is that there are not raisins enough to satisfy the demand. The great superiority in the handling and packing of the raisins is not altogether due to the packing-houses that are being yearly established here, but to the growers of raisins who not only study the raisin business as a science, but, also who are gradually taking the packing into their own hands. Thus the raisin grower watches his grapes from the moment they are set all through their ripening period, through the picking time, and, finally, when the grapes are drying and curing into raisins, his thoughts hover around the raisin trays every hour of the day and night. When the sky is getting temporarily overcast he stacks his trays so as to prevent any possible injury from rain. When again a few warm days are apt to overdry the raisins he stacks again so as to preserve the moisture so necessary to first-class raisins. Raisin drying and curing is now a science, which every one is studying accord-

ing to his capacity and opportunity. The outcome of all this work must necessarily be a first-class product, which every year offers the packers less difficulty both in grading and actual packing. Moreover, we know exactly how to trim the vines, how to irrigate and cultivate; our raisins are larger and better in every way than they were a few years ago. The grower and the packer have both learned the demands of the trade and from the very beginning of his operations he can work to satisfy the various demands of the different markets that we have to supply. But perhaps the greatest lesson of all that our raisin men have learned within the last few years is, that it pays to pack up to the standard. They cannot afford to run any risk in packing inferior grapes with those of a better quality, as in every instance such pack will only bring the price of the poor grapes and the better ones will have been thrown in at a less price than they would have brought if packed by themselves. On the other hand it has been found that too much grading is not desirable. The consumption of raisins is of late especially increasing among the middle classes, and our efforts are now to produce a good average raisin that can supply the wants of those with small means.—*Expositor*.

RAISIN SHIPMENTS.

Per Steamer Mariposa, for Sydney, September, 21st. To Sydney, 201 boxes, 800 half-boxes, 100 quarter boxes; to Auckland, 200 boxes; to Melbourne, 75 boxes; to Adelaide, 75 boxes; to Brisbane, 70 boxes; to Wellington, 40 boxes.

Per Steamer City of Rio de Janeiro hence September 21st. To China, 17 boxes; to Japan, 6 boxes.

Per Steamer Newbern, September 25th. To Mazatlan, 81 boxes.

Per Steamer Empire, September 25th. To Nanaimo, 6 boxes.

S. LACHMAN DEPARTS.

He Gives a Banquet and Leaves for Europe.

S. Lachman, the well-known wine man, in honor of his departure for Europe and in appreciation of the faithful services of his employees, gave them a big banquet on the afternoon of September 21st. The occasion was a very pleasant one, in which the host expressed his kind feelings toward those who partook of his hospitality and the guests returned the sentiment with a good will. During the afternoon Mr. Lachman was presented by his employees with a handsome gold-headed cane, bearing the inscription, "To S. Lachman, from his employees. September 21, '89."

F. Frohman made the presentation in a graceful speech, which was appropriately replied to by the recipient.

Mr. Lachman is now on his way to Europe via New York. He expects to be absent about twelve months.

ROTECT YOUR TREES AND VINES.

If you want your trees freed from San Jose scale, codling moth and any other injurious insect, send to E. I. Hutchinson, Fresno, Cal., for a bar of the I X L Compound; always ready for use. Cheapest and most effective ever offered to the fruit growers. No grease, no alkalis, or poisons; keeps rabbits from trees and vines. Sure death to jigger. Price, fifty cents per bar. One bar makes fifteen gallons of fluid.

STATE FAIR AWARDS.

Grape Growers Whose Exhibits Received Prizes.

The premiums awarded at the State Fair for grapes were as follows:

Joseph Sims, Sacramento, best six varieties of wine grapes, not less than three bunches each, \$15.

J. B. Whitcomb, Colfax, best three varieties of wine grapes, not less than three bunches each, \$10; best general display of grapes by the producer, \$25; best variety of wine grapes, not less than three bunches, \$5.

E. L. Hawk, Rocklin, best three varieties of wine grapes, not less than three bunches each, \$10; second best general display by the producer, \$5.

George H. Kerr, Elk Grove, best display of seedless raisins, \$10; second best display of California raisins, \$10.

T. C. White, Fresno, best display of California raisins, \$20.

Joseph Sims, Sacramento, best display of grape syrup, \$5.

D. A. Jackson, Woodland, best six varieties of table grapes, \$15.

J. P. Odert, Sacramento, second best one variety of table grapes, \$2.

Robert E. Greer, Sacramento, best three varieties of wine grapes, \$10; best one variety of table grapes, \$5.

James Harris, Roseville, second best three varieties table grapes, \$5.

Dr. Manlove, Perkins, second best six varieties table grapes, \$7.50; second best one variety wine grapes, \$2.

Thomas Payne, Nevada city, second best six varieties wine grapes.

BRANDIES AND WINES.

George West & Son, Stockton, best grape brandy, two years old, \$10; best grape brandy, one year old, \$5; best claret, two years old \$10.

H. W. Crabb, Oakville, best grape brandy, three years old, \$20; best sweet wine, \$20.

California Wine Growers' Union, San Francisco, best white wine (Sauterne) twelve years old and over, \$20; best claret three years old and over, \$20; best claret one year old, \$5.

Fresno Vineyard Company, Fresno, best white wine (Burger) two years old, \$20.

George West & Son, Stockton, best California port, one year old, \$10; best California sherry, two years old and over, \$15.

California Wine Growers' Union, San Francisco, best California port, two years old and over, \$15; best California sherry, one year old, \$10.

A. Lagard, San Francisco, best California champagne, \$25.

H. W. Crabb, Napa, best general display of California wines and brandies, \$100.

J. A. Donet, Jackson, special premiums recommended for angelica and port.

J. A. Mathews, Napa, special premiums recommended for Zinfandel and Riesling.

California is the only State that has no Sunday laws. After years of experience of their futility, they were repealed by the Legislature in 1885. And now it is the testimony of both laymen and ministers that the Sabbath is better observed and Christian services are better attended than five years ago.—*Milwaukee Journal*.

J. W. CARMANY, 25 Kearny Street, San Francisco, just opened new styles in scarfs and gloves, and fall styles in Tailoring Department.

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Babeock & Vacovitch, saloon, Fresno, Cal., dissolved.

Harvey & Emerson, saloon, Hailey, Idaho, dissolved; C. H. Harvey, continues.

Pennie & Sherwin, cider manufacturers, Seattle, W. T., dissolved; G. E. Sherwin continues.

Delmne & Bontempi, saloon, Sanol, Cal., dissolved; Bontempi & Monigbetti, continue.

Schmeer & Arnold, brewers, Pendleton, Or., dissolved; J. Schmeer, continues.

Ford & Kester, restaurant, Breckenridge, Colo., dissolved; B. L. Ford, continues.

Raymer & Weiss, saloon, Ritzville, W. T., dissolved; Raymer continues.

W. P. Burns & Co., saloon, Verdi, Nev., dissolved.

Noble & Wier, hotel, Hamilton, W. T., dissolved; G. H. Noble continues.

Blakemont & Jackson, saloon, San Jose, Cal., dissolved.

J. Moore, saloon, Tekoa, W. T., G. Roberts admitted.

D. C. Rose, hotel, Socorro, N. M., succeeded by J. Brown.

Clary & Callamer, saloon, Cheyenne, Wyo., dissolved.

Willis & Smith, hotel, Waterville, W. T., dissolved; Smith continues.

George Rector, saloon, Ukiah, Cal., J. A. Montgomery admitted, style Montgomery & Rector.

C. L. Packard, hotel, Watsonville, Cal., succeeded by George Steitz.

McGrane & Holton, saloon, Mt. Idaho, I. T., succeeded by Wood & McGrane.

Ruffo & Morris, saloon, Gallup, N. M., dissolved.

Failures, Attachments, Etc.

J. L. Palmer, saloon, San Francisco, Cal., attached.

J. C. Higgenbotham, hotel, Lodi, Cal., attached.

Romer & Silverburg, saloon, Los Angeles, Cal., attached.

Atkinson Bros., saloon, Santa Barbara, Cal., attached.

D. R. McNeill, saloon, San Francisco, Cal., attached.

J. McQuade, saloon, San Francisco, Cal., attached.

T. Ryan, saloon, Mountain Ranch, Cal., attached.

F. E. Runge, saloon, Hueneme, Cal., attached.

J. L. Freed & Co., saloon, Seattle, W. T., attached.

F. Franchini & Co., saloon, Ballona, Cal., attached.

Peter Allison, saloon, South Eureka, Cal., attached.

S. Lydy & Co., saloon, Spokane Falls, W. T., attached.

M. Zarick, restaurant, Sacramento, Cal., attached.

A. A. Verissimo, saloon, Livermore, Cal., attached.

J. O'Neill, saloon, San Francisco, Cal., petitions insolvency.

Clemence & Hobson, saloon, San Diego, Cal., attached.

S. Bagley, saloon, Field's Landing, Cal., attached.

J. Zahnd, saloon, Porterville, Cal., attached.

E. Brunawick, billiard table manufacturer, San Francisco, Cal., attached.

W. Thompson, saloon, Plano, Cal., attached.

P. Cachicuan, saloon, Vallejo, Cal., attached.

F. Voss, saloon, Crockett, Cal., attached.

Beauget, saloon, San Francisco, Cal., attached.

E. M. Hatto, saloon, Fresno, Cal., petitions insolvency.

J. J. Fay, saloon, Denver, Colo., attached.

C. J. Miller, saloon, Trinidad, Colo., attached.

K. Kessler, saloon, San Francisco, Cal., attached.

R. Riordan, saloon, San Francisco, Cal., petitions insolvency.

H. H. McCallister & Co., hotel, San Diego, Cal., attached.

Sold Out.

Taniera, B. tzol & Co., wholesale wines and liquors, San Diego, Cal., sold to Deleva & Co.

B. N. M. Bunn, restaurant, San Francisco, Cal., sold half of business to H. G. Nelson.

Mechanics' Exchange Saloon, Chico, Cal., sold to J. Hall.

S. Harris, restaurant, North Yakima, W. T., sold to J. J. Stewart.

George Owen, saloon, Selma, Cal., sold to M. A. Blade.

Julius Schultz, saloon, Denver, Colo.

E. A. Tomlinson, saloon, Denver, Colo.

W. T. Wyman, saloon, Denver, Colo.

P. Cattanchi, restaurant, Livermore, Cal.

C. R. Harris, restaurant, North Yakima, W. T., sold to G. W. Sloper.

C. Martini, saloon, Cambria, Cal.

Lohene & Kueclard, saloon, Mannon, Cal.

J. Valentine, saloon, Mannon, Cal.

Hanson & Petersou, hotel, Tekoa, W. T., sold to H. Bloom.

Theo. Schlueter, saloon, Leadville, Colo.

Chris Sellman, saloon, Las Vegas, N. M., sold to Warren & Parker.

Chris Wilgard, beer and soda manufacturer, Las Vegas, N. M., sold out soda business.

Sweeny & Oakes, saloon, Los Angeles, Cal.

E. J. Lyon, saloon and livery, Hillsboro, Or., sold out livery.

C. W. Wilkelunt, saloon, Denver, Colo.

J. Alfred, saloon, Leadville, Colo.

M. Fursteufeld, saloon, Santa Ana, Cal.

Groom & McDonald, saloon, Denver, Colo.

R. Hoefliger, saloon, Denver, Colo.

J. Barnes, saloon, Denver, Colo.

T. Graves, saloon, Astoria, Or., sold to J. L. Carlson.

R. L. Jeffray, restaurant, Astoria, Or., sold to A. Wagner.

F. Fritz, saloon, Gallup, N. M.

Rumored Out.

Barosy & Dabuken, saloon, Antioch, Cal.

F. C. Bullene, saloon, Wallace, N. M.

W. J. Cusick, saloon, Wallace, N. M.

D. De Antonio, saloon, Wallace, N. M.

Charles Lee, restaurant, Wallace, N. M.

Frank Monroe & Co., saloon, Ogden, Utah.

T. Hbberson, saloon, Decoto, Cal.

J. Sogurtz, saloon, Tin Juma, Cal.

Mary Wright, hotel, Canfield, Colo.

G. W. Proctor, hotel, Cambria, Cal.

Scolari & Maggetti, saloon, Cambria, Cal.

M. Utley, saloon, Cambria, Cal.

B. C. Whitney, saloon, Cambria, Cal.

Dodson & McFadden, saloon, Cambria, Cal.

Centennial Brewery, Butte city, Mont.

J. P. Schuwater, saloon, Salida, Colo.

E. M. Gunn, saloon, Salida, Colo.

C. M. Barry, saloon, Salida, Colo.

Out of Business.

Samuel Ehlh, saloon, Las Vegas, N. M.

Tivoli Saloon, San Jose, Cal.

J. J. Morrow, hotel, Mendocino, Cal.

J. M. Penny, restaurant, Trinidad, Colo.

C. S. Bush, saloon, Albuquerque, N. M.

Deceased.

J. F. Alex, restaurant, San Francisco, Cal.

R. Wegener, vineyardist, Livermore, Cal.

Deeds and Transfers.

B. Dreyfus & Co., wholesale wines, San Francisco, Cal., E. L. Goldstein received deed \$10.

Young & Helbrick, restaurant, San Francisco, Cal., H. H-brick received deed \$100.

G. Scherr, r, brewer, San Jose, Cal., received deed \$1.

B. Dreyfus & Co., wines, San Francisco, Cal., J. Frowenfeld conveyed realty \$10.

Wm. Rosch, brewer, Pendleton, Or., received deed \$25250.

Ph. Lang Brewing Co., Denver, Colo., warranty deed, \$1,000,000.

Denver Brewing Co., Denver, Colo., deed \$340,000.

Hamm & Schmitz, restaurant, Seattle, W. T., Schmitz received deed \$1500.

A. R. Jack, saloon, Umatilla, Or., conveyed realty \$20.

Hamm & Schmitz, restaurant, Seattle, W. T., Schmitz conveyed realty \$2000.

Bachman & Hencke, brewers, Germantown, Cal., Bachman conveyed realty \$4000.

B. U. Steiman, restaurant, Sacramento, Cal., conveyed realty \$650.

F. S. Gugliamanti, restaurant, San Francisco, Cal., received deed \$10.

Laogford & Wiener, saloon, San Francisco, Cal., M. Wiener received deed \$10.

Lilienthal & Co., wholesale liquors, San Francisco, Cal., Ernest R. Lilienthal received deed \$100.

J. Diemer, saloon, San Francisco, Cal., received deed \$2500, conveyed realty \$2000.

H. Lehrke & Son, liquors, San Francisco, Cal., Lehrke received deed \$5.

G. Von Stadtten, saloon, San Francisco, Cal., received deed \$2000.

M. M. Arnold, saloon, Denver, Colo., bill of sale \$3000.

S. H. Seymour & Co., hotel, San Francisco, Cal., Seymour received deed \$10.

Charles Collum, hotel, Colorado Springs, Colo., trust deed \$500.

J. W. Noble, Oregon city, Or., conveyed realty \$1330.

J. Went, saloon, East Portland, Or., received deed \$1350.

Sutherland & Burnett, saloon, Portland, Or., Sutherland gave deed \$500.

L. B. Ayer, saloon, Maxwell, Cal., conveyed realty \$1000.

A. Sellinger, saloon, San Francisco, Cal., conveyed realty \$5.

Wm. Nye, saloon, Leadville, Cal., trust deed \$435.

Peter Schloss, saloon, Albany, Or., received deed \$800.

L. Feuer, brewer, Portland, Or., conveyed realty \$425.

J. McGrath, hotel, Tacoma, W. T., received deed \$6000.

Alex. Campbell, saloon, Astoria, Or., conveyed realty \$150.

Marx & Jorgenson, liquors, conveyed realty \$9500.

J. G. Schwartz, saloon, Portland, Or., conveyed realty \$720.

A. Churchill, saloon, North Yakima, W. T., conveyed realty \$1200.

Mehlhorn & Probst, saloon, Seattle, W. T., Mehlhorn conveyed realty \$1200.

H. Prigge, saloon, San Francisco, Cal., received deed \$10.

Bayne & Scumple, hotel, hotel, Colorado Springs, Colo., trust deed \$300.

John B. Muirhead, saloon, San Francisco, Cal., \$13,000.

Theo Froehlinger, saloon, Los Angeles, Cal., \$4000.

Boeca & Magliano, saloon, San Francisco, Cal., Boeca \$700.

Carlisle & Kelly, hotel, Walla Walla, W. T., Carlisle \$400.

Charler Heiser, saloon, Sacramento, Cal., \$3000.

D. Felix, saloon, Los Angeles, Cal., \$100.

Rently Mortgages.

Henry Hillebrand, liquors, San Francisco, Cal., \$3000.

M. D. Murphy, saloon, San Francisco, Cal.

A. Olivier, saloon, Los Angeles, Cal., \$1500.

L. Bagalo, restaurant, San Francisco, Cal., \$7,200.

Chattel Mortgages.

Brown & Anthony, saloon, Denver, Colo., \$750.

Mary S. Rowe, hotel, Leadville, Colo., \$780.

Whitright & Rador, saloon, Rock Springs, Wyo., mortgaged cattle.

W. Crookston, saloon, Rock Springs, Wyo., \$500.

L. Inman, hotel, Helix, Or., \$200.

Hindmarsh & Peters, hotel, Nanaimo, B. C., \$1500 and \$2240.

Dennis Mulcahey, saloon, Ogden, Utah, \$1200.

Colorado Springs Hotel, Colorado Springs, Colo., on furniture.

Dodge Bros., hotel, Denver, Colo., \$2200.

John Wolf, saloon, Denver, Colo., \$1500.

Karl Kisselbach, saloon, Portland, Or., \$300.

E. H. Znick, saloon, Portland, Or., \$200.

A. M. Hall, hotel, Portland, Or., \$400.

C. Kloucheck, hotel, Portland, Or., \$430.

Irving Howe, saloon, Gallup, N. M., \$823.

Mortgages Discharged.

Panline Lord, saloon, Fulton, Or., \$150.

J. L. O'Brien, restaurant, Portland, Or., \$55.

S. Wehrle, saloon, San Francisco, Cal., \$1000.

J. Pradel, saloon, San Francisco, Cal., \$300.

Owen Prunty, saloon, San Francisco, Cal., \$1000.

Charles Heiser, saloon, Sacramento, Cal., \$1000.

Rakman & Schwein, restaurant, San Francisco, Cal., F. Rakman discharged \$1650.

Mitrovich Bros., restaurant, Fresno, Cal., \$6000.

Eichorn Bros., saloon, Los Angeles, Cal.

W. E. Mulligan, saloon, Sacramento, Cal., \$200.

J. B. Muirhead, saloon, San Francisco, Cal., \$15,000.

W. H. Howe, saloon, San Francisco, Cal., \$4500.

G. Schultz, saloon, Portland, Or., \$1800.

F. Kronenberg & Co., brewers, San Francisco, Cal., Kronenberg discharged \$25,000.

C. F. A. Helleson, saloon, San Jose, Cal., \$4000.

Charles Bach, brewers material, San Francisco, Cal., \$9500.

M. O. Leary, saloon, Portland, Or., \$1000.

Kaufman & Feldman, saloon, San Francisco, Cal., Feldman discharged \$3000.

Judgments, Etc.

Bondsen & Vaviloff, restaurant, San Francisco, Cal., Bondsen sues for dissolution.

S. Gray, hotel, Chemunus, B. C., judgment \$2392.

E. J. Baldwin, hotel, San Francisco, Cal., and \$10,025.

H. Schneider, saloon, Portland, Or., sued \$170.

M. G. Dandriod, saloon, Sacramento, Cal., judgment \$572, execution issued.

Miscellaneous.

A. B. Spillman, hotel, Kelso, W. T., leased to C. W. Nelson.

M. G. Dandriod, saloon, Sacramento, Cal., recorded homestead.

Isaac Calin, saloon, New Jerusalem, Cal., attachment paid off.

W. Bittenconnt, saloon, San Francisco, Cal. Sheriff's sale.
 J. D. Snyder, hotel, Los Alamos, Cal., leased to S. de Nise.
 S. Lydy & Co., saloon, Fresno, Cal., files homestead.
 California Land and Fruit Co., San Francisco, Cal., incorporated.
 Berry & Loomis, hotel, Chehalis, W. T., leased to A. Schrale.
 A. L. Case, saloon, San Marcial, N. M., turned property over to creditor.
 F. Moody, saloon, Socorro, N. M., will resume.
 M. Lee, saloon, Lodi, Cal., fined \$200.
 Annie Peyre, liquors, San Francisco, Cal., Sheriff's sale.
 Koapp & McCallum, saloon, Bridgeport, Cal., about to close out.
 C. Hallenbeck, hotel, Pnyallup, W. T., leased to S. S. McDonald.
 J. H. Bentley, hotel, Walla Walla, W. T., leased property.
 R. L. Jeffrey, saloon, Astoria, Or., advertised for sale.
 W. C. Parker, hotel, Fresno, Cal., missing.
 P. Kearny, saloon, San Francisco, Cal., Sheriff's sale.
 Kern & Churchill, restaurant, Ukiah, Cal., opened September 30th.
 John Meyer, saloon, Portland, Or., leased to T. H. Moore.
 J. Snyder, saloon, Seattle, W. T., robbed \$300.

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Special U. S. Internal Revenue Bonded Warehouse No. 1, Second District N. Y.
 For storage of Brandy distilled from Apples, Peaches or Grapes.

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Revenue Report, Washington:

That brandy stored in Special Bonded Warehouse, Nos. 39-43 Water Street, New York, shows more improvement this past year than any seen in the whole bonded period in California."

The question is asked, Why? In answer I refer to U. S. Custom Reports on same subject, which say "That spirits of all nations do improve in the hot, dry atmosphere of New York more than at any other point." And it has often been argued at Washington, that with proper laws New York would and should be the warehouse of the world.

The facts are, that several thousand packages of brandy are placed in bond here every season, (but not enough to supply the demand,) the brandy being shipped very cheap direct from distillery or warehouse via sailing ship from San Francisco. The bills of lading are given by John Rosenfeld's Sons direct from distillery or warehouse to New York. The freight on ship is only five cents per gallon which I pay for all who desire me to do so.

An advantage is gained by being stored free on ship for four to five months - and while the brandy is greatly improved, experience shows the loss by shrinkage to be merely nominal.

The advantages gained by shipping to New York are, that storage and insurance are very much cheaper, and the climate much more desirable than in San Francisco, and also in being the distributing point for America and to Europe, where brandy can be disposed of in large lots at market value. Loans can be obtained at six per cent., and the cost of carrying is more than repaid by the advance in price for brandy aged.

The large wine crop will tend to make thoughtful men distill their entire crop this season, if they expect to make any money, as brandy takes less capital for barrels, tanks and labor, is always sound when wanted, and will bring a fair valuation.

For particulars regarding sales, loans, etc., address J. D. W. SHERMAN.

H. W. MAYHEW & Co., Internal Revenue Brokers, 413 Washington street, San Francisco, Cal., will make out your papers and pass the goods without trouble or delay to you, and furnish any information you may desire.

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HURRAH! FOR CALIFORNIA.

HER WINES WIN VICTORY IN A WORLD CONTEST.

They Secure a Grand Prize and Three Gold Medals at the Paris Exposition - Exhibitors Who were Successful.

California has scored another great victory.

The wines of this State have taken one grand prize and three gold medals, in competition with the world at the Paris Exposition. This victory is the more noteworthy because the wines were judged by a French jury who had every feeling in favor of their own products at state. Besides only 903 grand prizes and 5153 gold medals were awarded in the entire exposition, and in other respects the result is more than satisfactory to the vineyardists.

California tried vainly in 1878 to get even a silver medal. The higher prizes have come to us this time by the force of merit.

The awards to American wine makers were as follows:

A. G. Chanche, Livermore, gold medal; Charles A. Wetmore, Livermore, grand prize; G. Mighiavacca, Napa, gold medal; State Viticultural Commission, gold medal.

The wines which Mr. Chanche exhibited were the Sauternes, and Haut Sauternes, which obtained first prizes at the recent Viticultural Convention. His assortment was unusually fine.

Mr. Wetmore secured his grand prize on his assortment of clarets and Sauternes. The clarets he exhibited were his 1886 Cresta Blanca Medoc Souvenirs, which recently sold at \$13 per case. His Sauternes and the Port were also included in the prize.

"It is a great victory for Livermore valley that Mr. Wetmore and I should get two of the big prizes," said Mr. Chanche exultingly. "A great victory, and it means much for every grape grower there."

Mr. Mighiavacca exhibited clarets made at his winery in Napa. Mr. Mighiavacca is not a grape grower which shows that he has admirable judgment in buying.

The State Viticultural Commission's display was a general assortment of young wines from their experimental cellar.

Besides these awards, the American beer and whisky men come in for a good share of medals. John Osborn Sons & Co., of New York, received a gold medal for whisky; Beadleston & Co., of New York, a gold medal for beer; Bergner & Engel Brewing Co., of Philadelphia, a grand prize for beer; and J. Knuz, of New York, a gold medal for beer.

In this connection it would be well to refer to the advantages which have already come to exhibitors for making the displays at Paris. Before the awards were made Mr. Wetmore received the following letter from a Paris wine handler, and he will at once avail himself of its advantages:

PARIS,

DEAR SIR:—I wish to ask you if you wish to find a market for your wines in France and Belgium.

Your wines are good, and some of the varieties which I have tasted, would find easy sale when their merits are known and appreciated.

I will represent you with pleasure, if you will consent to an equitable division of the profits, and for the first year only will bear the expense of advertising, storage, bottling,

etc., which will be necessary to advance the sale of your brand.

For your information I will say that these expenses will be quite small, as I already represent five or six large houses. In October I intend to open an agency in the richest and most aristocratic quarter of Paris, and will make a specialty of the best articles obtainable.

If you desire to accept my proposition, I will give you references and a bank security to insure what you send. On the whole I ask but little to push your brands, and I am persuaded that the success will be great in the end.

Mr. C. V. Riley has not disposed of the samples at the exposition, and I would be obliged to you if you would send me a small barrel of your Sauterne to Havre, and another of your best red wine. Please send on your labels. I am yours,

This communication is one of the many which have come since the wines were placed on exhibition in Paris.

It is not known yet who among California exhibitors have secured any of the silver or bronze medals, or have been specially mentioned. It is presumed that others have been successful in this direction however.

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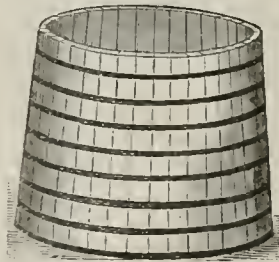
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 51 BEAL STREET, - - SAN FRANCISCO, CAL.

A. V. LA MOTTE'S EXPERIENCE.

He Finds His Own Wine in Texas Under a French Label.

"The presence of large quantities of cheap wines in the market is not the only explanation to be found for the present depression noticeable in the industry," said A. V. La Motte, of Glen Ellen, recently, "although I am willing to admit that it has something to do with it. But if we seek full and satisfactory reasons we must go to the source, or first cause, which, in my opinion, is the practice which has long prevailed, of selling our best and finest varieties of wines under fictitious French labels. It is plain to be seen what the result of such a practice must be. The great markets of the world are kept in ignorance of our legitimate high grade wines, although handling them all the time under French labels. The poorer grades are offered as California wines, and, of course, the consumer believes we cannot make anything else. I only speak of what I know to be the facts in the case. For instance, I sell 30,000 gallons of wine. It is landed on the wharf in San Francisco for twenty-five cents a gallon. It is bought up by one of the French wine houses, for forty-five cents a gallon. What do I find on going to that French house? My wine, neatly labeled as French wine, this or that Chateau, is offered to me for \$1.25 a gallon.

"I will relate a little experience of my own to illustrate the prevalence of this practice. While in Mexico I was made the recipient of gracious hospitality and generous consideration from a number of cultivated Mexican gentlemen. A party of us had occasion to visit Galveston, and I, wishing to reciprocate in some measure the polite treatment which I had received, invited my friends to dine with me on our arrival in Galveston. While in Mexico we had drunk French wines exclusively, and I had been desirous for some time of treating my friends to some of our fine California wine of which I had bragged considerable. We were seated at last in a cosy dining-room well adapted to the requirements of social comfort and enjoyment. I had previously learned that the house where we were was famous for the completeness of its wine list and I made arrangements with the proprietor to supply as plentifully with his finest California product. Accordingly we were served with three varieties. The first we tasted was villainous. The second was equally as bad and when it came to the last relay of bottles I was prepared to admit that I was beaten. My friends smiled upon me pityingly and in a fit of desperation I rushed out to the proprietor and accused him of playing a joke on me. He assured me that he had good wines and I ordered him to bring them to the table. They came along in their French receptacles and the meal proceeded jovially to its close. I was certain that the white wine had come from my cellar. I could not mistake its flavor. My friends in good humor pointed to the French labels and had their joke at my expense. Though greatly chagrined, I persisted that I could not be deceived in California wine. When I returned to California I investigated the matter and found that it was really my own wine which we had imbibed in Texas. This is only one of the many similar cases brought under my notice.

"In my opinion the only way to reach this game is through the law.

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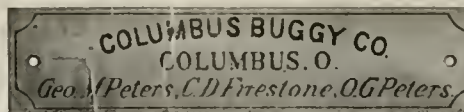
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JOHN ROCK, Manager - - - **CALIFORNIA NURSERY CO.,**
Niles, Alameda County, Cal.

LOOKS WELL ON PAPER.

A Feasible Scheme to Encourage the Brandy Industry.

There is a new scheme in the air, and like the last airy enterprise it comes from New York, but it has more of a feasible appearance than its predecessors. Its aim is to avoid the payment of the internal revenue tax on brandy at the end of the bonded period, and thus enable producers to hold their stock till it has become sufficiently aged to command a good price. As reported in the dispatches, the plan in brief is to build at Honolulu an immense warehouse for the storage of brandy made in California; keep the brandy in this State, if thought best, until shortly before the expiration of the three years within which the internal revenue tax of ninety cents per gallon must be paid; then ship it to Honolulu direct for the warehouse under bond, and let it lie in Honolulu till deemed wise to bring it back.

The gentleman who revealed this enterprise has large property interests in California, is thoroughly conversant with its needs and has made several trips to the Golden Gate. He requested that his name be not mentioned, as it might interfere with his business relations which exist on the coast. He, however, is taking a passive part in the furtherance of the scheme. He looks upon it as a solution of a very great problem which has impeded the progress of the brandy industry in this State.

"It is impossible now," said the wise man, "for the poorer class of brandy-makers to compete with the richer men, because while they might be able to let the capital invested in the brandy itself lie idle, they cannot afford to pay 90 cents a gallon in cash and let the brandy lie in the warehouse. For that reason the brandy business is bound to be more or less of a monopoly. They talk of putting up co-operative brandy distilleries, but these distilleries would soon become the property of those who have the most money, for brandy has to be kept just as wine now does, and they can't keep it if they have to pay a revenue tax.

"When this warehouse is built, however, as I hope it will be within a year, then the co-operative distillery of the small wine men will become possible. They can make brandy and send it out of the country till needed and bring it back as it is ordered in lots to suit and then pay a high tax. It is useless to cry for a reduction of the tax. The big whisky men won't have it. The people of California could howl for years and it would do no good. The only way is to avoid the law.

"Then, too, this plan has another advantage. Storage in Honolulu will not be one half so expensive. Instead of ten cents a gallon, the maximum charge over there would probably be five cents. You can see that the few cents it costs for freightage to the islands and return would be wiped out in a month or two in the reduction of the cost of storage. This idea is not a new one. It has long been the custom of American whisky men who wish to age their goods to send them across the water. Thousands upon hundreds of thousands of gallons of United States whisky are now stored in Bremen, carefully guarded, never opened and always under seal. By so keeping it an enormous interest is made on the money invested in the goods, and Uncle Sam gets nothing until

you have your customer with the cash in hand."

"Who will carry out this idea?" was asked.

"Some eastern capitalists have faith in it, but, of course, eventually California will have to work it out. It surely means much for the wine and brandy men of this State—much more than anything proposed for years."

WHAT ALCOHOL IS USED FOR.

Curious Facts as to Its Universality in Both Arts and Great Industries.

In looking over the books of a western distilling company the fact has been shown that saloon keepers are not alone the buyers of the alcoholic products. In fact, it has been ascertained that among the best customers of the distilling business are the manufacturers of carbonic soap, fireworks, brass goods of different kinds, various iron establishments, lock manufacturers, celluloid manufacturing companies, watch makers, woolen manufacturers, cotton mills, and varnish manufacturers.

All wholesale and retail druggists and manufacturers of proprietary medicines, nitre manufacturers, chloroform manufacturers, chemists engaged in over thirty different pursuits, all straw good makers, picture frame manufacturers, perfumers, all extract manufacturers, patent medicines, all gas companies, all electric light manufacturing companies, all hat and cap companies, furniture manufacturers, compass makers, all preserving of specimen companies, all the hospitals, vinegar men, all tobacco manufacturers, cigarette and cigar men, all the railroad and machine shops, all shellac makers, lead pencil makers, organ and piano manufacturers, ink makers, blacking manufacturers, rubber goods makers, cement makers, brush manufacturers, quinine makers, wall paper makers, patent leather manufacturers, cutlery men, all the carriage manufacturers, fulminate men, etc.

These are the occupations represented on the books of the manufacturer of alcohol and there are probably over 1000 other kinds of industries employing alcoholic preparations in their business. It is one of the prime articles in use, and the only practical useful solvent of all the essential oils.

There is not a single article of clothing on the human body where alcohol is not used. Shoes, trousers, stockings, hats, shirts, collars, cuffs, sleeve-buttons, etc., all other buttons, thread makers, jewelers, etc., all employ it in the progress of their arts.—*Philadelphia Times*.

OF INTEREST TO BREWERS.

The first shipment of this season's barley to the east was made from San Bernardino. A train of twenty-two cars laden with barley, chiefly from San Bernardino county, went out to go east over the Central Pacific and Union Pacific lines. It was shipped by Newman & Edwards, and they have orders for several hundred carloads more. It will be used for brewing purposes.

Heavy shipments of barley are being made to New York by clipper. Two cargoes have already gone and a number of others are expected to follow.

The Milwaukee Brewers gave \$50,000 toward the G. A. R., encampment expenses,

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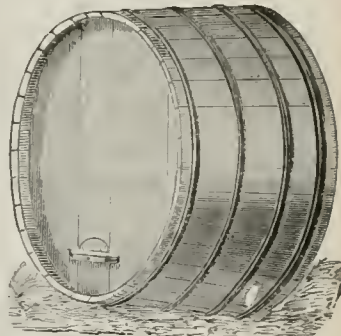
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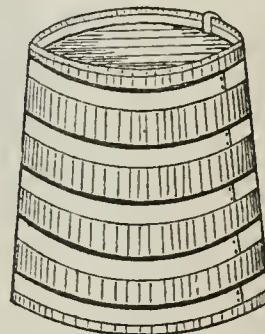


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EXPORTS AND IMPORTS.

TO NEW YORK—PER SHIP J. B. THOMAS, September 27, 1889.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
B C & Co.	Lay, Clark & Co.	45 barrels Wine.	2,380	\$952
D McG & Co.	Townsend McGovern.	230 barrels Wine.	13,000	5,200
L G.	Italian Swiss Colony.	100 barrels Wine.	5,000	2,000
E B & J.	Lachman & Jacob.	527 barrels Wine.	26,050	10,422
A B C.	Wilmerding & Co.	12 cases Wine.		
E C F.	"	12 cases Wine.		
G W.	"	12 cases Wine.		
C of R G L.	"	12 cases Wine.		
Wm L. D.	R H Delafeld.	5 barrels Wine.	210	90
A V Co.	C Schilling & Co.	100 barrels Wine.	4,782	1,893
W in diamond.	A Greenbaum & Co.	68 barrels Wine.	3,255	1,302
K & F.	Kohler & Frohling.	638 packages Wine.	32,757	13,103
C B.	Charles Stern.	32 puncheons Wine.	4,480	1,792
B L B.	J A Pitongill.	5 barrels Wine.	250	107
K & F.	Kohler & Frohling.	50 barrels Wine.	2,509	1,007
A V Co.	C Schilling & Co.	40 barrels Wine.	4,292	1,681
C in diamond.	C Carpy & Co.	475 barrels Wine.	29,333	11,733
D in diamond.	Edge Hill Vineyard.	113 barrels Wine.	5,155	2,182
B D & Co.	B Dreyfus & Co.	115 puncheons Wine.	17,000	6,800
W Co.	Lenormand Bros.	250 barrels Wine.	12,185	4,874
		46 barrels Wine.	2,069	828
Total amount of Wine, 48 cases.			164,929	\$66,172

PER P. M. S. S CO'S STEAMER ACAPULCO, SEPT. 30, 1889.

TO NEW YORK.

D F.	Lenormand Bros.	4 barrels Wine.	202	\$100
M B.	"	1 barrel Wine.	52	25
S of C.	"	1 half-barrel Wine.	26	15
J H M.	A Brun & Co.	12 barrels Wine.	612	306
W in diamond.	A Greenbaum & Co.	50 barrels Wine.	2,485	1,118
J P.	Borges & Duench.	14 barrels Wine.	2,107	612
B B.	Garnier, Lancel & Co.	13 barrels Wine.	642	321
J P & Co.	"	50 barrels Wine.	2,502	1,251
P R.	"	15 barrels Wine.	761	381
S L & Co.	"	4 barrels Wine.	204	102
F A.	S Lachman & Co.	50 barrels Wine.	2,628	1,264
H S.	Lachman & Jacob.	25 barrels Wine.	1,250	399
P S in diamond.	"	14 barrels Wine.	810	256
A V Co.	Wm Hoelacher & Co.	11 barrels Wine.	520	305
"	C Schilling & Co.	100 barrels Wine.	4,781	1,420
"	"	100 barrels Wine.	4,726	1,415
"	"	50 barrels Wine.	2,501	750
W H H.	"	3 octaves.	81	40
A L.	B Dreyfus & Co.	1 barrel Wine.	50	20
Total amount of Wine.			20,811	\$10,189

TO CENTRAL AMERICA.

B R. Acapulco.	John T Wright.	12 cases Wine.	20	\$39
A V. Acapulco.	"	1 half-barrel Wine.	20	18
M H C. Pontas Arenas.	"	2 kegs Wine.	42	32
W W. La Libertad.	"	2 kegs Wine.	25	20
S A P. Acapulco.	"	1 case Wine.	3	3
B R. Acapulco.	"	2 kegs Wine.	20	12
E R. La Union.	B Dreyfus & Co.	9 barrels Wine.	457	400
M S & Co. Puntas Arenas.	"	20 kegs Wine.	200	225
"	"	6 cases Wine.	20	25
L J. Champerico.	E L G Steele & Co.	18 cases Wine.	60	68
W N & Co. Corinto.	Stockton M Co.	6 kegs Wine.	60	60
N A S. Corinto.	Cabrera, Roma & Co.	4 kegs Wine.	48	48
M F. Corinto.	Sperry & Co.	3 kegs Wine.	30	25
P H. La Union.	"	2 kegs Wine.	20	15
S S S. La Union.	J W Grace.	30 cas & Wine.	110	40
"	"	4 barrels Wine.	80	40
H J. Corinto.	J Gundlach & Co.	3 kegs Wine.	35	22
L Co. Corinto.	"	5 kegs Wine.	100	64
"	"	1 case Wine.	6	6
T S. Corinto.	"	7 kegs Wine.	85	59
R P. La Union.	"	5 cases Wine.	46	10
E T. Amapala.	"	1 barrel Wine.	46	30
M & Co. Amapala.	W Loatza.	50 kegs Wine.	557	476
"	"	2 barrels Wine.	31	24
Total amount of Wine, 73 cases and.			1,885	\$1,831

TO MEXICO.

M M R & Co. Mazatlan.	A M Stevenson.	2 kegs Wine.	12	\$21
D R. Mazatlan.	G Hotland.	1 case Wine.	20	70
J M. Mazatlan.	W Loatza.	1 case Wine.	112	56
P U C. Acapulco.	"	2 cases Wine.	126	82
Total amount of Wine			450	\$245

TO GERMANY.

T H.	Williams, Diamond & Co.	2 cases Wine		\$21
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TO LIVERPOOL—PER SHIP THALATTA, September 30, 1889.

C in diamond.	Lay, Clark & Co.	72 tierces Wine.	4,308	\$2,500
J A McN.	W McNear.	1 case Wine.		5
Total amount Wine 1 case and.			4,308	\$2,505

TO MEXICO—PER STEAMER NEWBERN, September 25, 1889.

A R, La Paz.	Thunhauser & Co.	4 barrels Wine.	162	\$111
R S, Ensenada.	"	1 barrel Wine.	20	12
J R S, Mazatlan.	A M Stevenson & Co.	1 barrel Wine.	171	13
H B, Mazatlan.	Baker & Hamilton.	1 barrel Wine.	47	31
P, Guaymas.	J Gundlach & Co.	10 cases Wine.	40	21
H, Ensenada.	G Clements.	2 barrels Wine.	96	52
A C, Guaymas.	Cabrera, Roma & Co.	1 case Wine.	61	37
A C, La Paz.	Ruther & Bendixon.	2 barrels Wine.	29	57
A G, Guaymas.	B F Remittred.	1 keg Wine.	10	9
T, Guaymas.	W Loatza.	2 barrels Wine.	40	38
H A, Mazatlan.	"	1 case Wine.	42	40
F A S, Guaymas.	"	10 kegs Wine.	100	68
W Y, Guaymas.	"	1 barrel Wine.	51	20
C G, Mazatlan.	"	10 cases Wine.	40	45
M F A, Guaymas.	"	2 kegs Wine.	20	10
C O O, Mazatlan.	L F Lastrejo.	1 keg Wine.	10	10
H C, San Jose.	"	1 case Wine.	27	11
H W, Ensenada.	Mattoon & Dangelada.	2 cases Wine.	40	10
Total amount of Wine 29 cases.			770	\$610

TO CHINA—PER STEAMER CITY OF RIO JANEIRO, September 21, 1889.

O W L & Co, Mayaski.	Louis T Snow.	3 cases Wine.		\$14
J H H, Yokohama.	Goldberg, Bowen & Co.	1 case Wine.		7
Rev J Mck, Osaka.	Jones & Co.	1 case Wine.		8
W B W, Yokabania.	C Schilling & Co.	2 barrels Wine.	102	75
Total amount of Wine, 5 cases and.			102	\$104

TO TAHITI—PER HARKENTINE TROPIC BIRD, October 1, 1889.

J E.	Lilienthal & Co.	3 barrels Wine.	149	\$60
J B.	P G Sabatie & Co.	4 barrels Wine.	205	72
S D.	E Thomas & Co.	1 case Wine.	50	25
"	J Pinet.	1 barrel Wine.	48	25
Total amount of Wine			452	\$182

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S Zealandia.	S in diam'nd, Sydney	Kohler & Van Bergen	2 barrels Wine.	100	\$45
S S Walla Walla.	E S, Victoria.	S Romasie	1 barrel Wine.	18	3
Bric Consuelo.	T F & Co, Montreal.	J Ephraim	1 package Wine.		7
S S Empire.	P D & Co, Rahulni.	J P Ward	14 packages Wine.	28	120
"	P T & Co, Nansimo.	Langley & Michaels	1 barrel Wine.	50	33
"	G C, Naxaimo	A Davis.	2 barrels Wine.	100	25
Total amount of Wine 91 cases and.				296	\$147

Grand Totals, 135 cases and. 301,012 \$80,991

EXPORTS OF BRANDY & WHISKEY, FROM SAN FRANCISCO BY SEA

September 22, to October 8, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S Acapulco.....	B B, Acapulco.....	John T Wright	6 kegs Whisky.	60	\$180
"	E T, Amapala.....	aberra Roma & Co	10 cases Whisky.		360
"	S S, Champerico.....	Schwartz Bros.	5 cases Whisky.		65
"	L & Co, Champerico.....	Hellman Bros & Co.	10 barrels Brandy.		180
"	H & Co, Guatemala.....	Williams Dimond.	50 cases Whisky.		275
S S Newbern.....	A S A, Ensenada.....	Mattoon & Dangelada	4 casks Whisky.	100	148
City Rio de Janeiro.	L Co, Yokohama.....	Hermann & Co.	10 cases Whisky.		98
S S Walla Walla.....	V W Co, Victoria.....	Moore Hunt & Co.	10 cases Whisky.		80
S S Empire.....	E P & Co, Nansimo.....	Langley & Michaels	1 case Whisky.	8	8
S S Newbern.....	A V, Ensenada.....	Mattoon & Dangelada	16 cases Brandy.	30	30
Ship J B Thomas.....	J A S, New York.....	Paul Bieher.	10 packages Brandy.	254	508
"	"	"	12 packages Brandy.	588	1,176
"	"	J B Walden & Co.....	134 packages Brandy.	5,649	11,038
"	"	"	118 packages Brandy.	5,047	10,094
"	"	"	112 packages Brandy.	1,804	3,808
"	"	Kohler & Froehling.....	3 barrels Brandy.	141	285
S S Acapulco.....	C, New York.....	Kohler & Van Bergen	20 half-barrels Brandy.	507	300
"	J P, New York.....	Borges & Duench	2 barrels Brandy.	93	163
"	A P Y, New York.....	Garnier Lancel & Co.	2 barrels Brandy.	96	182
"	S S, New York.....	W Hoelscher & Co.	1 barrel Brandy.	48	120
"	B D & Co, New York.....	B Dreyfus & Co.	50 half barrels Brandy.	1,362	600
"	W H H, New York.....	C Schilling & Co.	2 cases Brandy.		25
S S Newbern.....	A S A, Ensenada.....	Mattoon & Dangelada	2 packages Brandy.	10	15
S S Walla Walla.....	B I & P, Victoria.....	J Gundlach & Co.	5 cases Brandy.		30
Total amount of Brandy etc, 17 cases and.....					\$29,847
Total amount of Whiskey, etc, 186 cases and.....					1,421

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

September 22, to October 8, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE
S S Acapulco.	F S, Corinto.	J Gundlach & Co.	2 cases.	\$15
"	A P, Amapala.	E de Saba & Co.	10 cases.	55
"	E T, Amapala.	Cabrera Roma & Co.	20 cases.	151
"	Y T P, La Libertad.	J T Wright.	4 cases.	44
"	G L & Co, Acapulco.	Lilienthal & Co.	60 cases.	189
"	L & Co, Guatemala.	Schwartz Bros.	50 boxes.	217
"	B H, Champerico.	Friedrichsberg Brewing Co.	50 cases.	1,000
"	E R, La Libertad.	"	10 cases.	116
"	S & Co, Champerico.	"	10 cases.	110
"	E E Acapulco.	Dickman & Co.	10 barrels.	153
"	L & S, La Union.	W Grace & Co.	8 cases.	53
"	B F, Acapulco.	W Loatza.	20 cases.	88
"	S, Panama.	Friedrichsberg Brewing Co.	10 cases.	115
"	P, Guaymas.	"	48 cases.	100
S S Newbern.	A C, La Paz.	Ruther & Bendixon.	2 cases.	50
S S Walla Walla.	H E, Victoria.	Chicago Brewing Co.	85 barrels.	40
"	C K F, Victoria.	F Hilderbrandt & Co.	30 barrels.	180
Sch'r Golden Flooce.	A C & Co Marshall L.	A Crawford & Co.	25 cases.	232
"	"	Friedrichsberg Brewing Co.	25 cases.	212
Total value.				\$3,551
Grand Totals 146 cases, 348 cases, 81 1/2 barrels, and 50 boxes				

BEER IMPORTS BY RAIL, S. P. CO.

SEPTEMBER 22 TO OCTOBER 8, 1889.

CONSIGNEES.	Cases	Barrels	1/2 Barrels	Bulk lbs.	Bottled lbs.
C A Zinkland.			832		
Jones, Mundy & Co.		200			49,000
Wolff & Co.		252			62,870
Collector of Port.		200	40		48,050
Sherwood & Sherwood.		80	200		57,090
Bradley & Co.				3 cars 61,080	
Wm Louder.		120			29,400
G W Macfarlane.				1 car	25,730
Total.		280	955	832	202,540

IMPORTS BY RAIL IN BOND September 22 to October 8, 1889.

Paubt Brewing Co.	60 cases Beer.	Lilienthal & Co.	
"	50 cases Beer.	"	
"	105 barrels Beer.	Jones Mundy & Co.	
Southern Pacific Co.	21 packages Sherry.	J De Fremery & Co.	
S V Fonaria.	100 cases Champagne.	S Brauer & Co.	
J O Shriver.	12 cases Cordials.	Goldberg Bowen & Co.	
S V Fonaria.	160 cases Champagne.	F de Barry & Co.	
"	26 cases Wine.	L S B Sawyer.	

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Sept. 22, 1889, to Oct. 8, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy, Etc Pounds.	Whiskey, Pounds.	ALCOHOL AND SPIRITS, POUNDS.
Lilienthal & Co.	445				173,600
"	102			43,390	
C W Craig	838		Gin 28,400		139,877
C Jost & Son	130			71,430	
Jones, Mundy & Co.	123				57,400
"	240				93,835
Siebs Bros & Plageman	60			22,300	
Meyerfeld Mitchell	60			52,250	
"	5			17,370	
"	45	5 cases			
Wolf & Co.	15	10		21,500	
Walters Bros & Co.	55				20,000
L Tausig	64				27,750
Loewe Bros	70			25,000	
J L Nickel	2	1		1,175	
Redington & Co.	5			1,570	
T C Bowen	4	50 cases		2,050	
E Von Bergen	4			1,860	
C Roullet	5			1,800	
J Mainburg & Son	4			1,750	
F O Haining	5			1,800	
W Loud	3			1,480	
Hanson & Y	2			2,000	
W L Rosenbaum & Co.	2			850	
C Tabbs & Co.	1			400	
J Connell & Co.	1			430	
C Pedrum & Co.	1			430	
Geo Kraus	1			590	
A Froment	1	3		520	
J Richards	1			450	
German & Fisher	1			335	
Total 55 cases	1,862	304	Gin 28,400	273,230	511,460

IMPORTS OF WINES AND LIQUORS BY SEA.

FROM ANTWERP -PER SHIP THIELMESE, September 23, 1889

SHIPPERS	PACKAGES AND CONTENTS.	CONSIGNEE.
John Saulner & Co.	200 cases Vermouth	P Ponderson
Larfargue & Co.	300 cases Vermouth	A Vignier
Schroeder & Schyler	10 casks Wine	E Thomas
"	4 half casks Wine	"
J J Meder & Son	5 quarter-pipes Wine	C Meinecke & Co.
"	50 octaves Wine	"

PER SHIP MITEDEALE.

A Yaeggi	5 cases Liquors	A Vignier
J P Best & Co.	20 cases Liquors	J De Fremery
O L Styck	50 cases Wine	Order
"	1 case liquors	"
Win H Muller & Co.	10 octaves Geneva	H Levl
"	10 octaves Geneva	Order
Schroeder & Schyler	11 casks Wine	E Thomas & Co.
G Preller & Co.	49 cases Wine	"
J Saulner & Co.	50 casks Wine	P Ponderson
G Preller & Co.	30 casks Wine	A Vignier
Jules Rohin & Co.	20 casks Brandy	"
A Yaeggi	10 cases Liquors	"
"	25 cases Whisky	"
John P Best & Co.	300 cases Vermouth	Buneman & Merinoai
"	50 cases Wine	"
Ad Yaeggi	100 cases Absinthe	A Vignier
John P Best	15 cases Wine	A Capentier
"	25 cases Liquors	E Meyer & Co.
T Trapp & Sons	56 cases Cognac	W S Luce
"	1 case Krist	"
"	2 cases Absinthe	"
"	17 cases Liquors	"
Ad Yaeggi	25 cases Wine	A Vignier
"	10 cases liquors	"
B Dubouche & Co.	10 casks Brandy	"
Cruse and Fils	125 cases Wine	"
Ad Yaeggi	20 casks Wine	"
"	12 half casks Wine	"
John Saulner & Co.	40 cases Wine	P Ponderson
Y Latom & Co.	100 cases Wine	E Meyer & Co.
"	9 casks Wine	"
Meyer & Co.	25 casks Geneva	Order
J O J Noll	40 octaves Geneva	C Meinecke & Co.
E F Berger	100 cases Absinthe	J De Fremery & Co.
Ad Yaeggi	50 cases Fernet	A Vignier
A E Salatic	600 cases Vermouth	E Thomas & Co.
Steinman & Ludwig	100 baskets Champagne	Hellman Bros
Ad Yaeggi	5 casks Cognac	A Vignier
"	30 cases Wine	"
Martell & Co.	15 quarts Brandy	Wm Wolf & Co.
"	150 cases Brandy	"

FROM NEW YORK.

PER SHIP JAMES DRUMMOND, October 1, 1889

J G Mattingly & Sons	60 barrels Whisky	Sroufe & McCrum
Broun Thompson & Co.	95 barrels Whisky	Wichmann & Lutger
"	54 barrels Whisky	"

PER SHIP J. E. RIDGEWAY October 2, 1889.

Moore & Sellinger	17 barrels Whisky	Lilienthal & Co.
W K Freeman	5 " "	Hughes & Loenson
"	1 " "	B F Meyer
"	1 " "	L Cuello
"	3 " "	H K Deverly
"	1 " "	A Dixon
H Webster & Co.	20 " "	Order

PER SHIP B. F. PACKARD October 2, 1889.

H Webster & Co.	10 barrels Whiskey	Order
Aurora Distill Co.	5 " "	E Humelman
Callian Distill Co.	1 " "	Knox & Doughty
Aurora Distill Co.	5 " "	E F Young
H W Smith & Co.	5 " "	M F Moran
"	3 " "	H Sturcke
"	4 " "	D Badgalupo
Aurora Distill Co.	3 " "	S Stein
"	5 " "	H S Schenker
W A Gaines & Co.	5 " "	G A Morehen

PER SHIP FRED BILLINGS October 1, 1889.

"	50 barrels Whisky	Lilienthal & Co.
"	200 cases Vermouth	"
"	4 barrels Whisky	E Griswold

FROM NEW YORK.

PER S. S. ACAPULCO September 19, 1889;

"	2 barrels Whisky	J P Morris
"	1 " "	F Fielde
"	1 " "	W A Frazer & Co.

FROM HAMBURG.

Panama R R Co	4 cases Wine	R Mischele
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FROM SOUTHAMPTON.

Damant & Co	7 cases Wine	Williams Dimond & Co.
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FROM HAVRE.

Alfred Duret	100 cases Champagne	Em Meyer & Co
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FROM PANAMA -PER STEAMER SAN JOSE October 2, 1889.

Rieconi & Co.	4 cases Vermouth	T Musate
"	5 cases Wine	G Granel
L Kane & Co.	100 cases Champagne	Geo Marcus & Co.

FROM VICTORIA PER S. S. UNATILLA September 19, 1889.

"	402 cases Whisky	Alfred Greenbaum
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FROM LIVERPOOL.

G Dubedat & Co.	5 cases liquors	Pascal Dubedat & Co.
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JOHN H. WISE, Pres.	H. T. SCOTT, Vice-Pres.	CHAS. H. FROST, Gen'l Mgr.	C. S. FRENCH, Sec'y.
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Union Pressed Brick and Terra Cotta Co.

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THE SHIPMAN AUTOMATIC

Coal Oil Engine and Boiler,

1, 2, 4, 6 and 8 Horse-power, \$150 to \$800.



Perfectly self-regulating and automatic throughout. Operated at full capacity on one-half gallon oil per horse-power per hour. No engineer required. Absolutely safe.

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Can be left at work entirely unattended. No smoke, noise, dirt or odor. Fire formed by fine spray of oil passing through the atomizer. Large number in use. Send for Free Catalogue, and addresses of people using them.

OSBORN & ALEXANDER,

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Mechanics' Tools and Hardware, Leading Bicycles and Tricycles, Workshop Machines by Steam and Foot Power.

Burke's Irish Whiskies, per case \$11.00
" Scotch " " 11.00
" Old Tom " " 9.50
Lone Highland " " 11.50
Connaught Irish " " 11.50
Wm. Jameson & Co " " 11.00
Board & Son, London	
Finest Irish Malt Whiskey \$10.50
Royal Hghld Scotch " 10.50
John Ramsay, Islay	
Islay Malt Scotch Whiskey 11.00

IMPORTED BRANDIES.

Martell's Brandy, X	per case	\$15.00
" " XX	"	17.50
" " XXX	"	20.00
" " VSO	"	28.00
" " WSOP	"	50.00
Sazerac Brandy, per gal	\$1.90 to \$8.50	
Champ Vineyard Proprs. Co., Boutelleau & Co., man- agers Cognac, in Oc- taves, per gal	\$5.00 to \$8.50	
The Vineyard Proprs. Co. Boutelleau & Co., man- agers Reserve Vintages	10.50 to 14.00	

MISCELLANEOUS, IMPORTED.

Barke's Bass Ale, pints, per doz	\$2.00
" Porter, " "	2.00
Schlitz Beer, barrel, 6 doz. quarts	13.00
" " pts per doz.	14.00
J. Shaubs & Co's (D'ulin) Banner Brand, Guinness Stout, per dozen pints	1.75
Read Bros. Doghead Bottling Bass Ale	2.00
Banner Bottling Bass Ale, per doz. pints	2.00
Bass Ale (in wood) Hogheads	50.00
" " 1/4	28.00
" " Kilderkins	21.00
" " Firkins	12.00
A. Houtman's Gin, large bottles	20.00
" med.	16.60
" small	8.50
Evan's Belfast Ginger Ale per barrel	13.50
" " per case, 4 doz.	6.00
Meinhold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case	10.00
Burke's Jamaica Rum, per case	12.00
Theo Lappe's Genuine Aromaticque per case	13.50
Gilka Kummel per case	13.50
Vermouth Fzancesco Cinzani pr case	6.25
" N. P. & Co.	6.50
Gin, A. V. H. (genuine)	20.00
" Black Bird, per gallon	3.10
Absnthe, Berger & Co., per case	15.50
Benedictine	20.00

BOORD & SON'S, LONDON.

Old Tom Gin, per case	9.50
Pale Orange Bitters, per case	10.80
Ginger Brandy, Liqueur	12.00
Jamaica Rum, Old	\$12.00 to 14.00
IAIN Royal Batavia Gin in cases of 15 large black bottles per case	20.00
in cases of 15 large white bottles per case	21.00
Kirschwasser, Macholl Freera Bavarian Highland, per case	19.00
Cherry Cordial, J. J. W. Peters' per case	12.00
SAN FRANCISCO BEERS.	
Lager in barrels, local delivery	\$ 9 00
" " export	10 50
Steam beer in barrels	6 00
Patent Stopper, per case, local	1 25
Export, per case, 1 doz. bottles	1 75

THE PROHIBITIONISTS ADMIT IT.

Forty-five out of sixty-five recent indictments before the grand jury at Augusta, Maine, were for violations of the law prohibiting the sale of liquors. Nearly every druggist in the city and many hotel-keepers were indicted, and each man paid his fine of \$100 dollars and costs, and departed, in nearly every case to continue his transgressions. About three times each year, it is said, whenever the grand jury sits, these law-breakers go through with the farce of being indicted and fined, and then continue to prosecute their business as unconcerned as though under the protection of a \$300 license. And this is practically what it amounts to. Shall we say, then, that prohibition doesn't prohibit, and that high license would be a better thing for Augusta than the present prohibitory law? To take such a stand is to uphold the law-breakers and sanction the gross neglect of duty on the part of Augusta officers in not enforcing the laws of the State.—*New York Pioneer Prohibition*

EXPORTS AND IMPORTS.

The Figures of the Government For July.

The total imports of liquors into the United States during the month of July were as follows:

Malt liquors—In bottles or jugs, 77,788 gallons, valued at \$63,564; in bulk 70,860 gallons, valued at \$18,143; total, 148,648 gallons, valued at \$81,707; total in July 1888, 166,103 gallons valued at \$86,527.

Spirits and spirituous compounds—Brandy, 40,212 proof gallons, valued at \$109,635; all other, 91,856 proof gallons, valued at \$74,824; total 132,068 proof gallons, valued at \$184,559; total, July in 1888, 91,008 proof gallons, valued at \$100,765.

Champagne—21,907 dozen, valued at \$278,951; total in July 1888, 23,772 dozen, valued at \$315,102.

Still wines—In casks; 224,145 gallons, valued at \$171,310; total in July 1888, 206,233 gallons, valued at \$133,431.

Still wines—In bottles, 28,747 dozen, valued at \$135,191; in July 1888, 18,071 dozen, valued at \$101,185.

Raisins—350,705 pounds, valued at \$24,110; total in July 1888, 472,012 pounds, valued at \$23,697.

The exports for the same month were as follows:

Malt liquors—In bottles, 40,632 dozen, valued \$60,822; total in July 1888, 32,784 dozen, valued at \$51,688. In bulk, 35,292 gallons, valued at \$8,742; total in July 1888 18,826 gallons, valued at \$5,365.

Alcohol—19,372 proof gallons, valued at \$14,378; in July 1888, 12,613 gallons, valued at \$8,280.

Rum—None; in July 1888, 38,297 gallons, valued at \$43,965.

Bourbon Whiskey—189,315 proof gallons valued at \$163,487; in July 1888, 57,983 proof gallons, valued at \$49,211.

Rye Whiskey—39,108 proof gallons, valued at \$32,781; in 1888, 3,268 gallons, valued at \$7,612.

All other spirits—11,955 proof gallons, valued at \$10,892; total in July 1888, 41,493 gallons, valued at \$20,325.

Total of all domestic spirits—259,751 proof gallons, valued at \$221,538; in July 1888, 151,012 gallons valued at \$123,393.

Wine—In bottles, 688 dozen, valued at \$3,296; in July 1888, 864 dozen, valued at \$3,728. Wine in bulk, 24,491 gallons, valued at \$16,446; in July 1888, 61,366 gallons, valued \$34,821.

The exports of foreign merchandise were as follows:

Malt liquors—In bottles or jugs, 3,874 gallons, valued at \$3,563; in July 1888, 305 gallons, valued at \$314. In bulk, none; in July 1888, 1464 gallons, valued at \$410.

Spirits and spirituous compounds—Brandy, 913 proof gallons, valued at \$1,296; in July 1888, 1,439 gallons, valued at \$3,279. All other spirits, 479 proof gallons valued at \$546; in July 1888, 4,067 gallons, valued at \$2,465.

Champagnes—140 dozen, valued at \$1,891; in July 1888, 74 dozen, valued at \$866.

Still wines—In casks, 1700 gallons, valued at \$860; in July 1888, 3508 gallons, valued at \$2,066. In bottles, 196 dozen, valued at \$457; in July 1888, 95 dozen, valued at \$340.

When Gen. Fisk bolted the prohibitionists, he did so with the remark that "he had played the fool for a fool party long enough."

\$55,000

Sonoma County Income Property.

183 ACRES, ALL VALLEY AND BOTTOM land, elegantly improved and very profitable place in Sonoma county; conveniently located to both broad and narrow gauge railroad; 75 acres in wine and table grapes, 7 to 10 years old; 62 acres in full bearing orchard; 45 acres for hay and pasture land; handsome residence, foreman's house, two barns, outbuildings, etc. Value of improvements \$12,000 to \$15,000; \$5,600 worth of horses, wagons, harnesses, tools and other personal property. Guaranteed average annual income \$10,000 to \$12,000 average annual expenses, \$3000. The climate, accessibility, society and transportation facilities of this part of Sonoma county are unsurpassed.

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TO WINE -MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery

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216 Sansome Street,

Losses paid since organization..... \$2,851,045 00
Assets January 1, 1889..... 818,163 70
Surplus for Policy-holders..... 840,902 70
Reinsurance Reserve..... 238,356 74
Capital, Paid up in Gold..... 300,000 00
NET SURPLUS, over everything..... 287,531 34

President..... J. F. HOUGHTON
Vice-President..... J. L. N. SHEPARD
Secretary..... CHARLES R. STORY
General Agent..... R. H. MAGILL

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Capital - - - \$10,000,000

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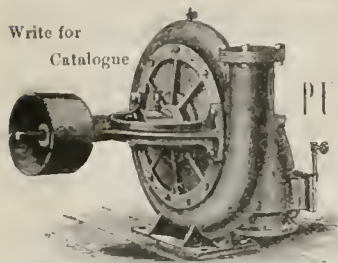
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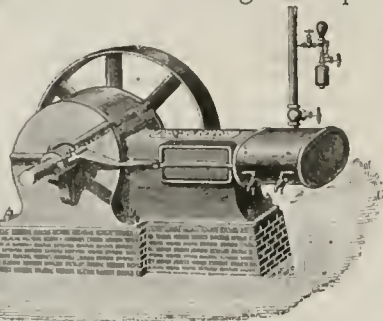
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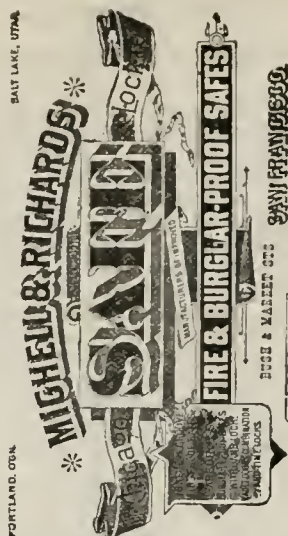
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7:30 A	Sacramento and for Redding via Davis.....	7:15 P
8:00 A	Marina, Niles, Santa Rosa and Calistoga.....	6:15
8:30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11:15 A
8:30 A	Niles, San Jose, Stockton, Galt, Inne, Sacramento, Marysville, and Red Bluff.....	5:45 P
10:30 A	Haywards and Niles.....	2:15 P
12:00 P	Haywards, Niles and San Jose.....	3:45 P
1:00 P	Sacramento River Steamers.....	6:00 A
3:00 P	Express for Haywards, Niles, and San Jose.....	9:45 A
3:30 P	Second-class for Ogden & East (Stockton and Miltoe) for Calistoga.....	10:45 A
4:00 P	Sacramento and Knight's Landing via Davis.....	9:45 A
4:30 P	Niles, and Livermore.....	10:15 A
4:30 P	Niles and San Jose.....	8:45 P
5:30 P	Haywards and Niles.....	7:45 P
6:30 P	Central Atlantic Express for Ogden and East.....	7:45 P
7:00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....	7:45
8:00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8:45 P

SANTA CRUZ DIVISION.

7:45 A	Newark, San Jose & Santa Cruz.....	8:05 P
8:15 A	Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.....	6:20 P
2:45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	11:20 A
3:45 P	Centerville, San Jose, Almaden and Los Gatos.....	9:50 A

A for Morning. P for Afternoon.
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PACIFIC WINE AND SPIRIT REVIEW.

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VOL XXIII, NO. 4.

SAN FRANCISCO, OCTOBER 22, 1889.

PRICE 15 CENTS

THE SWEET WINE BILL.

A PRELIMINARY STEP TOWARDS SECURING ITS PASSAGE.

The Los Angeles Chamber of Commerce Asks the Aid of the San Francisco Chamber—Some Strong Resolutions.

The San Francisco Chamber of Commerce has been asked by the Los Angeles Chamber to endorse their resolutions recently passed, regarding the proposed sweet wine bill and the alleged inconveniences to which the sweet wine producers have been put by the Internal Revenue officers. A committee of five of the San Francisco chamber will consider these resolutions before any definite action is taken.

The resolutions are rather warm. The sweet wine men tried two years ago to get brandy for fortification, free, and they failed because they would not concede to what the corn spirit men wanted. The corn spirit distillers are just as strong and as watchful as they ever were, as the Pacific wine makers have learned by experience. It will not avail to jump in and fume about the situation. To lay the wires in a calm mood is a far better plan.

CHAMBER OF COMMERCE.

LOS ANGELES, CAL., September, 25, 1889.

DEAR SIR:—In accordance with instructions contained in the appended resolutions I have the honor to present for your consideration the following proceedings of this body, to-wit:

On the 19th day of September, A. D., 1889, the Hon. J. De Barth Shorb presented to the Board of Directors of the Chamber of Commerce the following letter from General William Vandever, Representative in Congress from the Sixth Congressional District of California, written in answer to one from Mr. Shorb:

J. De Barth Shorb, Esq., Ramona, Cal.:

DEAR SIR:—Your communication of the 10th inst. is before me. I appreciate all that you say and will gladly lend what aid I can for the correction of the wrongs of which you complain.

The whisky ring seem to have things their own way. I can see of no more effectual method of suppressing them, than

by a repeal of the internal revenue laws and the suppression of the Internal Revenue Bureau.

The persons recently appointed gaugers, etc., in this district are the selections of the Bureau, made without advice of, or consultation with the Representative. I do not know that I should complain, however, for it is hard telling who to trust in that line of business, and I do not care to share in the responsibility of that kind of appointments. The whisky men send their grain distilled spirits abroad free from internal revenue tax of ninety cents per gallon, to be returned in spirituous wine for American consumption in competition with the genuine product of the American grown grape.

The whisky ring, running the Internal Revenue Bureau in its own interest, takes precious good care to have only such agents appointed as protect their monopoly of furnishing free spirit for foreign concoctions, while the American producer of genuine grape wine is obliged to pay ninety cents per gallon for grape spirit with which he fortifies his product.

The iniquities of the internal revenue system can only be prevented by extinguishing it entirely. As the law now stands, the government encourages the production of villainous compounds by the imposition of a tax of ninety cents a gallon on an honest article.

Yours truly,
WM. VANDEVER.

Ventura, Cal., Sept. 12, 1889.

The Board referred the subject to the following committee: Hon. W. H. Workman, Hon. J. De Barth Shorb, Col. J. J. Ayers, Judge John Haynes, Major E. W. Jones and J. B. Laukheim, who, after mature consideration, presented the following preamble and resolutions to the Board at their meeting yesterday:

WHEREAS, The grape interest has, under wise and fostering laws, grown to be of great national importance to all countries whose climatic conditions permit the culture of the vine; and

WHEREAS, It has produced more than other agricultural pursuits, a happy and conservative people, whose cheerful looking homes are evidences of contentment and peace within;

AND WHEREAS, The labor of the vignerons results in the building up of properties and establishment of homes that are not of today but grow in value by time, thereby

adding the element of permanency to a nation's prosperity;

AND WHEREAS, The conditions distinguishing this industry render the burdens of life-labor less onerous and a competency easier of attainment, thereby making the country life more attractive, and tend to arrest the dangerous crowding of cities and the necessary increase of the hoodlum or pauper element;

AND WHEREAS, The equality before the law, which attaches to persons under our free republican institutions, should have its counterpart in the equality of the burden of taxation upon the material interests of the country;

AND WHEREAS, The internal revenue laws do now discriminate, as they always have discriminated, against the grape interest, inasmuch as the same tax is levied on grape and other fruit brandies as upon corn or wheat spirits, or whisky;

AND WHEREAS, The relative production in spirits from corn and wheat, and grapes and other fruits, is as one is to three or more, that is one hundred weight of corn and wheat will yield from six to six and a half gallons of spirits ready for the market as soon as produced, while one hundred weight of grapes will yield but two gallons, which must be carried for years before it can be profitably sold;

AND WHEREAS, The products of the grain farm are practically imperishable, and their legitimate use is to give bread to the toiling millions;

AND WHEREAS, The system of grain farming each year impoverishes the soil, and each year the acreage grows less, the permanency of values being thereby destroyed;

AND WHEREAS, California is producing wines and brandies of high quality, fast pressing upon France's best productions, and commencing to receive that recognition abroad;

AND WHEREAS, Wise and fostering laws and their equal and just administration will result in building up California's wine productions to a great national importance, possibly equalling before the close of the century France's maximum production of 1874, viz.: 2,600,000,000 gallons;

AND WHEREAS, The letter of General Vandever, Member of Congress from the Sixth Congressional District of California, to Hon. J. De Barth Shorb, and printed in the Los Angeles Herald of September 18, 1889, (and appended to this report) shows that a trust composed of whisky and spirit manufacturers of the east, and known generally as the "Whisky Ring," have by

their own peculiar methods apparently dominated the administration of the Bureau of Internal Revenue and named nearly all the appointees of said bureau, in order that their monopoly might be maintained and that all interests in conflict or competition therewith might be crushed;

AND WHEREAS, The success of California wine interest means the exclusion of the adulterated foreign concoctions and the cutting off of the foreign buyers and adulterators from the purchase of spirits, the product of the whisky ring;

AND WHEREAS, The said ring has of late grown more potent in power in ordering and directing the Bureau of Internal Revenue and its officers, causing said officers to inaugurate a war of extermination against the wine men of this State;

AND WHEREAS, The instinct of freedom still pervading the American people, revolts against persistent interference with their vocations by the Federal Government, and more particularly against domiciliary visits by day and night of hired spies of said Bureau, to detect some technical violation of an incomprehensible and unjust law, or of the regulations of said bureau, which are constantly being changed at the dictation of the whisky ring agents and which are made unconstitutionally the law of the land;

AND WHEREAS, The recent letter of our representative, the Hon. William Vandever on this subject, has set forth the inequities of said Bureau and its autocratic issue of power, giving to this subject a national significance;

AND WHEREAS, The sub-agents of the Bureau are not supposed to act except under instructions from their chiefs, who are therefore directly responsible for the state of affairs now crushing to death our vineyard interests; therefore,

BE IT RESOLVED by this Chamber, That our representatives in the United States Senate and Congress, as guardians of the interests in and out of Congress, be requested forthwith to demand from the Commissioner of Internal Revenue and the present administration, that the internal revenue officers of this State be ordered to discontinue forthwith their acts of hostility and repression against the wine interest of California or to cause their instant removal;

AND FURTHER RESOLVED, That other Chambers of Commerce and Boards of Trade throughout the State be requested to adopt similar resolutions;

AND FURTHER RESOLVED, That a copy of these resolutions be spread on the minutes of this Chamber, and a copy of the same be sent to the President and his Cabinet officers, the Commissioner of Internal Revenue, and all our representatives and those of other States and Territories, and to all trade and industrial bodies throughout the country.

The Board adopted the resolutions and instructed the Secretary to carry out the provisions therein at once.

Very Respectfully,
M. R. HIGGINS, Sec'y.

INGALLS ON PROHIBITION.

THE SENATOR FROM KANSAS REVIEWS THE GREAT QUESTION.

Statements that Can and Others that Cannot be Indorsed by Anti-Prohibitionists—An Article Well Worth Reading.

The following article from the pen of Senator John J. Ingalls, of Prohibition Kansas, appeared in a recent issue of *The Forum*, and while we give it space in our columns, we desire it distinctly understood that we indorse none of the statements except those which go to show that prohibition and high license are failures. Here is the argument:

The case stated by the prohibitionists is that not less than one thousand million dollars is annually spent in the United States for foreign and domestic wines, malt liquors, and distilled spirits. This is more than is expended for beef, pork and flour, and nearly equals the amount paid for wages in all the manufacturing establishments of every description in the country. In less than two years it would meet all the current expenses of the government, and extinguish the public debt. Practically, this gigantic sum of money is wasted. It is abstracted from the wealth and revenue of the nation. Of any man in health who drinks intoxicating liquors, the best that can be said is that he escapes harm.

This enormous disbursement yields no equivalent either to the individual or to the community in nutrition, strength, or happiness. To the State it results in a perceptible loss of productive energy, and a diminution of its moral forces. It impairs the capacity of the citizen for labor and for military service, indefinitely multiplies the number of criminals and paupers, and immeasurably increases the aggregate of human wretchedness.

The advocates of license and local option contend that the appetite for alcohol is as universal as is its diffusion among the organic substances of the natural world. Its consumption in some form as a beverage is coeval with the human race, and will continue so long as life endures upon the planet. Moderately used, it is not injurious to the individual or to society.

They further insist that the most radical and resolute advocates of temperance do not claim that there is any more justification for interference by law with the moderate use of alcoholic liquors, than with the chewing, smoking and snuffing of tobacco, or the drinking of coffee and tea. The use of liquors may be of no advantage; abstinence would, perhaps, be better; but indulgence is a personal right, and every citizen is entitled to do as he pleases, so long as he does not injure the life, liberty, or property of another.

None of the prohibitory amendments or statutes are directed against the practice of drinking. It is not denounced or interdicted, and as it is not wrong *per se*, the right must be admitted to exist. It is with the abuse,

and not the use, of intoxicants that society is concerned, and against this, legislation should be directed. Intemperance is the evil that is to be corrected, and when this is accomplished the authority of the State is at an end.

Drunkenness being the offense, and the drunkard the offender, the singular and illogical aspect of prohibition is that it does not deal directly with either, but endeavors to prevent one and reform the other, by forbidding to all the lawful use of intoxicating liquors as a beverage, because some are addicted to excess. If it is right to manufacture and sell intoxicating liquors for medicinal, scientific and mechanical purposes, and right to drink them in moderation, it seems unreasonable to punish the innocent, and let the guilty go free.

In larceny, the offense is stealing; the offender is the thief. Society punishes the person who unlawfully takes and carries horses away, but does not forbid the citizen to breed horses and keep them for sale, or for other purposes admitted to be legitimate. The malicious burning of a dwelling is felony; we imprison the incendiary, but do not forbid the building of houses. The illicit gratification of the sexual appetite inflicts unspcakable mischiefs and maladies upon mankind; but to relieve society from their consequences, limitations are not placed upon the lawful commerce of marriage, nor is the distinction between the sexes obliterated.

The objection to licensing the sale of intoxicating liquors, because it licenses crime, is sentimental rather than real, for it is not a crime until declared to be so by statute. The assumed analogy between drinking and slavery, so often asserted by the prohibitionists, is fallacious and sophistical. Slavery is a violation of the natural rights of man. It is not lawful to hold a human being in bondage, even for medicinal, scientific or mechanical purposes; but the right to sell liquors for these purposes is admitted, and the right to drink them temperately is not denied.

This is a summary of the contention now proceeding in the United States upon the liquor problem, the solution of which has engaged the attention of thoughtful and patriotic men in all civilized countries for centuries. So long ago as 1670, Sir Matthew Hale declared that eighty per cent. of the crimes committed in England were due to drunkenness, and the discussion of the relative merits of license and prohibition in restraining the evils of intemperance, has been continuous through the long interval. For the past fifty years the agitation has been incessant, and the issues presented appear to be such as can be decided only by experience.

During this period, stringent repressive statutes have been in operation, both in Europe and America, without appreciably abating the evil. They have stirred up bitter and unrelenting hatred and animosities in neighborhoods, states and political parties; resulted in open disregard or secret evasion of the law; and educated the mass of the people into habitual disrespect and contempt of the constituted authorities.

In Maine, the act to prohibit drinking-houses and tippling shops, commonly called the "Maine law," was passed in 1851, and has since been in force, except for two years (1856-57), when a very stringent license law was substituted. In 1852 Vermont enacted substantially the Maine law, which has since been retained and practically enforced. In 1855 the same enactment passed the legislature of New Hamp-

shire, where it has since remained upon the statute-books without being thoroughly observed. Connecticut passed the Maine law in 1851, but it was habitually disregarded and was repealed in 1872. In New York the Maine law was passed in 1855 and repealed in 1857. The constitution of Michigan, adopted in 1850, forbade license laws. In 1855 the Maine law was passed and it remained in force without observance for twenty years; and in 1876 the clause in the constitution prohibiting license was abrogated. The present legislature has adopted local option. The Maine law was adopted in Rhode Island in 1852, and in 1863 license and local option were substituted. The Maine law was again passed in 1874, and in 1875 license was again substituted. Since that time a prohibitory amendment of the constitution has been adopted, which, by popular vote, was recently repealed by an overwhelming majority. In Pennsylvania the proposition for a constitutional prohibitory amendment has just been rejected by the largest majority that has ever been given in that State.

In Massachusetts, of which Maine was a portion until 1820, the license system was in force until 1835. Power was then given to the county commissioners, who were elected by the people, to grant or refuse license, so that what is commonly known as a "local option" was practically put in force. Before 1838 this had become prohibition in nearly all the counties, and in that year the "fifteen gallon law" was passed, prohibiting the sale of less than that amount of liquor at one time, but it was repealed the next year. In 1852 a prohibitory law was passed, which, with many amendments, remained in force until 1875, when a license law was passed, which has since continued in operation. During the present year an election has been held upon the question of constitutional prohibition. In a total poll of 220,000, the proposed amendment received in round numbers 88,000 as against 132,000. The entire vote was less than two-thirds of that cast at the presidential election in November, which shows that besides the actual majority of 44,000, more than 100,000 voters declined to assist in the suppression of the liquor traffic, at the cost of imposing upon the commonwealth the tentative remedy of prohibition. The result was due to the convictions of the great conservative body of electors, who declined to give their support to what they considered an intemperate method of dealing with alcoholic intemperance. The discussion was earnest, honest and thorough. The voters of Massachusetts studied the question in the light of the experience in Maine and the other States of the Union, for more than half a century. They had witnessed the operation within their own State of prohibition, local option, license and other experimental legislation and decided to adhere to the system of stringent limitation, under which the number of licenses in Boston was reduced from over 2,000 to 780.

The Constitution of Ohio forbids the legislature to license the sale of liquor, so that it must be either prohibited or free. Various expedients have been resorted to, and a prohibitory amendment has been proposed. The traffic is now taxed under what is known as the "Scott law." Iowa adopted the Maine law in 1855, and a prohibitory amendment, having been passed by two successive legislatures, was in 1882 ratified by an immense popular majority.

The public agitation of the drink question in Kansas began with the organization of

the territory in 1854. The founders of Topeka and Lawrence voted to enforce prohibition. The first State temperance convention was held in 1874, and formally demanded a national law on the subject. Camp meetings and great popular demonstrations occurred from year to year, and the different church organizations enlisted actively in the work. In 1872, in response to this popular demand, the legislature submitted to the people a proposed amendment to the State Constitution, to be voted upon at the November election of 1880, in the following words: "The manufacture and sale of intoxicating liquors shall be prohibited in this State forever, except for medicinal, scientific and mechanical purposes." The canvass that followed was animated, but not partisan. The presidential vote was 181,350, and Garfield's majority was 61,748; the total vote cast on the prohibitory amendment was 176,606, and the majority in its favor was 7,998; showing that many thousands of Republicans voted against it. The legislature, which assembled in January, 1881, passed a law forbidding the sale and manufacture of intoxicating liquors, except for the specified purposes, to take effect May 1, 1881. Resistance was general, and great excitement followed. The liquor dealers and manufacturers in all parts of the country contributed liberally to defeat its practical operation.

In 1882 the Republican State convention re-nominated Governor St. John, who had been the special champion of temperance, for a third term, upon a platform indorsing prohibition, while the Democrats demanded re-submission. The campaign was passionate in the extreme. St. John was defeated but the rest of the Republican ticket was elected by the usual majorities for an off-year. In 1884 the Republicans again indorsed prohibition, while the Democrats denounced it and declared for high license. The latter party renominated Governor Glick, who had been successful in the previous canvass, but he was defeated by about 38,000. In November of that year the Supreme Court of the United States sustained the prohibitory law and in April, 1887, upon appeal, held that the power of the State was complete, and that the amendment and the statute pursuant thereto were not in violation of the Constitution of the United States. This ended the contest, and the triumph of prohibition was complete. The barkeeper has joined the troubadour, the crusader, and the mound-builder. The brewery, the distillery, and the bonded warehouse are known only to the archaeologist.

Civilization breaks upon the frontier in a turbulent and lawless surf of humanity, to whose existence alcohol in some form seems indispensable; and to those who can recall the pioneer period of the State, it seems incredible that among a population of 1,700,000 people, extending from the Missouri river to Colorado, and from Nebraska to Oklahoma, there is not a place which the thirsty or hilarious wayfarer can enter, and buying down a coin, demand his glass of beer. This does not imply that absolute drought prevails everywhere, or that social irrigation has entirely disappeared. In the few localities where public opinion does not sustain the law, it is habitually and flagrantly disregarded, and the appetite that craves indulgence is gratified, at the sacrifice of those moral restraints which are the barriers and safeguards of society.

Sales for the specified purposes are confined to druggists, who are hedged about

with the stringent provisions of the "Prohibition Act," the penalties for the violation of which are ingeniously rigid, and have not been exceeded for severity since the code of Draco. Physicians' prescriptions, affidavits and signatures for the identification of the purchaser, and specification of the disease for which he needs the pernicious fluid, are required, and evasions are punished with fine, forfeiture, and imprisonment. The sale of bitters, elixirs, and other concoctions containing alcohol, has undoubtedly increased. Malaria, indigestion, and other disorders have developed in localities previously considered salubrious, and there is probably no town of one thousand inhabitants where a bibulous but discreet inquirer, if properly vouched for, cannot find, at his hotel or the club, or in the cellar of a friend, a bottle of beer or a flask of whisky.

Anything is possible in American politics but nothing is certain. The rent in Massachusetts, Rhode Island and Pennsylvania may retard but cannot prevent the dissension and final adjudication of the liquor traffic in its relations to government and society. License or prohibition are the alternatives; between them there is no middle ground.

The history of the modern temperance agitation is a succession of vicissitudes. The greatest movement of this kind ever inaugurated was by Father Matthew, who extended his labors from Ireland to England and the United States, numbering his adherents by millions. It seemed almost like the dawn of a new epoch in the history of man; but reaction followed, and society relapsed into torpor and indifference, from which it has again been roused.

One of the lessons of experience seems to be that it is a mistake to wage war equally against moderate drinkers and confirmed drunkards. Legislation that interferes with the moral activity and personal responsibility of man is defective. So long as the citizen does not injure himself or others, any just system of government will let him alone. The State has power, and it is its duty, to enact laws for the protection of life and health, and to guard against vice and immorality, but unless they are sustained by an intelligent and enlightened public opinion, they hinder rather than promote the cause of human progress.

The American people have determined to secure the most thorough restriction of the liquor traffic consistent with the preservation of that personal liberty which our institutions were established to protect and maintain. In the last three years the prohibition policy has been rejected nine times by as many different States in the Union, but this does not prove that it will not ultimately be adopted as the organic law of the nation.

High license has been in force in England for several hundred years. The abuses became so great that in 1877 the House of Lords appointed a select committee to inquire whether the system had been effective in diminishing drunkenness and whether reform could best be secured by amendments or by a radical change. To the first the answer was in the negative; to the second they replied by vaguely recommending certain experiments, none of which they approved.

Observations of the result of license, both in this country and in Great Britain, leads irresistibly to the conclusion that it is not successful as a means of overcoming the evils of intemperance. The total prevention of the use of intoxicating

liquors is obviously impossible as long as they are permitted to be manufactured for any purpose. The real question then is, which of two methods, both ineffectual to prevent the use, is the better to prevent the abuse of alcoholic drinks, and relieve the individual and society from the evils of intemperance?

But those who cure intemperance and reclaim the drunkard, should remember that it is not enough to close the dramshop and destroy the distillery. They must be replaced. Human nature abhors a vacuum. When the nucleus spirit went out of a man, and, finding no rest, returned to his empty, swept, and garnished house, seven devils entered in and dwelt there, and the last state of the man was worse than the first. JOHN JAMES INGALLS.

BENZINE.

Expert Dowlen Tries It on the Vine Disease.

Following is the last report of Expert Dowlen concerning his investigation of the vine disease:

Early last month an invitation was received from a vineyardist at Florence to inspect some sick vines, upon which he had been experimenting, with a measure of success. The visit was made on September 6th. The entire vineyard was found to be affected, though there was a fair crop of grapes, the variety being Muscat. The treatment was as follows:

A hole one-half inch in diameter was bored to a depth of from one inch to two inches in the crown of the vine, in this a quantity of benzine, ranging from twenty drops to one ounce was poured, and the hole was then plugged with earth. Each of the vines thus treated had made some new growth, which was always free from the yellow markings indicative of disease, and appeared to be quite healthy. Two vines in particular had done remarkably well. These had been treated on July 11th and July 31st respectively. The former vine, that was treated on July 11th, had made, under the circumstances, a considerable growth, all of which was in perfectly good order. The leaves were of good color, the internodes of the canes were of full length in proportion to the length of the canes, and the terminal buds were still vigorous, the whole of the diseased part of the plant had been left behind. The vine treated on July 31st had also made a considerable amount of new growth. In this instance the diseased canes had been cut back, and the new growth consisted of a number of small canes from over the entire crown of the vine. All this growth was quite healthy, though the canes were not so long as in the vine first referred to. The new growth in these two canes had been made during periods of nine weeks and six weeks respectively. The other vines seen had only been treated about two weeks previous to the time of the visit, but each was showing new growth which was not diseased. It remains to be seen whether the improvement is temporary or permanent.

On September 7th a series of six badly diseased vines were treated here, as follows:

No. 1. Muscat, badly diseased. A large root was uncovered and cut off to within a few inches of the stock, to the cut end, a glass tube four feet in length and one-fourth inch internal diameter, was attached by rubber tube connection; the tube was filled with gasoline, and stoppered, and the roots earthed in again.

No. 2. Muscat, badly diseased. Treated in the same way as No. 1, only the tube was of three-fourths inch bore, and was only filled with gasoline to a height of twelve inches. This tube was not stoppered.

No. 3. Muscat, not so badly diseased as Nos. 1 and 2. It was making an effort to put out new growth. The crown was bored, an ounce of gasoline poured in, and the hole was plugged with wood.

No. 4. Rose of Peru. Badly diseased, but making a feeble effort to put out new growth, treated in the same way as No. 3.

No. 5. Rose of Peru. Almost dead, treated in a similar manner to Nos. 3 and 4.

No. 6. Muscat, badly diseased. Treated in a similar manner to Nos. 3, 4 and 5.

By September 9th all the gasoline in No. 2 had disappeared, and the column in No. 1 had fallen twenty inches, and this vine had a decided odor of gasoline about the foliage. By the 13th of September all the gasoline had disappeared from No. 1. The fall was not so rapid after the first two days, the rates per diem being as follows: Ten inches, ten inches, seven inches, seven and one-fourth inches, seven and three-fourths inches and six inches.

No change in the vines was plainly discernible until Sept 16th, nine days after starting the experiment. By that time the state of things was as follows: No. 1. Had made a little new growth. No. 2. No change. No. 3 had put out several new leaves of fair size and good color. No. 4 showed a slight fresh starting of arrested buds from the axils of the leaves. No. 5 no change. No. 6 had put a few small leaves, and started a few axillary buds on a cane which had lost its leaves.

Those vines which had made some sign of change continued to develop until September 20th. Since then no change that is appreciable has taken place, except in No. 3, which still continues to develop healthy leaves.

All the above vines are on light gravelly soil, on a hillside having a southern aspect. This experiment has not given such good results as that at Florence, but it was made much later in the season, and directly after starting the experiment, a prolonged hot spell set in, during which the thermometer on one occasion rose to 106° F. in the shade.

A series of vines has been received for examination from Fallerton. The specimens were young Muscat vines of this year's planting. Each consisted of roots, stem, and canes complete. Each had made a good growth, and at first sight showed no particular sign of disease. A close inspection discovered a few leaves on each specimen which showed a few faint yellow spots, which might be due to disease. One vine had a ring of brown spots in the fibrovascular tissues, at the base of the stem. These could be traced for a length of three internodes up the stem. Another specimen had one unhealthy looking cane, it being unripened, and somewhat stunted, and the tissues were only slightly furnished with food material. All the other parts of this vine, roots, stem and canes, were well filled. In the other specimens, also, the roots, stem and canes, were well supplied with starch. Some bacteria were present in each specimen. On the whole, the evidences of disease were so slight that, were it not for the prevailing wide spread disease, they would not be sufficient to attract attention. The vineyard from which these specimens were taken was afterwards visited, and was found to have been planted as an experiment, to determine, if possible, whether it would be advisable to start new vineyards

at the present time. To this end a piece of land was chosen, which had never been planted to vines. The greater part was virgin soil, and only a small part had been planted with beans. The cuttings, Muscat, were obtained from a young vineyard at Madeira, Fresno county, and were guaranteed to be free from disease.

The soil is mostly a sandy loam, some spots being stiffer than the main part; the subsoil a reddish clay, to which, as yet, the roots have not penetrated. There is a Muscat vineyard, diseased, though not badly, about 200 yards distant from one corner of the vineyard, in a direction opposite to that of the prevailing winds.

Before being set out, the cuttings were immersed for several minutes in a mixture of lime and sulphate of copper. The vineyard was set out at the end of March last. Soon after, it was irrigated once, and soon afterwards a heavy rain fell. Since then no water has been applied. The rain caused the stiffer parts of the ground to bake, and in those places the vines have not done quite so well.

By June there were some slight indications of disease, so a thorough dressing of Ongerth powder was applied. The disease was checked, and the vines started afresh; again in August there were indications of disease to a slight extent, and the powder was again applied, the disease checked, and a new growth again started. By the end of September, the time of the visit, only very slight signs of disease were visible, not sufficient under ordinary circumstances to attract attention.

A few cuttings were left over, and these were placed in a trench, and earthed in, along the edge of a plot from which the vines had been entirely cleared by disease, the plot being situated about four miles from the vineyard.

All these cuttings, with the exception of two, were badly diseased. Of the two exceptions, one was at the extreme end of the row, and was separated from the others by a small interval of two or three inches. This cane had made a fair growth, but had a few of its lower leaves slightly diseased; the other exception was still further separated from the row, being about three feet from the end of the row. It had made a good growth which was apparently quite sound, the only sign of disease being one yellow spot on a fragment of one of the first leaves produced. None of these cuttings had received any attention after being earthed in.

The present condition of the parent vineyard at Madeira is a point of considerable interest, but, at present, the owner of the vineyard at Fallerton has not been able to inform himself on this point.

October 1, 1889. ETHELDEBT DOWLEN.

Phylloxera has attacked the Zante currant of Greece, better known in this country as the Sultan grape, and threatens to destroy the great staple of that country. The misfortune of Greece will greatly enhance the prospects of the growers in California and nowhere does the Sultan grape reach a higher state of perfection or bear heavier crop than in Fresno county.

DON'T BUY A PIANO, ORGAN OR ANY other Musical Instrument without first writing to or visiting Kohler & Chase, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installment. This is an old reliable firm that has a gilt edge reputation made by honest dealing, and always guaranteeing satisfaction.

THE TRADE.

Kohler & Van Bergen have leased the Larkmead cellar near St. Helena.

John Spruance, of Spruance, Stanley & Co., has been making a flying business trip to the eastern seaboard cities.

South Dakota's four Congressmen go to Washington, pledged to draft a National Prohibition bill, after conferring with National Prohibition party leaders.

The Board of Supervisors and the Town Trustees, of Ventura, have each imposed a saloon liquor license of \$300 on every seller in the town, payable quarterly in advance. On outside saloons the county exacts a license of \$600, payable quarterly in advance.

Hans H. Kohler of the well-known house of Kohler & Frohling has gone to Central America with a view of extending the sale of wine there. He also goes on business in connection with the Costa Rica Development Company, in which he and Mesera, Wi-land and Bonestell are associated.

The revenue officers have seized the monster distillery of Freiburg & Workum, at Lynchburg, Ohio, on a charge of defrauding the United States by equalizing shortages from shrinkage before the gauger measured the packages. The spirits and whisky seized is over a million gallons.

Milwaukee has a Wholesale Wine and Liquor Dealers' Protective Association, of which every distiller and wholesale dealer is an active member, paying his dues and assisting the State Liquor Dealers' Protective Association in their constant work of organization and of aggressive warfare against the prohibitionists.

Wilmerding & Co. were awarded a diploma for their exhibit of their well-known Peruvia Bitters at the recent Mechanics' Fair. They deserved a handsome medal for their fine display and liberality, and it is safe to say that if their exhibit had consisted of soda or pop, they would have got it, because the Mechanics' Fair people are built that way.

E. A. Denoeke has purchased the interest of the heirs of A. Schmel in the Fredericksburg Brewing Company. The price that he paid is said to be about \$200,000. The brewers and the wholesale and the retail trade all wish Mr. Denoeke well in his venture in going it alone. There is no more popular business man than he and the fame of the products of the Fredericksburg Company is thoroughly established.

The wholesale wine and liquor dealers of Los Angeles are having some trouble with the municipal authorities on account of the provisions of the license law. They do a large business in case goods with dealers in the southwest and an effort is being made to class this trade as retail. The wholesalers realize that they cannot afford to submit to such an unjust restriction and are hotly opposing the measure with a prospect of defeating it.

The regular monthly story about the transfer of the Wieland brewery to an English company is published. The particulars are exactly the same as before. The price fixed was \$3,000,000 and the usual accompanying account of how the "syndicate" was going to buy everything in sight, was hashed over. The only truth in the statement is the fact that the syndicate

paid the Wielands \$25,000 for an option on the property for six months with the privilege of buying it for \$3,000,000.

Captain Harry Hunt of the well-known firm of Moore, Hunt & Co., is enjoying a pleasure trip to the east. He is a member of Golden Gate Commandry F. & A. M., and with that organization took in the Triennial Conclave at Washington. The members of the Commandry visited President Harrison and received a pleasant reception. They also paid their respects to Mrs. General John A. Logan and before leaving presented her their mascot in the shape of an active and mischievous young California bear. When last heard from Captain Hunt was in Louisville, Ky., visiting old-time friends.

It is highly probable that one of California's greatest industries, the wine business, will have no representation at the next Mechanics' Fair. There are several reasons why this will be so, the principal one being the outrageous manner in which exhibitors of California wines and brandies have been treated this year by the management of the Fair, and the fact that exhibits are not protected from theft. It would naturally be supposed that when the managers of the Fair invite business men to bring their goods to the exposition in order that it may be made attractive, the management would insure safekeeping of the display; but such is not the case as has been learned by those who had the courage to leave their exhibits in charge of the Fair people. As an example of the experience of two of the exhibitors of wines and brandies, it may be stated that on "checking off" their goods preparatory to removing them from the pavilion, one found that his display had been robbed of twenty-seven bottles of high-priced wines and brandies, and the other discovered that his exhibit had been despoiled of over \$100 worth of goods. The directors of the Fair doubtless had no knowledge of these robberies, but it was their business to prevent them, and having failed to do so they should promptly pay the exhibitors for their loss. As for the harassing conditions imposed upon exhibitors of wines, brandies and other beverages containing alcohol, they are easily accounted for by the fact that the head of the institution is a rank Prohibitionist. A few more years of such management as has characterized the last Fair and the Exposition will degenerate into a worthless catch-penny arrangement.

NOT HUNNING.

The American Concentrated Must Company's Plant Closed.

The condensing plant of the American Must Company at Geynerville did not run this year.

The stoppage however is only for this season. The company desired to have all go well with its wines made in London from the must before making up any more grapes.

The wines in question are all doing well but being very young (all of '88s) they are not intended for sale. They are stored in a cellar in London and will be held some time before marketing. They fermented well and the managers of the company are confident that their business will be all they expected, once the wines are ready for sale.

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IN TOWN AND COUNTRY.

F. Beringer of St Helena, has established an agency for his wines at Denver. It will be under the management of L. Mayer, formerly of St. Helena.

E. Bretzner has sold his forty-three acre vineyard to J. M. Creighton of Tulare for \$43,000. Mr. Bretzner paid \$20,000 for it about a year and a half ago. It is two miles southeast of Fresno.

It looks as if the vineyardists of this county are finding a market for their products when Lay, Clark & Co., ship nine carloads of wine to Europe the present month.—*Santa Rosa Republican*.

D. D. Davidson, of Sonoma has purchased the product of the Craig vineyard, consisting of Riesling, Gutedel and Semillon, some 120 tons for \$20 per ton. This is the highest price paid in that valley this season for grapes of the above or any other varieties.

John H. Wheeler, formerly chief viticultural officer is now located near St. Helena, on the place of the late R. M. Wheeler. Mr. Wheeler has made about 250,000 gallons of wine and 6,000 gallons of brandy this season. He reports that the fermentations have been excellent throughout the valley. The crop will only be about two-thirds of what was at one time expected.

Mr. John Thoman of St. Helena, is making up nothing but mountain grapes this year. He gets his main supply from Howell mountain, but some from Chilca valley. He expects to make 25,000 gallons of wine and 10,000 gallons of brandy. Mr. Thoman has a large quantity of fine old wine on hand some of which dates as far back as 1883. He has faith in the future of the wine industry.

The bonded warehouse at Napa is being rapidly filled up, there being on deposit there on the first of the present month 1151 packages, aggregating 40,173 gallons of brandy. Capt. Hatt will this week commence the erection of an addition to the present warehouse, to meet the increasing demand for storage capacity. The new addition will be in the rear of the present building, and will be 70 by 30 feet in dimensions.

Newton B. Pierce, government expert on the grape disease that is troubling the coast vineyards, was up here a couple of days this week. He has been investigating (?) for microbes so long that he can see nothing else. The consequence is, that he pronounces our vineyards badly affected when some of the places have exactly the same appearance they have presented every summer for years. And the vineyards go right along producing bountiful crops every year.—*Citrograph*.

If all the reports are true, the vintage of Napa valley will not be much more than two-thirds of what it was last year. In the early part of the season the outlook was so very blue that many neglected their vineyards, both as regards cultivation and sulphuring, and they are now feeling the effects of it. We hear some complaints of grapes rotting and drying. We are pleased to state though, that the majority of our vineyarders are using every endeavor within their power to make a fine, high grade of wine this year. Captain Niebaum, of Inglenook, and Mr. Schonewald, of St. Helena, have all their grapes carefully sorted before they are allowed to go into the press.—*Star*.

There is a more favorable prospect for the wine makers than there was a short time ago. The price of wine has advanced and the outlook for the season's vintage is so far improved that the vigorous in the northern part of the State are greatly encouraged. Wine that was considered a drag in the market four months ago at from nine to ten cents per gallon is now selling at from thirteen to fourteen cents with an increasing demand. The money syndicate organized here to make loans to harvest the grape crop has had an encouraging effect, and the wine yield this season will be much larger than was anticipated.—*Los Angeles Herald*.

Says the *Calistogan*: "Among the numerous grape growers in Napa county very few have succeeded in making the business as remunerative as has Jacob Schram, whose vineyards and cellars are located in the hills on the south side of the valley, four miles from Calistoga. He and Mrs. Schram have labored late and early during many years past and with their hard toil, close application to business, perseverance and good management, has come prosperity. To make the balance of their years more pleasant, and to enjoy in part the fruits of their labor, they have the past summer caused to be erected on their premises a spacious mansion, which is now nearly ready for occupancy.

Since our article in last week's *Republican* in reference to planting, cultivating and protecting vineyards, we have exchanged views with several on the subject, many of whom think we have struck the keynote, i. e., that it will be but a short time before there will be a decided change for the better in the wine market. That everything has a tendency that way there can be no question. In reference to planting resistant vines, Capt. Shillaber says: "Any one discovering phylloxera should take up and burn the diseased vines as soon as discovered, plant resistant vines in the same place and graft next year. It will not only do well but make better fruit and a more prolific vine, and the expense will be very little and never felt. This is what we are doing, and our neighbors also; it is practical and effective."—*Solano Republican*.

TO MAKE VINES HEALTHY.

We have several times suggested the value of fertilizers as a preventative of vine plague and are glad to see that valuable horticultural paper, the *Fresno Examiner*, advocating the same thing. It says that a gentleman in that section, who has fertilized his raisin grape vines for some time, is satisfied that it is a preventative of disease. His theory is that it makes the vines hardy and strong and thereby enabling them to throw off contagion of every character. He argues that a strong, hardy vine is similar to a healthy, vigorous man, whose organs are always in perfect condition. As proper diet affects this condition in man, so will nutritious plant food and scientific cultivation accomplish the same end with the vine. The gentleman referred to uses the Mexican guano very freely, which can be had down at the depot here for \$10 a ton. For good land which has shown no falling off in bearing he uses about one-eighth of a ton of fertilizer to the acre, but where the soil is unproductive to a marked degree, he uses half a ton to the acre, or about \$20 worth, and in each instance where he has used this amount he has had an increase of not less than \$150 an acre from the vines so treated.—*Press and Horticulturist*.

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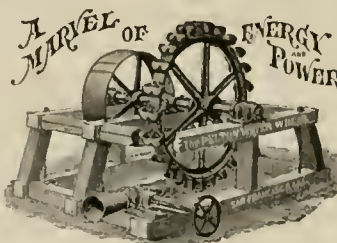
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DECOMPOSITION OF WINE.

The Age at Which Wine Begins to Degenerate.

Wines in bottles keep and improve in quality if they are suitably treated; that is so long as their component parts remain united and soluble, but after a lapse of time which varies according to their special character, they begin to lose in quality. This decomposition is indicated by many signs, appearing sometimes in advance, particularly in the case of wines of high quality. These signs are, loss of the oily and fruity taste, further bitterness, and roughness. After the lapse of several years it may be observed that the bouquet loses its sweetness and that the wine acquires a "rancid" taste, which covers its natural flavor. The wine also loses its color rapidly, and deposits a sediment which is much more bulky than that which is formed during the first years after bottling. Last, when the decomposition is rather advanced the wine acquires a slightly putrid odor.

On the average the fine wines of the Gironde, which date from a good year, improve in quality during the first two years after bottling; the wines that are deficient in body and are delicate, begin to deteriorate even before this length of time; the full-bodied wines, which take naturally a longer time to develop their qualities, keep a much longer time; there have been examples of such wines which have preserved their qualities in bottles as long as ten years; but as a rule after having remained three years in the wood and the same length of time in bottles, they have attained the maximum quality they are able to acquire.

As soon as it can be noticed by the taste that a high priced wine has attained its full development in the bottle, it should be cautiously decanted into bottles which have been rinsed with the same wine, and these bottles should be closed with ground glass stoppers.

Certain wines such as those made from the first crop of Petit Verdot des Quercyries, the first quality Saint Emilion, the first quality Barsac, and Sauterne keep a much longer time. The loss of color, together with the abundance of sediment, which is a constant sign of deterioration in the wines of the Gironde, should not be interpreted in the same sense for all kinds of wines.

Thus the red wines of Spain or the sweet wines of Roussillon, which possess a very deep color as long as they are young, lose their color almost entirely, after having been bottled three or four years; they assume a golden-yellow color, without, however, deteriorating; but in these wines, whose alcohol percentage exceeds fifteen, it has been observed that the sediment is not so considerable in proportion to the color which has been precipitated, as in French wines, and that the coloring matter remains sticking in all directions to the inner sides of the bottles instead of sinking to the bottom.

The alcohol and tannin are the preserving principles of the wine; it follows from this that the more abundantly a wine is provided with these substances the longer it will keep.

The origin of the deterioration of wines is the dissolution of the component elements, which become thus insoluble and are precipitated. The loss of tannin, which is transformed in time into gallic acid, removes from the weak wines their most effective conserving element, and causes a

precipitation of the coloring matter. In support of our assertions it has been observed in practical work that wines which contain tannin in large quantities have the advantage of keeping much longer than wines which have the same alcohol percentage, but which are poor in tannin.

We have, therefore, good reason to believe that the transformation and loss of the tannin is one of the chief reasons why wines degenerate. What science has not explained up to this day is the cause of putrefaction in the last period of the degeneration of bottled wines—wines which are too old or too poor in alcohol; the cause of the transformation and decomposition of their alcohol without any contact with the air. True, it is a known fact that putrefaction starts in only in wines which are very poor in alcohol (below eight per cent) and which have remained a long time in the bottles, and after the coloring matter and the salts which are contained in the wine have already begun to separate out; but what has not yet been explained is, as we have already said, the cause of the decomposition of the alcohol.

In order to prevent the defects which bottled wines may acquire, the following precautions should be taken:

1. Only those wines should be bottled whose after-fermentation and cleaning has been completed.

2. The moving of the bottled wines should be avoided as much as possible. They should also be protected from changes of temperature by storing them in specially constructed cellars.

3. They should be freed from their sediments at the proper time by decantation, but this means should not be adopted unless the sediment is voluminous or unless it has imparted to the wine a bad taste, as by this operation it loses unnecessarily a part of the bouquet and strength.

Decantation is an operation which has for its object the separation of the clear portion of the bottled wines from their sediments. In order to perform this work in the right manner certain precautions should be used; contact with the air should be particularly avoided. Experience has shown that wines which are decanted when the air has access to them (we speak here of fine wines) have less bouquet and are weaker in alcohol than wines of the same character which have not undergone this operation.

The bottles should be taken out of their pigeon-holes without either changing their position or shaking them, in order not to disturb the sediment. To perform this operation easily they are placed in a slightly inclined position in special baskets which hold five to six bottles, so that we may uncork them without spilling the wine. These baskets have a partly open bottom so that they may be placed on a frame or trestle, and then with the help of a candle, which is placed below, the movement of the sediment may be followed. If such baskets cannot be procured, the bottles are moved just as they were laid down on to a rack.

After allowing them to rest a longer or shorter time, according to the consistency of the sediment, they are uncorked without shaking by means of an English corkscrew and the wine decanted slowly into clean bottles which have been previously rinsed with decanted wine. The bottles which have been emptied can be used again after having been rinsed with plenty of water, and after draining them and rinsing them with wine which is similar to that decanted.

If it is a wine which shows signs of beginning decomposition the bottles should be rinsed with old brandy. Decanting can be done by hand in the following manner: On the empty bottle a small funnel with a trolis is placed, in order to avoid the introduction of impure matters. The bottle is then slightly inclined after having first wiped the orifice, and with the help of a lighted candle, which is held below, the movement of the sediment is followed. When the clear portion of the wine has run off, the bottle is filled completely with wine which has already decanted and corked. The decanting should be done in the cellar, and never in workrooms through which the air circulates freely.

RAYMOND BOIREAU

PLASTERED WINES.

The American commercial agent at Limoges in a report on the result of the sanitary investigation as to the effect of plastered wines—that is, wines to which sulphate of lime has been added—says that the practice is very ancient, and one about the evil effects of which the highest hygienic authorities have differed. The French Academy of Medicine has held special meetings and discussed the subject at great length. The advantages claimed for the practice are that fermentation is increased very much, that it is a very rapid and complete, that wine keeps longer when it has been plastered, and that the color is rich and more lasting. It is now settled, however, that plastered wines have occasioned functional troubles—as, for instance, in the Department of Aveyron, where, the doctors report, those who consumed the plastered wines suffered an unquenchable thirst, an insupportable dryness of the throat, and various other troublesome symptoms. The action of sulphate of lime on the bitartrate of potash in ordinary wine produces an acid sulphate of potash; and in wine treated with gypsum, sulphuric acid in a free state is formed and sulphate of magnesia, and these, combined, act as a purgative and sometimes as a caustic. M. Marty, who was appointed by the Academy of Medicine to report on the practice of plastering, examined all the arguments adduced in favor of the process, and, on his recommendation, the Academy condemns the custom as being detrimental to health.

BEER OUTPUT OF EUROPE.

The Vienna *Gambrinus* publishes a table of European breweries and their output for the year 1887. The whole number of breweries in Europe was 50,801, and the production of beer and ale amounted to about 4,580,000,000 gallons. The taxes collected from this sea of beer amounted to about \$130,000,000. The malt used weighed 740,000 tons, and the hops 110,000 tons. Germany alone contained 26,143 breweries, producing 1,183,000,000 gallons, while Austro-Hungary had only 1,979 breweries, producing 354,000,000 gallons. The figures relating to the production per capita show that the smallest quantity, one litre per head, the litre being a little more than a quart, is in Bosnia and Roumania. Greece shows 2½ litres, Russia 2-3-5, France 31, Switzerland 40, Lower Austria 121, Belgium 150, Wurtemberg 218, and the kingdom of Bavaria leads all competitors with 248 litres, or nearly 65½ gallons, for every man, woman and child in the country.

THE FRENCH VINTAGE.

The Wine will be Excellent in Quality but Small in Quantity.

(Translated from *La Vigne Francaise* of September 15th for the MERCHANT AND VITICULTURIST.)

The preceding fortnight has been very favorable for the ripening of the grapes in every part of France. The indications are that the wines of 1889 will be excellent as to quality, thus compensating for what they will lack in quantity.

The vintage is well advanced in the central portions of the country, but the production will fall far short of what it was last year. The deficiency is almost wholly due to the losses occasioned by mildew and black rot. The vineyards in Aude and Hérault have suffered greatly from these diseases. Most of the vines in the vicinity of Carcassonne are in very bad condition. On the plains of Narbonne and particularly at Coursan they are in an excellent state. The greatest damage which has been done in Hérault is in the vicinity of Montpellier.

In Gard the vintage will be very uneven, and in no place as good as that of 1888. It is a pleasure to say that the vines treated here with the sulphate wash, will yield the best returns.

In Burgundy and in Beaujolais the situation is about the same as in the central districts; that is there will be medium quantity and good quality. The efforts to prevent mildew have succeeded well enough. Those proprietors who have been negligent or who have been tardy to act, will not have a quarter crop. Storms in July did much damage in Burgundy. The vines which were cast down by the hail were promptly restored.

NEW TREATMENT FOR MILDEW.

A New Formula Proposed by the French Viticulturists.

(Translated from *La Vigne Francaise* for the MERCHANT AND VITICULTURIST.)

At a recent meeting of the Agricultural Society of the Gironde, a communication written by M. Falières, a chemist of Libourne, was read. It proposed a new mode of combating, successfully, mildew and oidium. The remedy has been in use in an experimental way for two years. The formula is as follows:

One kilo of sulphate of copper dissolved in fifty litres of water.

Three kilos of sulphide of potassium dissolved in fifty litres of water.

Mix in equal proportions in the sprayer at the moment of operating. One problem yet to be solved is to get the liquid on the green berries, after they are hidden by the leaves. This, however, is no concern of the chemist; it is for others to overcome this difficulty. It is also true that when the solution is projected against the berries it does not adhere, but this trouble can be obviated by the addition of carbonate of soda, for instance, in proportions which can be easily obtained.

According to M. Falières the sulphur acts in two ways; first as a coat of dust enveloping the berries and consequently by the emanations of sulphurous vapors caused by the action of heat; and second, the sulphur precipitated from a solution is more efficacious, as a rule, than when applied as a powder. It must also be remembered that sulphur and water have been tried without success, while the solution of M. Falières has been tried with the most satisfactory results.

MERCHANT AND VITICULTURIST

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TUESDAY.....OCTOBER 22, 1889

REMOVAL.

The office and editorial rooms of the MERCHANT AND VITICULTURIST are now located at 402 Front street, corner of Clay. Patrons and correspondents of the paper will please bear this fact in mind.

THE MARKET.

General trade has been very brisk during the past fortnight. The clearings at the San Francisco clearing house for the week ending October 10th were \$16,486,486 and for the week ending October 17th they were \$19,776,660, which shows a healthy business all around.

The market for native wines is hardening rapidly. Especially is this true with regard to sweet wines and a healthy tone is noticeable in every department. The storm damaged the grapes in the foothills and Sonoma to quite a great extent. The damage in Sonoma is about a quarter crop. Advice from the east are that the wine market is firm.

The local whisky market is firm and business is very good. In the east the speculation market is active and prices shade still higher. The features of the beer trade is the bonding of the Wieland brewery to an English company for \$3,000,000 and the attempted bonding of other properties.

TWENTY-SEVEN MEDALS.

In fair competition with the whole world the wines of California have carried off twenty-seven medals of which four were gold, eleven silver and twelve bronze, besides honorable mention in seven cases. This is a fact over which everyone interested in the welfare of the wine industry in this State may rejoice, for it means a great deal to California. It means that our wines on their merits alone have forced the best experts in France to grant them unstinted and high distinction. It means that France, our greatest rival, has declared to the world that the products of California's vineyards rank with those of her own in point of excellence. It means that Francophiles of America, who have labored under the misapprehension that all good wine came from France, will be suddenly made aware of the fact that an equally good article is produced in their own country; and it naturally follows that it will henceforth be fashionable to drink California wines.

The victory is certainly a momentous one and its value will be found in the impetus that will be given to the wine industry by reason of the increased demand for our wines that must follow.

That a new era has dawned for viticulture in California, all will agree, and in congratulating those engaged in the industry upon this fact, we desire to impress upon their minds the necessity for not only maintaining the reputation that has been won at Paris but of ever striving for greater excellence.

ARCHBISHOP RYAN EXPLAINS.

Archbishop Ryan, of Philadelphia, has been severely criticised by prohibitionists, and sectarians for his attitude during the recent campaign in Pennsylvania. In reply to these attacks he has published a letter explaining his utterances on the prohibition amendment in which he says:

"In reply to various letters of inquiry, the Archbishop of Philadelphia begs to state that what he wrote on the subject of the prohibition amendment to the constitution was simply his personal conviction, although, of course, it is well understood that in dealing with such questions, it is difficult for a Catholic bishop to separate his personality from his sacred office. The liberty of Catholics to vote for the measure will depend on the principles on which they found their convictions. Some of the principles urged in the literature of the prohibitionist, such as the one that the use of spirituous liquors, even as a beverage, is intrinsically wrong, and should be always prohibited, cannot be held by Catholics. It is only the abuse, not the use, that can be condemned. If the use and abuse be inseparably connected because of the appetite created by indulgence in an individual case, then the use itself should be prohibited in such a case. As he cannot think this is true of the whole State of Pennsylvania, and as we have strong restrictive laws, and can enact still stricter ones, he is unable to see the need of a constitutional amendment on the subject. In any case, he feels that more legislation can but regulate overt acts, the external manifestation of the evil. The true remedy must be found in appeal to the individual conscience, as in our Catholic temperance societies, which are also religious organizations."

SHUT DOWN ON HIM.

The Viticultural Commission has shut down on the information bureau which Professor Pierce, the government "expert," has been drawing on for his data regarding the vine disease. The notices of this man Pierce surpass belief. He was sent out here through the influence of Mr. J. De Barth Shorb, of the San Gabriel Wine Company, and his first official act was to attempt to give Mr. Shorb a most thorough snubbing. Any one who knows Mr. Shorb will know just how far Pierce succeeded in this. Whether he is working or not, and what he has done is a mystery to every grape grower in the Santa Ana valley, where he is supposed to be located. He has not made any report to the government or any one else, and judging from past experience, his visit out here will be absolutely barren of results. Will the Commissioner of Agriculture send out some one who knows his business and who is no boor?

SOUND SENSE.

Kato Field, the great temperance lecturer, and the brightest woman on the rostrum, says: I shall use every opportunity to defeat prohibition in any part of the country whenever opportunity offers. I took part in the campaign in Massachusetts and also in Pennsylvania. Other elections ought to follow, and if my services can help what I believe to be the cause of temperance, I shall be happy to put them to good account. How perfectly rotten prohibition, as has best been shown by its trial in Rhode Island and its defeat by four to one by disgusted citizens, irrespective of party.

PRIZE WINES.

All the exhibitors of California wines at the recent Mechanics Fair were awarded prizes as follows:

Kohler & Frohling, fine display of California wines and brandies, gold medal.

Arpad Haraszthy & Co., fine display of California champagnes, still wines and brandies, gold medal.

For his handsome exhibit of wines and brandies, I. De Turk was awarded a silver medal.

J. P. Smith was given a silver medal for a display of wine in cases.

A NICE LEGAL POINT.

Prohibition is not yet the law in North Dakota, though on the face of the returns the amendment was carried by a small majority of votes cast on it. The wholesale dealers have raised a nice legal point which it is believed will knock out the prohibition element. It has been developed that a great many more voters cast their ballots on the adoption of the constitution than on the prohibition amendment, and not half of the voters of the State voted in favor of prohibition. The majority against prohibition on all votes cast is about 900. A hot legal fight will be made on this point and the chances that the liquor dealers will get justice are very favorable.

Fill the bottles now containing the "pops" and root beverages with pure wines, sparkling, gratifying to the taste, pleasant and better than drugs and medicines; put them on sale everywhere and the human race will grow healthier and wiser, stronger physically and better morally.

FALSE AND MALICIOUS.

The effort made several months ago to show that fruit would rot in California orchards unless the Scott act was repealed and Chinese allowed to come in has been proved as false as it was malicious. The reports from the country demonstrate that there is plenty of white labor, and that the fruit growers are beginning to prefer white men to Chinese for orchard and vineyard work.

PROHIBITION LITERATURE.

The prohibitionists are energetically pressing their campaign, although it is a long while yet until they can count noses at a State election. They are simply flooding San Francisco with cheap tracts, signed by R. H. McDonald, and making the same old exploded arguments against the liquor traffic. Will the wine and liquor men rouse up?

MAYOR BERING, of San Jose, in a speech before the council of that city recently declared himself in favor of high license. The high license people are accordingly elated and preparations for the high license fight which is to come off in the spring session are being made.

THE Grand Lodge, I. O. G. T. which held a convention recently at Fresno, took a hint from Governor Waterman's policy and passed a resolution abusing the Viticultural Commission and Miss Kate Field. The convention also declared for prohibition and pledged the members of the order to vote only for candidates for office who were sworn advocates of that doctrine.

The anti-saloon alliance, the stronghold of which is in Oakland, is said to be approaching dissolution owing to the fact that its leading members are using it as a political machine. The *Prohibitionist* of this city warns the alliance that its only salvation lies in mending its ways but the warning will not be heeded.

THE Prohibitionists, Union Labor and Labor Reform parties of Oregon have formed a Union party. The first plank of their platform declares for prohibition, and all the other reforms are included.

THE L. J. ROSE COMPANY.

They Correct the Statement of a Southern Vignerons.

The following letter from Manager Bichowsky, manager of the L. J. Rose Company, is self-explanatory:

SUNNY SLOPE, SAN GABRIEL, CAL.,
October 11, 1889.

EDITOR MERCHANT AND VITICULTURIST—DEAR SIR: Reading in your valuable copy of the 8th inst. statement headed "the vintage" under the item of the South, Albert Bridgen, we note with surprise that he states as follows: "The L. J. Rose Company is not buying any grapes this year, and the 2000 tons go to Stern, Los Angeles." As for this Company not buying any grapes he is correct, but when he adds that we sold our crop to Stern, Los Angeles, he is entirely mistaken. Our entire crop was made into brandy, and not a pound of grapes sold to outsiders.

Mr. Bridgen's statement would lead one to believe that we are going out of the business, when, in fact, we are just starting in, and the cause for our not buying grapes was the low price of wine and our immense stock of matured wines still on hand.

Please make this correction and oblige,
Yours very truly,
The L. J. Rose Company.
E. C. Bichowsky, manager.

THEY OPEN THE FIGHT.

The wine growers and the wine and liquor dealers are probably not aware of the fact that the prohibitionists are getting pretty thoroughly organized for the campaign which is to come next year. They are not only organized but they have a newspaper published in the interest of their cause that is an ably conducted organ. It is printed in this city and is called *The Prohibitionist*. In the last issue of that paper it sounds the tocsin in the following unmistakable language:

NO QUARTER.

"The liquor dealers of the State of California have decided to organize for mutual protection against the advancements and encroachments of prohibition, local and State. Flattering as this may be to the earnest efforts that have roused the enemy to action, it is a signal not for a respite for self-gratulation but for renewed activity and aggressiveness. The organization referred to, means that we shall have harder battles to fight henceforth. It means that the resources of the liquor men of the entire State will be concentrated upon any community where the question may be before the people for settlement, and will be used for the establishment of the traffic. It doubtless means that efforts will be made to wrest the hard earned fruits of victory from communities where the saloon has already been outlawed. It probably means that an attempt will be made to induce the next Legislature to invalidate that portion of the constitution under which communities at present can banish saloons, in the absence of specific laws upon the subject. And, in view of these facts and possibilities there is increased need for more thorough and effective organization on our part. We must be able to meet means with means, as far as can honorably be done. We must be able to furnish convincing speakers in abundance to such communities as may take up the gauge of battle. We must be able to sow such communities neck deep, if need be, with the best prohibition literature. We must be able to command an efficient and trustworthy corps of watchers at the polls when the matter comes before the people. In short in all ways we must be prepared to wage a war of extermination or we must adapt ourselves to the permanent establishment of the saloon in all our communities. The call is for action—united, aggressive, self-sacrificing. Fellow temperance men and women, let us not be irresponsible to the necessities of the case. Let us consecrate our time, our energies, our means, so far as practicable, to the work of exterminating the liquor traffic, in the interests of home, of neighbors, of country, of God's kingdom. Let us make all other political interests subservient to this. Let us give no quarter. Let our watchword be, 'The liquor traffic must go.' Let us do this, and it must go, and go it will, in spite of organization."

PROTECT YOUR TREES AND VINES.

If you want your trees freed from San Jose scale, codling moth and any other injurious insect, send to E. I. Hutchinson, Fresno, Cal., for a bar of the I X L Compound; always ready for use. Cheapest and most effective ever offered to the fruit growers. No grease, no alkalies, or poisons; keeps rabbits from trees and vines. Sure death to jigger. Price, fifty cents per bar. One bar makes fifteen gallons of fluid.

BRANDY FOR FORTIFICATION.

The Los Angeles Chamber of Commerce has taken the initiative in the movement for a National sweet wine bill and by the time that Congress assembles the California and Pacific coast representatives will be ready to take up the cudgels and move to get what the wine men want.

It seems incredible that such a usually accurate journal as the *Call* should fall into the error of saying that California brandy distillers want all brandy to be free. This point has been explained time and again and yet some blunderers will have it that such is the case. Nothing could be further from the truth.

The most progressive and extensive distillers in the State will oppose the heart and soul, every and all attempts to remove the tax from brandy which is to go into consumption as such. They realize that, that ninety cents a gallon is their protection and they are with the whisky and spirit men of the east every time on that point. Let the *Call* ask George West, or E. J. Baldwin, or Senator Stanford, or the Naglees or J. B. Walden & Sons if they want free brandy and see how quick a negative answer will come. The East Tennessee and North Carolina movement to have fruit brandy untaxed will get no sympathy here.

It is idle to talk of having fruit brandy free and whisky and other spirits taxed. The spirit interest will not have it, and the California distillers, from past experience, know that what the spirit interest won't have cannot go through.

The demands of the California brandy makers and holders are few and reasonable. They ask for an extension of the bonding period to five years, that they may be able to put their goods on the market in better condition. The whisky men will probably agree to this if they are granted equal privileges.

In the second place the brandy distillers and sweet wine makers want all *grape brandy used in fortifying* to be free. They have asked it before and have been refused, but they are more hopeful than when they were when the last fight was made. The spirit men are loth to grant this privilege unless their goods are likewise accorded the same privileges. This is how the matter stands to-day and in this state it will be presented to Congress.

MORE PROHIBITIVE LICENSE.

It is the same old story.

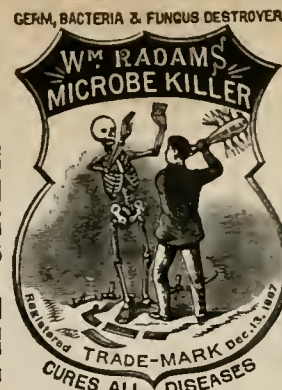
Prohibitive high license has again won. Ventura is the next city to adopt the license scheme.

And there was no organized effort to ward it off.

The story of how it was done is a familiar one. The prohibitive license people made a quiet canvass and captured the town trustees. Then they sprung the ordinance when everything was ready and rushed it through in a short time. The saloon men were unorganized and totally unprepared for the issue, and the result is that they will pay \$600 a year, payable quarterly in Ventura.

Is there no lesson in this? Do the liquor men propose to sit down and be robbed of their business without offering the least resistance? That the necessity of organization exists cannot be denied. Then why do so many San Francisco wholesalers? the retailers and the vineyardists hold off.

THE GREATEST



THE WORLD!

TO WINE MAKERS AND DEALERS.

You have an active and vital interest in the prohibition campaign which is soon to be made in this State. Your business which is already weakened by low prices and dull markets, is threatened by a small army of prohibitionists who, knowing nothing of wine and its effects, are striving to make your vineyards all but valueless by prohibiting the manufacture of pure wine.

Do you propose to stand by and see your business threatened by this army of ignorant but self-assuming men and women? Do you want your markets further contracted by the adoption of prohibitive high license in the cities of this State? Do you want your legitimate business outlawed and yourselves branded as enemies of men?

If you do not want these things you must put your shoulders to the wheel and assist in the campaign which is soon to begin against this spread of cold-water crankism. You are concerned just as much as the brewers and the distillers in this matter, for your business is threatened just as much as theirs. The producers of all alcoholic beverages are to be made war upon equally, and when you are attacked you cannot afford to let the brewers and distillers alone bear the brunt of battle. Your enemies are active, persistent and full of resources. Misrepresentation is a large portion of their stock in trade and abuse makes up the balance. You can afford to stand neither. Your moral and financial assistance is needed and you cannot but give both.

If the prohibitionists gain much more ground you will find that you have ills more dangerous than the phylloxera, the mal nero, or the temporary depression in the market. Will you act? Will you assist the associations that are now formed?

WINE PRICES ADVANCING.

To a close observer of the situation it is quite evident that the long looked for reaction in the wine market is at hand. This is evidenced by the fact that during the latter part of the vintage the price of grapes in several districts jumped three and four dollars per ton, while from the several wine producing sections comes the announcement of a marked advance in the prices quoted not only for past vintages but for that of '89. This principally is due to the shortage in the wine crop and on account of this fact and the success of our wines at the Paris Exposition we may confidently expect to command better prices during the ensuing year than for some time past. The wine industry will, soon be on its feet again.

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SAN JOSE AND HIGH LICENSE.

San Jose promises to be the scene of a lively contest over the high license question between now and next spring owing to the fact that an attempt will be made to elect a city council pledged to impose high license. The following editorial extract from the *Herald* of that city will give an idea of the situation down there:

"It will not be difficult to elect a high license council next spring, if the right methods are adopted. There are thousands of good citizens in San Jose who would vote even for prohibition rather than permit saloon-keepers to defy the law as they are doing at present. They are disgusted with the whole business, and will heartily support any measure that will curb the insolence of the lower class of liquor dealers. Only let a few good citizens take the matter up, and a license of five hundred dollars a quarter can be imposed when the next council meets."

Here is a chance for the ministers and the members of the churches to do themselves and the whole community a splendid service. If they will unite and organize in favor of high license—be the leaders in the movement—there is nothing that can withstand them. Indeed, if they were united and earnest in the present temper of the general public, they might even close every saloon in the city."

HOW DO YOU LIKE IT.

Wine and liquor men of California how do you like this showing?

PROHIBITION.

Riverside
Pasadena.

HIGH LICENSE.

Oakland.
Petaluma.
Watsonville.
Livermore.
Los Gatos.
San Buenaventura.
Elsinore.
Merced.

THE FIGHT BREWING.

San Jose.
Santa Clara.
Santa Cruz.
San Francisco.

And what are you going to do about it?

J. W. CARMANY, 25 Kearny Street, San Francisco, just opened new styles in scarfs and gloves, and fall styles in Tailoring Department.

SATISFACTORY INDICATIONS.

The appreciation in the price of California wines is one of the most satisfactory indications of the time. Several causes induced the increase, and the prediction expressed by many wine growers months ago at the State Viticultural Convention, that the wine market would right itself, has been vindicated. The unprecedented cheapness of wine had the effect of increasing the consumption, and prices naturally experienced a strengthening. In saloons and restaurants signs may be seen conspicuously displayed offering California white and red wine for half the usual prices. Even at these reduced rates the dealer's profits are greater than the returns from beer. Coming at this time the improved prices to be obtained by producers are particularly welcome and will result in much encouragement to the drooping viticultural industry. The effort recently organized to introduce our wines more extensively in the east and to improve the quality must not be permitted to abate. It has been shown in a conclusive but pleasant way that producers themselves have been largely to blame for the unsatisfactory reputation of our wines in the east. Poor wine that would be rejected even at home has been offered to people who all their lives have been sipping at the vintage of France, and the result was that eastern people declined to touch our product at all. Of course rank adulterations contributed to the hostile sentiment and to add to it was the fact that the really good California wines were sold under foreign labels, so that while we were free to receive all the odium of the inferior product we rarely got credit when it was due. These are matters that must be looked after if the improvement in prices is to be maintained.—*Sacramento Bee*.

THE OUTLOOK IN NAPA.

The outlook for the wine industry in this valley is far more encouraging than it seemed even at the beginning of the present week. A careful canvas shows that the fermentation as a rule is good, and the makers are unanimous in the opinion that the quality of the wine will be the finest ever produced here. Early in the vintage every one up in the valley spoke discouragingly, especially the grape growers who were being offered as low as \$6, and in no case higher than \$8, with \$7 per ton as the ruling average; but Thursday, when it was realized that the yield would be so much less than last year and the cellars must have grapes, an upward tendency began to manifest itself and later as high as \$11 and \$12 was being offered. One party between Oakville and Yountville, who had contracted to sell at \$7 was offered \$11, but of course could not take advantage of the advantage of the advance. As he said, he felt like kicking himself. At another cellar it was learned that representatives of large cellars were scouring the valley, offering an advance and contracting for grapes as high as \$12.—*Napa Register*.

THERE are three stages of progress affecting all nature—growth, maturity and decay. This applies usually to wine. The wine which I have found least altered in this respect in the latter stage, compared with all other wines, is sherry. It is seldom to be met with, really fine sherry deteriorated by age.—“Wine” by Webber.

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ATTORNEY-AT-LAW,

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and testimonials.

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Force Pump.

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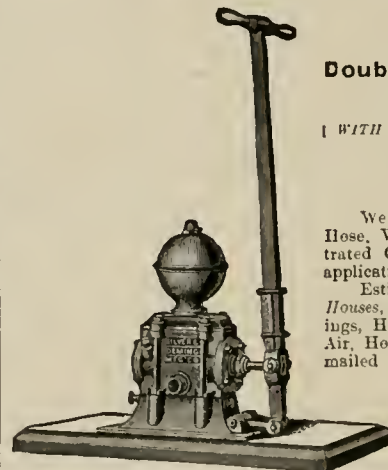
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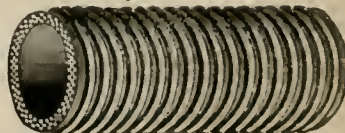
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TWENTY-SEVEN MEDALS.

THAT'S WHAT CALIFORNIA WINES WON AT PARIS.

Complete List of American Exhibitors Who were successful, and the Prizes they Won—A Grand Showing.

From the Commissioner-General of the United States at the Paris Exposition, we have received a report of the awards of the jury in class 73—Fermented Drinks. It will be observed that the list includes no grand prize for California wines, notwithstanding the cable dispatch received during the fore part of the month reported that one had been given to Charles A. Wetmore. However, the Superior jury has got to pass upon these awards, and it is possible that California wines may yet receive the highest compliment that can be paid by the French people. At any rate the wine men of this State have occasion to greatly rejoice over the fact that their wines, in a world's contest, won four gold medals, eleven silver medals, twelve bronze medals and honorable mention in seven cases. Following is a complete list of the awards to American exhibitors of fermented drinks:

GRAND PRIZE.

Bergner & Engel Brewing Co., malt liquors.

GOLD MEDAL.

Beadleston & Woerz, 291 W. 10th street New York, lager beer, ale and porter.
California State Viticultural Commission, "Experimental cellar," San Francisco, Cal., five cases assorted wines.

Chauché, A. G., Livermore, Alameda Co., Cal., wine.

Claret (sic) Migliavacca, Napa, Cal.
Kunz, Joseph, New York, beer.
Montgomery Brewery Co., beer.
Osborn, John Son & Co., New York and Montreal, "Antediluvian" rye whisky.
Wetmore, Chas. A., Livermore, Alameda Co., Cal., table wines.

SILVER MEDAL.

Beck, Adolph, San Francisco, Cal., wines.

Beringer Bros., St. Helena, Napa Co., Cal., wines and brandies.

De Turk, I., Santa Rosa, Sonoma, Cal., four cases assorted wines.

Greenbaum, Alfred & Co., San Francisco, Cal., wine.

Haguer, Henry, Cedar Knoll Vineyards, Napa Co., Cal., brandy.

Haraszthy, Arpad & Co., San Francisco, Cal., wines.

Hooper, Geo. F., Sobre Vista Vineyard, Sonoma, Cal., wines.

Kohler & Frohling, San Francisco, Cal.
Monticello Wine Co., Charlottesville, Va., wines.

Napa Valley Wine Co., San Francisco, Cal., wines.

New Urbana Wine Co., Hammondsport, N. Y., wines.

Pleasant Valley Wine Co., Reims, Steuben Co., N. Y., wines.

Schilling, C. & Co., San Francisco, Cal., wines.

Stone Hill Wine Co., Herman, Mo., wines.

Wineberger, Mrs. J. C., St. Helena, Cal., wines.

BRONZE MEDAL.

Adamson, Ratherford, Napa Co., Cal., wines.

Ardonin, H., Paris (sic).

American Wine Co., St. Louis Mo., wines.

Brna, A. & Co., Nouveau Médoc, Oakville, Napa Co., Cal., wines.

Crabb, H. W., Oakville, Napa Co., Cal.
Craig, W. O., Sonoma, Cal., wine.

De Turk, I., Santa Rosa, Sonoma, Cal., brandy.

Edge Hill Wine Co., St. Helena, Cal., brandy.

Gauilach, J. & Co., San Francisco, Cal., wines.

Krug, Chas., St. Helena, Cal., wines.

Matthews, J., Lisbon Winery, Napa, Cal., wines.

Nonveau Clos Vougeot Vineyard, St. Helena, Napa Co., Cal., wines.

Purity Wine Co., San Francisco, Cal., white and red wines. Electric Process.

Russow, Adolph, Proffits P. O., Va., wines.

Ryckman, G. F., Brocton Wine Co., Brocton, N. Y., champagne.

HONORABLE MENTION.

Ben Lomond Wine Co., Santa Cruz, Cal., white wines.

Edge Hill Wine Co., St. Helena, Cal., wines.

Ewer & Atkinson, Ratherford, Napa Co., Cal., wines.

Florida Wine Co., Clay Springs, Florida, orange wine.

Gast Wine Co., St. Louis, Mo., wines.

Grossman, H., Napa (sic)
Nonveau Clos Vougeot Vineyard, St. Helena, Napa Co., Cal., spirits.

Pearson, Alex. M., Vineland, N. J., burgundy and ironclad.

Schram, Jacob, St. Helena, Cal., wines.

TROUBLESOME FERMENTATION.

The St. Helena *Star* says: We hear some complaint as regards the fermentation of red wines. One of our prominent vineyardists who expects to make up some 150,000 gallons this year, informed us Tuesday that he had nearly 80,000 gallons of red wine that he was greatly in doubt about. To illustrate how his wine is working he said that on the 25th he put in a tank of red wine containing twenty-five per cent of sugar, and up to the evening of the 30th, it had only lost four per cent. of sugar. On the morning of the 1st of October it only contained eight per cent. a loss of thirteen per cent. in one night. The temperature was eighty-five degrees. While we only relate this one instance we hear of others who are having similar trouble. Thus far, we have learned very little complaint about the white wine, most all of which seems to be going through in good shape.

BEST AND MOST PRACTICAL.

The San Francisco MERCHANT AND VITICULTURIST has entered upon its twenty-third volume. It has enlarged to twenty pages, a sign of appreciation we are glad to notice. Every wine grower in the State should have this journal, for it is the best, most practical and clearest in its handling of viticultural problems of any journal in the United States. And its editorials are very meaty. We have no hesitation in recommending it to all the wine growers of the Pacific coast.—*Citrograph*.

Subscribe for the MERCHANT AND VITICULTURIST.

RAISINS.

W. H. Cureton has negotiated a lease of a forty-acre vineyard on Cherry avenue, Fresno, for \$1550 a year in advance. The lease runs for five years. This is nearly \$40 an acre per year.

We are now in the midst of raisin curing. The crop will be a very fine one. The rains of last week threatened to do much damage, but really little harm was done except the trouble and expense of attacking and unstacking trays. Mr. Noyes has sold his entire crop to A. S. Foster for six and one-half cents per pound. Mr. Foster will pack and send to New York. Mr. E. Henderson and others have sold to Riverside parties.—*Citrograph*.

Few people realize the value of the Fresno raisin crop. A carload of raisins means 1000 twenty pound boxes, worth \$2 each on an average. The average raisin special run from Fresno to eastern cities is comprised of sixteen cars, and carries 16,000 boxes valued at over \$30,000. There will be about thirty such special trains from Fresno this season, beside several hundred cars that will be attached to regular trains.

Raisin curing on the Hosking, Marshall and Inch places, on Brookside avenue, is about over for the season. These three places are practically under one management, and comprise about forty-five acres in raisin grapes. The crop this year ran more than a tray and a half to the vine, which will give a return of a trifle over \$200 per acre. This is a good yield and also a very good income. Raisin growing is not such a bad business after all.—*Citrograph*.

RAISIN SHIPMENTS.

Per steamship Acapulco, September 30th—To Central America, 35 boxes; to Mexico, 52 boxes.

Per steamship Gaelic, October 3rd—To China, 44 boxes.

Per brig George H. Douglas, October 3rd—To Honolulu, 50 boxes.

Per steamship Australasia, October 11th—To Honolulu, 486 boxes.

Per steamship Walla Walla, October 12th—To Victoria, 8 boxes; to Canada, 75 boxes.

Per brig W. G. Irwin, October 12th—To Honolulu, 75 boxes.

Per steamship Empire, October 14th—To Nanaimo, 10 boxes.

Per Steamship Emperor, October 14th—To Nanaimo, 10 boxes.

Per Steamship San Jose, October 15th—To Central America, 43 boxes; to Mexico, 54 boxes.

GREAT POLITICIAN—Say, I'm out of a job, and if you rich temperance folks will subscribe the funds I'll carry this State for prohibition. Wealthy prohibitionist (delighted)—You will? How much do you want? "About a hundred thousand." "You want use it for bribes, I hope?" "No, siree; that's agin the law. I'll just distribute it among the boys, and it won't be used for anythin' but trentin'."—*New York Weekly*.

Subscribe for the MERCHANT AND VITICULTURIST.

W. S. ZEILIN.

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DRUGGISTS AND IMPORTERS,

859 MARKET ST., SOUTH SIDE OPP. POWELL, SAN FRANCISCO, CAL.

—SEND FOR OUR PRICE LIST.—

BOUQUETS IN WINES.

Shiraz wine is kept good for years in carboys, the mouths of which are merely loosely plugged with cotton wool—much in the same way as many of the Italian wines are treated—or tied over with a rag to keep the dust out. The wine may be left in an open basin for twenty-four hours without becoming flat. It never undergoes acetous fermentation unless water be added. And the process of fining is unknown in the countries where it is manufactured. The curious are fond of noticing the peculiarly strong bouquet found in some specimens of eastern wines. It is said to dispel an illusion, but the remarkable bouquet is caused by the wine having been stored in carboys which have held rosewater. Bouquet arises principally from aënthic ether, but there are special bouquets as from Isabella and Muscatel grapes, and special bouquets from aromatic bodies, the result of the decomposition of aënthic ether, are found after and during fermentation. Then, too, bouquet is frequently produced by the addition of essential oils, or by spurious aënthic ether prepared by syntheses, i. e., chemically. The leaves or flowers of certain plants are submitted with the grapes to fermentation (a harmless trick), and thus a special receipt produces the special bouquet over which wise men's lips are often so learnedly smacked. The flowers of the elder thus employed give the bouquet of the Moscatel grape, the wine flower produces the Rhine wine special bouquet, while leaves are added to the mark Bordeaux wines.—*Saturday Review*.

THE BONDED PERIOD.

The California brandy distillers are agitating for an extension of the bonded period to five years, instead of three years as at present. This is a movement in the right direction, and such a concession from the Department, would partially meet the necessities of the case. But if these gentlemen suppose that they can carry out their programme without consulting their brethren, the eastern whiskey distillers, they "reckon without their host." It is not likely that the latter would quietly acquiesce in the California distillers obtaining such a manifest advantage over them as the extension sought would confer. To be entertained by the Department, a proposition of this kind must come from the distillers of the country at large and not from a mere sectional interest. If the distillers throughout the country would make common cause, and unite in an effort to obtain such a regulation it would do away with the present indefensible state of things, which compels our manufacturers to ship goods to and from Europe at their own cost, merely to escape paying enormously heavy revenue taxes before the goods can be put upon the market, at the same time giving foreign countries the benefit of freight, storage and other charges.—*Western Broker, Chicago*.

PERFECT FITTING UNDERWEAR
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Suits. J. J. Pfister & Co., 120 Sutter St.
Room 47, San Francisco.

W. M. SEARBY

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Kaford & Swansen, saloon, San Jose, Cal., dissolved.

Anspack & Curran, saloon, Tracy, Cal., dissolved.

Weston & Hart, saloon, Telluride, Colo., dissolved.

A. B. Stamp, saloon, Ukiah, Cal., I. N. Stamp admitted; style Stamp & Stamp.

Schulte Bros., saloon, Genesee, Idaho, dissolved; J. H. Schulte continues.

K. Kritilich & Co., restaurant, Santa Cruz, Cal., M. Mariovich retired.

Grassell & Wall, hotel, Sacramento, Cal., dissolved; Wall continues.

E. A. Hill & Co., saloon, Stanwood, W. T., dissolved; E. A. Hill continues.

Babcock & Vencich, saloon, Fresno, Cal., dissolved; Babcock continues.

D. Peverada, restaurant, Napa, Cal., succeeded by P. Berta.

Hendricksen & Hansen, hotel, San Leandro, Cal., dissolved.

J. H. and P. H. Drammond, vineyard, Glen Ellen, Cal., dissolved.

McGregor & Townley, hotel, Weiser, Idaho, succeeded by Townley & Walker.

Schurtz & Forster, restaurant, Los Angeles, Cal., dissolved.

L. Hoebel & Co., saloon, Leadville, Colo., dissolved.

Failures, Attachments, Etc.

A. Rinkenback, saloon, Los Angeles, Cal., attached.

B. F. Kelly, saloon, Cottonwood, Cal., attached.

E. C. Pike, vineyardist, Routiers, Cal., applied for relief in insolvency.

C. M. Hendelson, saloon, Gridley, Cal., attached.

A. J. Wagner, hotel and saloon, Dixon, Cal., attached.

A. L. Cromer, saloon, San Francisco, Cal., attached.

A. Dufour & Co., saloon, San Francisco, Cal., attached.

S. Schleweck, saloon, San Francisco, Cal., petitions insolvency.

P. Peterson, saloon, Petaluma, Cal., attached.

C. L. Warner, saloon, Redding, Cal., attached.

Barris & Moore, saloon, Camptonville, Cal., attached.

C. S. Heuerleber, saloon, Martinez, Cal., attached.

G. W. Sutherland, saloon, San Joaquin, Cal., attached.

Boshman & Morrow, saloon, Kootenai, Idaho, attached.

George T. Reid, saloon, Portland Or., attached.

P. B. Stiller, saloon, Oakland, Cal., attached.

John Thompson, Jr., saloon, Conklerville, Cal., attached.

F. E. Hurst, manufacturer of soda, San Pedro, Cal., attached.

Sold Out.

B. Gathergood, restaurant, Alba, Or., sold to A. Gamson.

James Gannage, hotel, Hoquiam, W. T., sold to Mrs. Jones.

W. M. Cunningham, saloon, Denver, Colo.

Charles F. Dehm, saloon, Denver, Colo.

A. R. Cyrus, hotel, Lebanon, Or., sold to P. Smith.

L. Mayer, saloon, Napa, Cal., sold to D. Monroe.

J. C. Schatz, saloon, Albina, Or., sold to Hartel & Duerr.

S. H. Erwin, hotel, Dayton, W. T., sold to W. G. Davis.

C. B. Knight, hotel, Tacoma, W. T.

S. McManu, saloon, Dunsmuir, Cal.

V. Ivancovich, restaurant, Portland, Or., sold to P. M. Ellinger & Co.

Harris & Fitterer, restaurant, North Yakima, W. T.

W. H. Rowe, restaurant, North Yakima, W. T., sold to J. Postel.

Dwyer & Fueling, saloon, Denver, Colo., sold to C. M. Dwyer.

J. O. Barbour, saloon, Collin, W. T., sold to A. F. Krautz.

A. Axel, restaurant, San Francisco, Cal.

W. J. C. Goldkuhl, restaurant, San Francisco, Cal., sold to P. Olsen.

A. Ross, restaurant, Ogden, Utah.

R. Seymour, saloon and hotel, Sumner, Cal., sold to S. Schoenfeld.

A. R. Cyrus, hotel, Lebanon, Or., sold to P. Smith.

A. H. Fredson, hotel, Hollister, Cal., sold to C. Begie.

E. T. Judd, hotel, Dallas, Or., sold to M. E. Williams.

J. A. Thompson & Co., saloon, Seattle, W. T., sold to W. F. Kassiska & Co.

James Wright, saloon, Denver, Colo.

W. H. Bales, saloon, Junction City, Or., sold to Harpoole Bros.

Clark & Carr, saloon, Orting, W. T., sold to Lackaby & Nelson.

Burned Out.

G. Gehrig, brewer, Nevada City, Cal.

M. Solari, saloon, Nevada City, Cal.

Peter Harp, saloon, Pueblo, Colo.

H. Bowles, hotel, Los Angeles, Cal.

Jas. Gnyas, hotel, Grass Valley, Cal.

D. McNamara, saloon, Oakdale, Cal.

J. J. Van Bokkelm, hotel, Port Townsend, W. T., damaged.

Out of Business.

D. Smith, saloon, Rathdrum, W. T.

J. J. Fay, saloon, Denver, Colo.

L. Barrows, saloon, Elko, Nev.

C. Hessen, saloon, East Portland Or

Mary A. Goodrich, restaurant, Nicholia, Idaho.

Patrick Lillis, saloon, Nicholia, Idaho.

B. Moses, restaurant, Kingman, A. T.

Deeds and Transfers

D. Gerken, liquors, San Francisco, Cal., received deed, \$10.

M. S. Nevis, winery, Sacramento, Cal., received deeds \$700 and \$800.

Mohr & Steffens, liquors, San Francisco, Cal., Steffens received deed \$10.

Pellison & Davin, hotel, San Francisco, Cal., Pellison gave bill of sale \$5650.

N. P. Peters, hotel, Seattle, W. T., received deed \$950.

Schacht & Meyer, saloon, Seattle, W. T., Meyer conveyed realty \$225.

M. Dawes, saloon, Sacramento, Cal., received deed \$1300.

Bruns & Staats, saloon, San Francisco, Cal., Bruns received deed \$11,500.

Peter Claya, saloon, Bingham, Utah, conveyed realty \$500.

J. Heinrich Jr., beer bottler, Seattle, W. T., received deed \$1300; conveyed realty \$2000.

N. Lewis & Sons, hotel, Seattle, W. T., Lewis conveyed realty \$1800.

John E. A. Helms, saloon, San Francisco, Cal., conveyed realty \$10.

J. Trembarth, saloon, Oregon City, Or., received deed \$275.

Bernhard & Moore, saloon, Fresno, Cal., Bernhard received deed \$10.

Omer & Co., wines, etc., San Francisco, Cal., J. G. W. Schulte, conveyed realty \$10.

J. P. Euniss, restaurant, Portland, Or., conveyed realty \$1000.

G. Zittmeyer, saloon, Portland, Or., received deed \$1500.

E. Morgan, saloon, Portland, Or., received deed \$400.

A. F. Able, saloon, Seattle, W. T., received deed \$12,500.

J. Wegert & Co., brewery, Seattle, W. T., Wegert received deed \$1355.

Charles Durr, saloon, Tacoma, W. T., received deed \$5000.

J. T. Cardwell, saloon, Eugene City, Or., received deed \$215.

A. Lewis, saloon, Portland, Or., received deed \$600.

W. M. Watson & Co., wines, Oakland, Cal., Watson received deed \$10.

Henry S. Morris, saloon, Oakland, Cal., received deed \$6707.

A. Brewer, saloon, Sacramento, Cal., received deed.

S. M. Smoot, hotel, Kingsburg, Cal., received deed \$1800.

G. Sprague, hotel, Leadville, Colo., trust deed \$300.

Lowenthal & Meyers, wholesale liquors, Albuquerque, N. M., received deed \$250.

Realty Mortgages

M. S. Nevis, winery, Sacramento, Cal., \$1800.

Mohr & Steffens, liquors, San Francisco, Cal., Steffens gave mortgage \$3500.

Bruns & Staats, liquors, San Francisco, Cal., Bruns gave mortgage, \$8000.

N. P. Peters, hotel, Seattle, W. T., \$1300.

S. M. Smoot, hotel, Kingsburg, Cal., \$1200.

C. A. Kalas, saloon, Portland, Or., \$3500.

N. O'Donnell, restaurant, Colusa, Cal., \$5000.

Frederick Herdel, saloon, San Francisco, Cal., \$3000.

E. Le Blanc, saloon, Compton, Cal., \$200.

W. M. Watson & Co., wines, Oakland, Cal., Watson \$2556.

S. M. Smoot, hotel, Kingsburg, Cal., \$1200.

John Kellenberger, saloon, Pomona, Cal., \$1000.

Chattel Mortgages.

Schurtz & Foster, restaurant, Los Angeles, Cal., J. Schurtz \$11,550.

P. Andersen, hotel, Leadville, Colo., \$250.

P. Olsen, restaurant, San Francisco, Cal., \$125.

J. W. Keeney, restaurant, Ogden, Utah, \$1250.

Mortgages Discharged.

L. Bagala, restaurant, San Francisco, Cal., \$4000.

Goetz & Baruth, soda, San Francisco, Cal., E. F. Baruth discharged \$5000.

William Wolff, hotel, San Francisco, Cal., \$5000.

F. Downey, hotel, Pendleton, Or., \$1000.

N. O'Donnell, restaurant, Colusa, Cal., \$2500.

Deceased.

J. Wilson, hotel, Pilot Rock, Or.

Judgments, Etc

Romer & Silverberg, restaurant, Los Angeles, Cal., judgment \$1652.

J. Taylor, saloon, Portland, Or., sued \$182.

William Hillebrand, hotel, San Francisco, Cal., sued for settlement.

E. Brunswick Billard Table Co., judgment against E. Brunswick, \$13,056.

Miscellaneous.

Jenn Pegre, liquors, San Francisco, Cal., Sheriff's sale.

E. Lewiston, hotel, Portland, Or., opened hotel in Albina.

Wm. Pickel, saloon, Napa, Cal., advertised to sell.

Romer & Silverberg, saloon, Los Angeles, Cal., Sheriff's sale.

E. Kohle, saloon, San Francisco, Cal., Sheriff's sale.

A. L. Cromer, saloon, San Francisco, Cal., Sheriff's Sale.

John Benson, winery and distillery, Oakville, Cal., seized.

George Young, distillery, Orange, Cal., seized.

R. P. Chatten, saloon, Pine, Idaho, to remove to Rocky Bar.

A. E. Raleigh, saloon, Bannister, Idaho, moved to Champion, Mont.

W. H. Ryan, hotel, Arroyo Grande, Cal., rented to Jerry Muir.

H. Glonber & Co., liquors, San Francisco, Cal., reported to have transferred assets.

J. E. Ryan, saloon, Kingman, A. T., leased to T. Mulligan.

A. Sedgewick, restaurant, Salem, Or., left town.

AT SENATOR STANFORD'S PLACE.

Care Taken in Handling the Grapes at Vina.

It is a genuine pleasure to note that the plan of picking over the grapes before fermentation was carried out this year at the vineyard of Senator Stanford at Vina. Captain H. W. McIntyre, the superintendent of the vineyard says that not a bunch of grapes was passed over without inspection. The fermentations were better than ever before and the wine of 1889 will undoubtedly be the best ever produced at the vineyard.

In all about 900,000 gallons of wine will be made, including the wine from the rejected grapes which will be sent to the still. Not a gallon of this wine will be pushed on the market but will be held until Senator Stanford and Captain McIntyre decide positively what plan of selling it shall be adopted.

The cellars at Vina are full, but whenever any more room is wanted, the capital which is needed is promptly furnished. The wines prior to 1887 were not specially good and they will not be pressed forward as samples of what the vineyard can produce. The '87s are very good and the '88s still better, while everything is hoped for the '89s. In the bonded warehouse on the place about 225,000 gallons of brandy is stored. Payment of the tax will be made only as necessary, but even then none of the brandy will be on the market.

The plans for selling the wines have not yet been perfected. When the vineyard was planted it was the Senator's aim to produce good light wines at reasonable prices for the masses, as well as high grade goods.

Though the vineyard has passed through many ups and downs, the original design has never been abandoned and now, through the able management of Captain McIntyre it seems that his hopes are to be realized. As soon as the wines are properly matured, agencies will be established in this city, New York and other places in the east, in order that the consumers may get their wine direct and pure from the vineyard.

Newman & Levinson's, of 129 and 131 Kearny street, San Francisco, carry the most complete assortment of materials for fancy work on the Pacific Coast. Ladies can see something entirely new in fancy work at this establishment this week.

DISTILLERIES SEIZED.

The Outfit of John Benson in the Hands of the Law.

The winery and distillery of John Benson at Oakville has been seized by Revenue Collector Robert Barnett for an alleged violation of the internal revenue laws.

The seizure was made on a report made by the gaugers, of the discovery of 2000 gallons of brandy which they stated had not paid the tax of ninety cents a gallon, and was about to be used in the fortification of sweet wines.

Part of the brandy was stored in a wine tank, which held some 1100 gallons. The rest was found in barrels, which were marked with the names of different wines.

Mr. Benson was not present when the first report was made, but was there when his property was seized. The distillery, the winery, and everything in the place was tied up, and action is awaited by the Internal Revenue Collectors and the United States Courts.

Thomas Williams, foreman of the place, says that Benson knew nothing of the Brandy being hidden away, and he himself is alone to blame. The brandy is about sixty-five proof.

The penalties which are imposed in case the matter is not compromised, are very heavy, but there is little doubt that the proceedings will be allowed to take their course.

The winery and distillery of George Young, located near Orange, is also in the toils. The place has been watched for three months by revenue agents, and when it was searched they found brandy in every part of the winery and distillery, and much of it was in whisky barrels, from which the old stamps had not been removed. In the retail department, whisky barrels containing brandy were also found, and as Mr. Young denied all knowledge of having any brandy except in the distillery, the matter was at once reported to the chief in San Francisco for him to report to the department. The supposition is that it was the intention to use the brandy for fortifying.

Other distilleries, both south and north, are being closely watched.

OUR CHICAGO LETTER.

The Eastern Market For Wines and Brandy.

CHICAGO, October 15, 1889.

EDITOR MERCHANT AND VITICULTURIST.—There has been very little change in the market for California wines during the past fortnight. Some of the leading houses have made a few purchases, but the volume of trade has not been as large as it usually is at this season. Dealers are discovering that owing to the better facilities furnished by the railroads for the shipment of wines during the winter months, they can be forwarded without injury even in the severest weather. Hence instead of being confined chiefly to the spring and fall of the year as formerly, trade is gradually becoming continuous, its amount being regulated by the law of supply and demand. Salesmen representing California firms have made strenuous efforts to obtain better prices, but have met with little success.

There is an increasing demand for brandies at slightly advanced prices, as '86s and '87s seem to be growing scarce. '88s, are meeting with ready sale and are being taken out of bond for consumption. From present indications there is no danger that

California distillers will soon overstock the market even should they convert a large part of this vintage into brandy. To one at this end of the line it appears that the action of your distillers in making larger provision for the distillation of inferior wines is wisely taken and will prove the commencement of a new era in the wine industry of California.

SARDONYX.

WINES AND VINES OF CALIFORNIA.

The above title is the caption of a book that discusses wine, particularly the California product, from a popular standpoint. The volume contains a great deal of useful information, carefully collected and arranged; historical data pertaining to the viticultural industry in this State; facts about prominent wine men; descriptions of famous wine cellars and districts; the art of wine making; how to drink wine, etc. The book is well written, and its excellent illustrations will convey a proper idea of the importance of viticulture in California.

Many of the opinions of the author, Mrs. Frona Eunice Wait, however, regarding the super-excellence of certain wines and districts, and other matters pertaining to the wine industry, will without doubt call forth adverse criticism from both growers and dealers.

The following letter to the author from the secretary of the Viticultural Commission, explains itself:

SAN FRANCISCO, Oct. 11, 1889.

Mrs. Frona Eunice Wait, MADAM:—I desire to acknowledge the receipt of a copy of your "Wines and Vines of California." A casual glance seems to indicate painstaking labor on your part as well as a collection of much information which will be of interest and value to all readers, and more especially those who desire to know more about California wines. I note the statement on the title page, "Endorsed by the Board of State Viticultural Commissioners." As this commission was organized for the purpose of disseminating knowledge relating to viticultural subjects all efforts faithfully made in that direction must naturally receive its endorsement. It must be borne in mind however that individual opinions are subject to varying shades of difference and often to entire antagonism. Therefore statements made by the author as personal opinions must stand on their own merit of individual research and your own personal judgment, and most not in any manner be construed as the settled opinions of the Commissioners as a body or of any of them individually. This is as it should be, for as you have taken the time to study the problems concerned, the benefits to result from any judgements founded on such research should accrue to the author and to no one else.

Wishing you all success in your venture I remain Very respectfully

CHAS. B. TURRILL, Secretary.

Copies are on sale at Platt's Hall, and The Bancroft Company, 721 Market street. Price, in cloth, \$1.00; paper 50 cents.

ANOTHER LICENSE LAW.

The Question to be Before the Oakland Council Again.

A new license law is pending before the Oakland Council. At the regular meeting last week, President Camron offered a new ordinance which is to substitute that now in operation. It provides for a general quarterly store-keepers, brewers and bottlers license at \$25 a quarter.

Consideration of this ordinance was deferred until the next meeting and the probabilities are that the same ground will be covered in the discussion over it as was covered before.

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For Malaria and Constipation

Sold By All Dealers.

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Special U. S. Internal Revenue Bonded Warehouse No. 1, Second District N. Y.
For storage of Brandy distilled from Apples, Peaches or Grapes.

J. D. W. SHERMAN, Proprietor,
39-13 Water Street, New York.

Copied from Mrs. Internal

Revenue Report, Washington;
" * * * That brandy stored in Special Bonded Warehouse, Nos. 39-13 Water Street, New York, shows more improvement this past year than any seen in the whole bonded period in California."

The question is asked, Why? In answer I refer to U. S. Custom Reports on same subject, which say "That spirits of all nations do improve in the hot, dry atmosphere of New City more than at any other point." And it has often been argued at Washington, that with proper laws New York would and should be the warehouse of the world.

The facts are, that several thousand packages of brandy are placed in bond here every season, (but not enough to supply the demand,) the brandy being shipped very cheap direct from distillery or warehouse via sailing ship from San Francisco. The bills of lading are given by John Rosenfeld's Sons direct from distillery or warehouse to New York. The freight on ship is only five cents per gallon which I pay for all who desire me to do so.

An advantage is gained by being stored free on ship for four to five months and while the brandy is greatly improved, experience shows the loss by shrinkage to be merely nominal.

The advantages gained by shipping to New York are, that storage and insurance are very much cheaper, and the climate much more desirable than in San Francisco, and also in being the distributing point for America and to Europe, where brandy can be disposed of in large lots at market values. Loans can be obtained at six per cent., and the cost of carrying is more than repaid by the advance in price for brandy aged.

The large wine crop will tend to make thoughtful men distill their entire crop this season, if they expect to make any money, as brandy takes less capital for barrels, tanks and labor, is always sound when wanted, and will bring a fair valuation.

For particulars regarding sales, loans, etc., address J. D. W. SHERMAN.

H. W. MAYHEW & Co., Internal Revenue Brokers, 413 Washington street, San Francisco, Cal., will make out your papers and pass the goods without trouble or delay to you, and furnish any information you may desire.

OVERLAND SHIPMENTS.

The overland shipments of wine by the Southern Pacific Company's lines during the month of August were as follows:

San Francisco.....	3,336,430 pounds.
Oakland.....	132,210 "
Sacramento.....	733,550 "
San Jose.....	40,880 "
Stockton.....	5,900 "
Los Angeles.....	112,080 "
Colton.....	292,510 "

Total.....4,690,590 "

The brandy shipments were:

San Francisco.....	136,470 pounds.
Los Angeles.....	24,320 "
Colton.....	27,910 "
Sacramento.....	9,410 "
San Jose.....	43,620 "

Total.....212,260 "

The raisin shipments were:

Sacramento.....	135,710 pounds.
Los Angeles.....	3,225,190 "
Marysville.....	91,190 "

Total.....3,455,390

560 ACRES OF PATENTED LAND, SITUATED in the thermal belt, 5 miles from Oroville, the county seat of Butte county, where oranges ripen earlier than any other place in California; 290 acres bottom land; 15 acres productive orchard and vineyard; the entire tract lies under an irrigating ditch and also has many perennial springs; highly adapted to all kinds of fruits, especially the orange, fig, olive, and raisin grape; largest olive orchard in California adjoins this tract; also 25-acre white Adriatic fig orchard. Call early and obtain further information from EASTON, ELDRIDGE & Co., 618 Market street, San Francisco.

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Proprietors.

410 Sansome St., San Francisco.

Cartoons and Boxes of all descriptions made to order. Send for estimates.

GRAPE SYRUP.

How it is Manufactured at the Mills and Other Vineyards.

Mr. G. H. Malter, the well-known Fresno vineyardist has succeeded in manufacturing a splendid article of grape syrup. His knowledge of sugar making proved of much value to him in this direction. He has succeeded after fortunes have been spent elsewhere on the problem, one firm alone having spent \$20,000 on it without success.

Under the direction of the wine maker, Mr. Hillstrom, a large copper pan was built and several hundred gallons of grape syrup have already been manufactured. That now on hand contains seventy-five per cent of saccharine matter by the spindle and could of course be still further reduced. To the unexperienced, it might seem simple to make a pure, clear grape syrup that will not turn to jelly or sugar and not burn in the process, but it is in fact quite difficult. Mr. Malter gets 160 gallons of juice from one ton of grapes. This is reduced to one-fourth its value, forty gallons.

Grape syrup should command at least ninety cents a gallon. This would be nearly equivalent to \$36 per ton for wine grapes. When it is known that in many of the coast counties wine grapes are being sold for from \$8 to \$10 per ton and even less, the importance of Messrs. Malter and Hillstrom's work becomes apparent.

The Malter syrup has been placed on sale in Fresno and will soon be marketed in San Francisco. If received with favor it will be sent East next season.

V. Courtois, of St Helena has also begun the manufacture of grape syrup. The *Star* describes the machinery and process as follows:

"Back of the cellar he has two 700 gallon tanks on a platform about three feet high. In each of these tanks is a large coil of copper pipe, through which steam is run supplied by an engine near by. The grapes are crushed in the second story of the cellar and the juice conveyed to the two tanks by means of a hose. When they are full the steam is turned through the pipes and the boiling process begins. It requires three gallons of juice to make one of syrup. It is then drawn off into a larger tank and allowed to cool, when it is placed in barrels ready for shipment.

Mr. Courtois informed us that he uses principally Mission and Malvoisie, and the higher they run in sugar the better, but the average is about twenty-four per cent. The syrup when made is to contain sixty-four per cent sugar. He expects to make between 400 and 500 gallons per day. On account of the late start he got he will not make a very large quantity this year, but expects to manufacture 25,000 gallons next season. He informs us that he has a contract for five years with a firm in San Francisco, which will furnish him a ready market for all he can make."

A good story is told of President Lincoln in his endeavors to get Sweeney, his faithful valet, to become an abstainer. One evening he read to him a story of a man who drank whisky to such an extent that one night, on going to blow the candle out his breath caught fire, and he was burnt to a cinder. "Sure, and is that true, yer honor?" "Quite true, Sweeney." "Then get the good book down, yer honor." And Sweeney, going down on his knees, said, "I swear, by God's help, to never, never to blow another candle out!"

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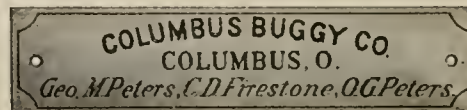
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INCORPORATED 1884.

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greens, Shrubs, Roses, Etc., Etc., Etc.

FOR COMPLETE LIST, SEND FOR OUR NEW CATALOGUE.

JOHN ROCK, Manager - - - CALIFORNIA NURSERY CO.
Niles, Alameda County, Cal.

KENTUCKY SPIRITS.

FRANKFORT, Ky., September 30, 1889.

To the Wholesale Whisky Trade:—It appears from the tables we produce with our present circular that the movement in unbonding whiskies for the month of August was of smaller proportions than for some months past. This was to have been expected.

That a larger movement will have developed in September and grow relatively greater (when the small stocks of '87s and '88s are considered) seems to be nearly certain. Our forecasts with regard to the enhancement in prices, and the diminution of stocks, of '87s and '88s have been thus early verified.

These crops are virtually out of the hands of the distiller and in those of the large dealer.

The same is approximately true of the crop of '89, notwithstanding its large manufacture.

We think the trade would have been wiser had it refrained from the purchase of '89s and placed upon the manufacturer, for yet awhile, the burden of holding them. Such a policy would, in some measure, have served to check the impeding over-production of the season of '89-'90, just now upon us.

With the largest corn crop in the history of Kentucky—superlatively good in quality and low in commercial value—the certainties of the '89-'90 crop warrant placing ourselves on record as predicting figures of manufacture in excess of those of any crop known to the past, except the unusual ones of '81 and '82, which for years paralyzed the entire trade, and from the serious effects of which we are just now emerging.

The thirty million gallon figures of '81 and '82 are within its easy possibilities, and the indications look to these extreme figures being reached. We also predict that the manufacture of rye whiskies, east and west will exceed, by odds, that of any season heretofore, without exception.

These assumptions are modestly offered, and whilst we deprecate the necessity for making them, our faith in their realization is perfect.

What is the policy of the trade in the face of the situation thus foreshadowed?

Bonfort, some little time since, requested from sundry distillers an expression of opinion as to impending overmanufacture and the best means of its prevention.

We repeat our reply as embodying our views now and then.

"The expression you invite from us 'relative to 90s, and explaining your (our) opinion would be the wisest course for distillers to pursue so as to restrict production within reasonable bounds, and what course dealers should pursue to prevent a surplus production' we extend with pleasure.

We are opposed in toto to any concerted action on the part of distillers, and so-called distillers of Kentucky, with a view to influencing production one way or the other.

We oppose syndicates, combines and trusts. We opposed concerted action in '88 and refused to join the concert.

The wisest course for the individual distiller to pursue is to produce what he has the means, at his control to make and market for himself and without prejudice to his neighbors.

The wisest course for the dealer to pursue lies in total abstention from the purchase of a barrel of the coming crop until the crop is made.

In the face of a full knowledge of the aggregate manufacture, and of individual manufacture, he can then buy, if he cares to buy at all, intelligently.

It looks to us that the coming crop is a good thing for the dealer to let alone. It will only have been equalled in extent by the enormous crops of '81 and '82. It may possibly exceed either. Every condition favors its doing so.

Eastern production promises to be proportionately in excess of Kentucky production. Every preparation is being made for it.

There has been no better time in our time, to stand from under. Something is sure to "drop."

We feel confident of a further material advance in '87s and '88s and think the no-stocked trade will greatly serve its interests by anticipating its business requirements and promptly loading up to its full carrying capacity with whiskies of these ages. It will make no mistake in doing so.

Heretofore, for years, the dealer made each subsequent purchase at less, interest and carriage charges considered, than his antecedent purchase, and the less he carried in stock the better.

These conditions are changed and now his each subsequent purchase, we feel assured, will be made at advanced figures.

In advising purchases of '87s and '88s we do not mean, of course, indiscriminate purchases, nor of such brands as are now quoted at purely artificial prices.

A sound discretion should (in this as in other matters) be exercised.

The prejudicial effect of over production to come will not be retro-active because of the present anomalous situation.

We urge the trade in its own interest, which is the true interest of the distiller, not to buy a barrel of whisky to be made. Stand from under!

Your obedient servants,
E. H. TAYLOR JR., & SONS.

BONDED STOCKS, AUGUST 31, '89.									
There remained in bond July 31, 10,222,471 of '87s, 3,947,558 of '88s, 21,779,474 of '89s, a total of 35,949,503 gallons.									
	'87	'88	'89	Total					
Bonded in Aug.	65,804	27,776	75,852	169,432					
Unbonded in Aug.	89,341	44,679	174,271	308,291					
6th "	13,876	141,145	171,301	326,022					
9th "	37,901	7,593	56,124	91,618					
7th "	12,769	1,311	10,680	24,760					
8th "	410		14,480	14,890					
Total	224,681	88,211	272,716	585,608					
Leaving to bond Aug. 31,	9,997,790	3,889,317	21,506,758	35,393,865					

A POINTER TO ADVERTISERS.

Some men try advertising as the Indian tried feathers. He took one feather, laid it on a board, and slept on it all night. In the morning he remarked: "White man says feather heap soft-white man big fool." Some men invest a dollar or two in advertising, and then, because they do not at once realize a great increase of business, declares that advertising does not pay.

JOHN D. GALL.

JAMES P. DUNNE.

"The Resort,"

NO. 1 STOCKTON ST., Cor. of Ellis.
SAN FRANCISCO.ARIEL LATHROP,
Pres.WILLIAM BARNEY,
Mgr. and Sec'y.TIMOTHY HOPKINS,
Treas.

GOLDEN GATE WOOLEN MFG. CO.

— MANUFACTURE —

Blankets Cashmeres, Tweeds and Flannels.

535 Market St., San Francisco

GLADDING, McBEAN & CO.
SEWER & CHIMNEY PIPE,
DRAIN TILE,
ARCHITECTURAL TERRA COTTA Etc.
1358-1360 MARKET ST. S. F.
MANUFACTORY AT LINCOLN CAL.

DR. JORDAN & CO'S
Museum of Anatomy.

751 Market Street, S. F.

Go and learn how to avoid disease and how wonderfully you are made. Consultation and treatment personally or by letter on weakness and all diseases of men. Send for book.
Private Office, 211 Geary Street.

NAPA VALLEY NURSERIES

FRUIT AND NUT TREES,

(Large Assortment.)

— GRAPE VINES —

RESISTANT GRAPE VINE STOCK,
(Very Fine);

Ornamental Trees, Olive Trees,

ORANGE TREES,

— AND GENERAL NURSERY STOCK —

All Un-irrigated and Free from Disease.

ADDRESS

LEONARD COATES,

Napa City, - - - California.

Are You Going To Sea?

IF YOU ARE, TRY A BOTTLE OF

"ROWAS SEA SICK REMEDY"

And keep from being Sea Sick.

L. R. ELLERT.

CHEMIST AND DRUGGIST,

S.W. cor. California and Kearny Sts.

San Francisco, Cal.

COUNTRY ORDERS PROMPTLY FILLED.

P. P. MAST & CO.
IRON TURBINE
WINDMILL
THE MOST
Powerful and Durable
Combination
FOR RAISING WATER
IN THE WORLD.
& BUCKEYE PUMP
P. P. MAST & CO.
31 Market Street, - - - San Francisco.

HENRY WAAS, Wood Turner.



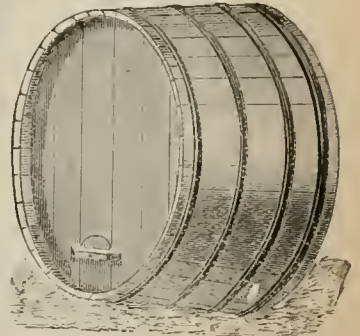
— MANUFACTURER OF —

Wooden Bungs, Taps, Plugs, etc., Oak Bungs, Soft and Hard Wine Plugs, Soft and Hard Tap Plugs, Wine Samplers, Bung Starters, etc.

720 MINNA ST., bet. Eighth and Ninth, S. F.

[Established Since 1856.]

GEO. WINDELLER, COOPER,

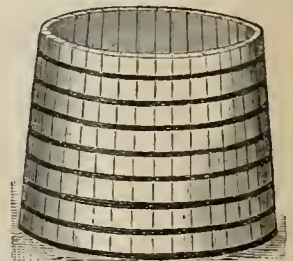


No. 241 King Street, bet 3d & 4th, San Francisco

WINE CASKS, BARRELS, KEGS, TANKS,

And all kinds of Cooperage to order upon the shortest notice, at Lowest Cash Prices.

F. W. KROGH & CO.



Manufacturers of Water Tanks,
Wine Tanks, and Tanks for
any purpose.

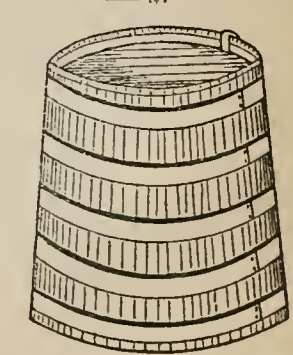
We use only the very best materials in our Tanks. Our dimensions are full measure. Every tank is set up here, hoops fitted, then every stave, each piece of the bottom, and each hoop is numbered, then the tank is knocked down and bundled ready to ship, and we send printed instructions with each Tank, how to set up—so that anyone can set up our Tanks. Send for illustrated Catalogue and Price List to

F. W. KROGH & CO.,

51 BEALE STREET, - - - SAN FRANCISCO, CAL.

REDWOOD TANKS,

— :: —



F. KORBEL & BROS.

821 BRYANT ST., S. F.

Or at NORTH FORK MILL, Humboldt Co, Cal.

EXPORTS AND IMPORTS.

EXPORTS OF WINE.

TO NEW YORK—PER STEAMER SAN JOSE, October 15, 1889.

MAKES.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
E V P in diamond	Lachman & Jacobl.	90 barrels Wine	1,092	\$1,156
W & H	"	30 barrels Wine	1,510	609
A in diamond	"	20 barrels Wine	1,015	305
R in diamond	"	10 barrels Wine	514	267
A V	"	15 barrels Wine	777	243
F A	"	25 barrels Wine	1,257	397
H S	"	30 barrels Wine	1,718	513
H M	"	30 barrels Wine	1,651	439
U D K	"	10 barrels Wine		
	"	10 1/2-punches Wine	1,601	471
K & F	Kohler & Frohling	10 barrels Wine	499	349
V I	C Carpy & Co.	1 half punch Wine	42	50
A V Co	C Schilling & Co.	100 barrels Wine	5,419	2,900
G G	"	60 barrels Wine	1,091	75
	"	1 octaves Wine	112	45
J M B	Napa Valley Wine Co.	10 cases Wine		43
C H M	"	11 barrels Wine	566	321
A M	P G Sabatie & Co.	6 barrels Wine	303	129
J P	Ierges & Dometconl.	50 barrels Wine	2,402	625
C O Co	D Dreyfus & Co.	1 barrel Wine	1,000	500
H M	Williams, Hammond & Co.	1 barrel Wine	46	40
L C	"	4 barrels Wine	190	40
Rev L L S	"	1 barrel Wine	60	45
Total amount of Wine, 10 cases			27,523	\$9,963

TO CENTRAL AMERICA.

F P & Co, La Union	Cabrera, Roma & Co.	11 Kegs Wine	148	\$123
N S, Corinto	"	21 cases Wine		66
S A G, Acajutla	Dieckman & Co.	1 barrel Wine	50	17
R A R, Corinto	Jobu T Wright	2 kegs Wine	30	20
J B, Corinto	"	18 cases Wine		57
F M & Co, La Libertad	Thannhauser & Co.	1 case Wine	10	10
E de S, Ocos	E de Sabin & Co.	6 kegs Wine	60	47
J M S, Guatemala	"	25 cases Wine		112
J D G, Corinto	Sperry & Co.	1 case Wine	61	45
F A, Corinto	P F Chapman & Co.	1 case Wine		12
W & Co, Guatemala	B Troyfus & Co.	10 cases Wine		50
A & J in diamond, Acajutla	J W Grace & Co.	10 cases Wine		74
F A, Corinto	J Guadalupe & Co.	1 case Wine		5
M C P, Corinto	Urruela & Urioste	1 half-barrel Wine	27	14
	"	52 cases Wine		191
Total amount of Wine, 161 cases and			391	\$851

TO MEXICO.

A M H, Manzanillo	Langley & Michaels	1 keg Wine	16	\$25
M P R R, Tonala	Parke & Lacy	8 cases Wine	40	37
P P, San Blas	J Gundlach & Co.	1 case Wine	15	15
X in diamond, Tonala	Williams, Diamond & Co.	40 kegs Wine	809	569
J V, Mazatlan	W Loaliza	2 barrels Wine	96	72
F M, Mazatlan	"	8 cases Wine	395	210
L V, Mazatlan	"	1 keg Wine	10	9
J M, Mazatlan	"	3 cases Wine	02	73
T S H, San Blas	"	2 kegs Wine	20	17
A B C, San Benito	"	10 kegs Wine	288	92
C C, Tonala	"	10 kegs Wine	120	104
R H, San Benito	Thannhauser & Co.	4 cases Wine	132	116
I C, San Benito	"	3 barrels Wine	99	67
L A, Salina Cruz	"	3 packages Wine		22
I D C, San Blas	"	2 kegs Wine	200	200
H F & Co, San Blas	W Loaliza	10 kegs Wine	100	75
J C R, Salina Cruz	Thomas Bell & Co.	2 cases Wine	116	46
"	Cabrera, Roma & Co.	2 cases Wine	135	107
"	"	29 cases Wine		90
"	"	7 kegs Wine	40	36
"	"	2 cases Wine		12
Total amount of Wine 33 cases			2,717	\$2,025

TO HONOLULU—PER STEAMER AUSTRALIA, October 11, 1889.

C B	Pacific Transfer Co.	1 keg Wine	25	\$25
W S in diamond	S Lachman & Co.	5 barrels Wine	273	211
H J	Arp d Harasathy & Co.	3 kegs Wine	297	105
"	"	35 5-gallon kegs Wine	175	140
"	"	12 10-gallon kegs Wine	120	10
Rev F R	C Carpy & Co.	3 cases Wine		0
"	"	1 barrel Wine	50	
"	"	4 half-casks Wine	132	112
"	"	1 keg Wine	10	
F A S & Co	C Schilling & Co.	1 half-cask Wine	29	13
"	"	10 cases Wine		45
H W C	"	100 kegs Wine	575	375
"	"	1 cask Wine	40	40
F A S & Co	"	4 barrels Wine	133	133
"	"	1 keg Wine	15	14
P G C	D O Camarinos	1 barrel Wine	50	12
Total amount of Wine, 13 cases and			1,944	\$1,455

TO HONOLULU—PER BRIG W. G. IRWIN.

G W M & Co	Kohler & Van Bergen	60 kegs Wine	300	\$210
"	"	110 kegs Wine	1,100	725
"	"	5 half-barrels Wine	167	100
"	"	10 barrels Wine	497	390
Total amount of Wine			2,064	\$1,335

TO HONOLULU—PER BARKENTINE S. G. WILDER October 18, 1889

W C P	D Dreyfus & Co	10 half-barrels Wine		
"	"	65 10-gal Kegs Wine	1,444	1,050
"	"	105 5-gal Kegs Wine		
C W P	J M Kaufman	30 cases beer		165
Total amount of Wine			1,444	1,215

TO LONDON—PER BARK PHOEB HILL October 16, 1889.

D T	Parrott & Co.	1 cask Wine	27	27
A J	Coburn & Stafford	1 barrel Wine	50	25
Total amount of Wine			77	52

TO SYDNEY—PER STEAMER ALAMEDA October 19, 1889.

H F W, Christchurch	Arpad Harasathy & Co	1 case Champagne		12
S in diamond Sydney	Kohler & Van Bergen	12 barrels Wine	100	65
Total amount Wine 1 case and			100	77

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S S Empire	O R, Naulimo	S Lachman & Co	1 barrel Wine	17	89
Schooner Anna	A H, Kahulu	J D Sprackela & Co	2 quarter-casks Wine	41	48
Ship J C Potter	B D, Melbourne	I J Moore & Co	6 barrels Wine	210	72
S S Walla Walla	C S, Victoria	F Caraguan	1 half-barrel Wine	29	22
S S Umatilla	E E & Co, Victoria	A Greenbaum & Co	10 packages Wine		70
Ship Great Admiral	D S, Hongkong	Parrott & Co	1 cask Wine	27	27
Steamer Belgic	B, Yokohama	A Crawford I & Co	6 barrels Wine	309	12
"	"	"	1 keg Wine	15	6
"	"	"	4 cases Wine		15
"	A C, Yokohama	A Harasathy & Co	2 barrels Wine	08	49
"	J A C, Shanghai	H C Egerton	2 half-barrels Wine	50	31
"	"	"	2 half-barrels Wine	60	85
Total amount of Wine 61 cases and				912	\$913
Grand Totals, 186 cases and				31,639	\$15,619

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

October 8, to October 22, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE.
S S San Jose	Acajutla	J W Grace & Co.	11 cases	\$71
"	La Union	Friedricksburg Brewing Co	27 cases	178
"	Corinto	"	0 cases	48
"	Champerico	J T Wright	2 cases	31
"	San Benito	Thannhauser & Co.	39 barrels	382
"	Salina Cruz	Cabrera Bona & Co.	4 cases	29
"	San Benito	"	10 cases	132
"	"	W Loaliza	10 barrels	132
"	Panama	Friedricksburg Brewing Co	5 cases	125
Bark H W Almy	Caroline Islands	Sherwood & Sherwood	8 barrels	8
S S Australia	Honolulu	Jno Wieland Brew Co.	50 half barrels	125
"	"	"	80 1/2 barrels	1900
"	"	"	350 1/2 barrels	
"	"	D Camarinos	2 half barrels	20
"	"	Chicago Brewing Co.	30 1/2 barrels	135
"	"	J T Cutting Co.	10 cases	112
"	"	National Brewing Co.	250 1/2 barrels	667
"	"	"	75 1/2 barrels	
Steamer Empire	Naulimo	Jno Wieland Brew Co.	10 1/2 barrels	39
Ship J C Potter	Melbourne	"	250 cases	2,500
Str Walla Walla	Victoria	Friedricksburg Brewing Co	24 1/2 barrels	45
"	"	Chicago Brewing Co	16 1/2 barrels	64
S S Umatilla	"	Jno Wieland Brew Co	18 1/2 barrels	27
Brig W G Irwin	Honolulu	Jones Mundy & Co.	105 barrels	975
"	"	Friedricksburg Brew Co.	209 cases	1,730
"	"	"	50 cases	475
S S City of Puebla	Victoria	E A Denoeck	9 1/2 barrels	36
"	"	Chicago Brewing Co	20 cases	200
"	"	Jno Wieland Brew Co.	10 1/2 barrels	75
"	"	"	15 1/2 barrels	
Total value.				\$9,172
Grand Totals 535 cases, 153 barrels, 50 cases, 137 1/2 barrels, 45 1/2 barrels, 77 1/2 barrels				

EXPORTS OF WHISKY, FROM SAN FRANCISCO BY SEA.

October 8, to October 22, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S S Belgic	Shanghai	H C Egerton	1 keg	5	\$24
Brig Percy E Ward	Guatemala	Carlton McCarthy & Co	1 cask	49	198
S S Australia	Honolulu	Spruance Stanley	1 barrel	10	193
"	"	"	2 cases		14
"	"	"	15 cases		127
"	"	"	3 half barrels	112	225
"	"	"	15 cases		129
"	"	Lilienthal & Co.	10 cases		400
"	"	Wilmerding & Co.	1 barrel	10	69
"	"	"	1 keg	10	60
"	"	"	5 cases		40
Bark H W Almy	Caroline Island	Sherwood & S	2 barrels		103
S S San Jose	Guatemala	Wilmerding & Co.	1 barrel		171
"	Corinto	J Gundlach & Co.	6 cases		51
"	Tonala	Williams Diamond	1 half barrel	25	102
Total amount of Whiskey, etc. 112 cases and				247	\$1,739

EXPORTS OF BRANDY FROM SAN FRANCISCO BY SEA

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S S San Jose	New York	Lachman & Jacobl.	2 barrels	173	\$191
"	"	Kohler & Van Bergen	5 barrels	217	123
"	"	"	10 half barrels	205	132
"	"	N Van Bergen	10 barrels	494	300
"	"	D Dreyfus & Co.	37 barrels		
"	"	"	54 half barrels	3,387	1,750
S S Australia	Honolulu	Jones Mundy & Co.	10 cases		19
"	"	A Harasathy & Co.	2 half barrels	51	67
Brig W G Irwin	"	Kohler & Van Bergen	1 half barrel	103	95
"	"	"	20 cases		20
Total amount of Brandy 39 cases and				4,720	\$2,807

MISCELLANEOUS EXPORTS.

October 8, to October 22, 1889

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE.
S S Australia	Honolulu	Wilmerding & Co.	2 cases Arrack	\$24
"	"	"	1 case Vermouth	7
"	"	Lilienthal & Co.	5 cases Vermouth	15
"	"	Jones Mundy & Co.	33 cases Champagne	372
"	"	A Harasathy & Co.	3 cases Champagne	30
"	"	Macdonay & Co.	5 cases Champagne	62
"	"	C Schilling & Co.	1 case Vermouth	40
Brig H W Almy	Caroline Islands	Sherwood & Sherwood	5 cases Gin	0
Total amount				\$500

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Oct. 8, to Oct. 1889 22, 1889.

CONSIGNEES.	Barrels.	$\frac{1}{4}$ Barrels	Brandy, Etc Pounds.	Whiskey, Pounds.	ALCOHOL AND SPIRITS, POUNDS.
Lillenthal & Co.	465				179,080
Jones, Mundy & Co.	120				46,270
"	193			73,320	
C W Craig	240				93,100
"	15			25,400	
C Jost & Co.	128				56,100
Livingston & Co.	120				45,100
W Wolff & Co.	128				45,700
F Mandelbaum & Co.	8	3	4,410		
Jno Anderson	10		3,520		
F Martin & Co.	57		7,000		25,100
Martin & Co.	15		355		
B Bros & Requa.	1		2,910		
F Chevalier & Co.		10	400		
H Brandy	1		485		
L Wenter	1		1,800		
J L Nickle	3		4,000		
Carroll & Carroll		100 cases			
Total 100 cases	1,518	13		123,020	401,350

BEER IMPORTS BY RAIL, S. P. CO.

OCTOBER 8 TO OCTOBER 22, 1889.

CONSIGNEES.	Cases	Barrels	$\frac{1}{4}$ Barrels	Bulk lbs.	Bottled lbs.
W Loxley	125				25,000
Sherwood & Sherwood		120			29,400
W Wolf & Co.		90			21,700
C A Zinkand			85		
"			100 $\frac{1}{4}$ barrels	31,550	
Total	210	125	85, 100 $\frac{1}{4}$ bbls	31,550	76,100

IMPORTS OF WINES AND LIQUORS BY SEA.

FROM LIVERPOOL.

PER SHIP Romsdale October 2, 1889

SHIPPERS	PACKAGES AND CONTENTS.	CONSIGNEES.
Mccarlane McGondell & Co.	40 $\frac{1}{4}$ casks Sherry	Livingston & Co.
"	10 $\frac{1}{4}$ casks Sherry	"
"	25 casks Sherry	"
Quntrell & C. brane	100 barrels Ale	A Greenbaum & Co.
W A Wiles & Co.	50 barrels Ale	Shea & Shea
J R Tennent	100 casks Beer	Forbes Bros.
G H Witt	10 hhds Ale	Wm Wolff
T B Hall & Co.	110 cases Beer	Livingston & Co.
J Desautel & Co.	10 octaves Brandy	J W Grace & Co.
W E Johnson & Co.	10 cases Beer	Forbes Bros.
F G Sandemann & Sons.	20 1-5 casks Wine	S in diamond
"	60 octaves Wine	"
D N Temple & Co.	25 cases Stout	W H Campbell
"	55 cases Ale	"
E & J Burke	75 cases Beer	Sherwood & Sherwood
Orthey Forester & Co.	10 $\frac{1}{4}$ casks Sherry	Helman Bros
W Edmonds & Co.	110 cases Stout	Jones Mundy & Co

FROM LEITH—PER SHIP MORECAMBE BAY October 7, 1889.

J & P Hutchinson	50 cases Brandy	Geo Marens & Co.
Wm Donaldson & Co.	20 cases Whisky	Donaldson
Geo Lygus	1 case Whisky	J H W

PER SHIP WUSDALE October 5, 1889.

W A Ross & Co.	50 barrels Ale	Sherwood & Sherwood
D Telat	25 cases Stout	W H Campbell
"	15 cases Ale	"
Dumville & Co.	50 cases Whisky	Donaldson
Hunt Roope Neji & Co	75 cases Wine	A P Hoteling
"	50 cases Wine	Sherwood & Sherwood
Wilson Meyer & Co.	50 octaves Wine	J Meinecke & Co.
J C Gordon	78 1-6 casks Wine	Order
A G Vandeman & Son.	70 octaves Wine	P Pondenson
J Moss & Co.	50 cases Wine	"
"	15 hhds Wine	Wm Wolff
W E Johnson & Co.	200 cases Beer	Forbes Bros

FROM HAMBURG—PER SHIP LOCK LUMBE October 7, 1889

Hartwig Bado	50 cases Giltka	A Vignier
Wilms Blech	60 " "	O K S
"	60 " "	Larfargue & Co
H Rheinbold	55 cases Beer	O M Weinerker

FROM NEW YORK.

PER SHIP ARNEB COBURN October 8, 1889.

H Webster & Co.	10 barrels Whisky	W Webster & Co.
A Wood & Co.	3 " "	Occidental Hotel
W K Freeman & Co.	2 " "	C Hode
"	3 " "	Wilke & Hasting
R Simonson	100 " "	A in circle
Wm Patterson Jr.	3 " "	Geo Crocker
Jesse Moore & Co.	10 " "	Palmer & Mollister
Lillenthal & Co.	51 packages Whisky	Lillenthal & Co.
Crown Distilling Co.	10 barrels Whisky	Jon Fetz
H H W Catherwood	25 barrels Wine	A A A

PER SHIP I. F. CHAPMAN October 8, 1889.

H Webster & Co.	20 packages Whisky	S & Co in diamond
R Simonson	100 barrels Whisky	A in circle
Henry & Smith	2 barrels Whisky	Henry & Smith
W K Freeman	11 packages Whisky	Faber & Donahue
"	4 barrels Whisky	A L Knox
"	2 " "	Arthur & Miller
H Webster & Co.	16 " "	H Webster
W K Freeman	3 " "	J N Clark
J A Burke	3 " "	J A Smith
"	2 " "	N Dinner

PER SHIP J. McDONALD October 17, 1889.

Moore & Sellinger	3 barrels Whisky	J E Dement
W K Freeman	2 barrels Whisky	Southern Hotel
"	5 packages Whisky	Leobner Bros
J A Burke	2 barrels Whisky	L M Kail
"	1 barrel Whisky	Wm Reker
H Webster	30 packages Whisky	S & Co in diamond
W K Freeman	5 barrels Whisky	J A Hess
"	5 barrels Whisky	Larrea & Voisinot
H Webster	50 packages Whisky	S & Co in diamond
Aurora Distill Co.	2 barrels Whisky	C S Dunphy
H W Smith & Co.	5 barrels Whisky	A Cereghino
R Simonson	100 barrels Whisky	A in circle

POMMERY SEC



SOLE AGENTS FOR THIS RENOWNED BRAND

—OF—

CHAMPAGNE.

WM. WOLFF & CO.,

105 FRONT STREET. - - - - - SAN FRANCISCO, CAL.

JOHN H. WISS,
Pres.H. T. SCOTT,
Vice-Pres.CHAS. H. FROST,
Gen'l Mgr.C. S. FEARLE
Sec'y.

Union Pressed Brick and Terra Cotta Co.,

Manufacture the finest quality of plain, moulded or ornamented Pressed Brick, Architectural Terra Cotta, Fire Proofing, Paving Tile; also, Red, Brown and Black Mortar.

WORKS.

Vallejo, California.

GENERAL OFFICE,

Room 31, Flood Building, San Francisco.

THE CELEBRATED

PERUVIAN BITTERS.

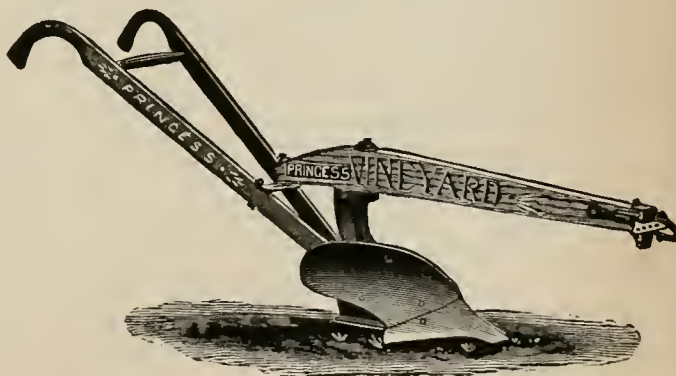
A Superb Appetizer. A Royal Tonic. Cures Dyspepsia.

WILMERDING & CO. Agents.

214 AND 216 FRONT ST., - SAN FRANCISCO.

Also Agents for DELMONICO CHAMPAGNE.

"THE PRINCESS."



VINEYARD PLOWS.

— THE BEST CHILLED PLOW MADE. —

SEND : FOR : CIRCULAR : AND : PRICE : LIST.

BAKER & HAMILTON, Sole Agents,

San Francisco, - - and - - Sacramento.

PRICES CURRENT.

OF CALIFORNIA WINES AND BRANDIES OF THE VARIOUS DISTRICTS.

[The Prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

These are the long prices. The rate of discount on purchases of a considerable quantity, can be learned by applying to the agents or dealers. We urgently request dealers, agents and producers to notify us when a change occurs in the prices current of the goods they handle.

LIVERMORE.

	QUARTS.	PINTS
Zinfandel.....	\$3 50	\$4 50
Burgundy.....	4.00	5.00
Sauterne.....	5.00, 6.00	6.00, 7.00
Haut Sauterne.....	7.00	8.00
Orleans Riesling.....	5.00	6.00
Table d'Hote, Souv. 1887.....	6.00	7.00
Sauterne " 1886.....	12.00	13.00
Alto Douro " 1884.....	24.00	25.00
Medoc " '86 9.00, 12.00	10.00, 13.00	

SONOMA.

Zinfandel, 1881.....	3.70, 5.00	4.25, 5.00
Mattaro.....	3.50	4.50
Chasselas.....	1.50	5.50
Traminer, 1882.....	5.00	5.00
Burgundy.....	4.00, 6.00	4.50, 7.00
Riesling.....	4.00, 6.00	4.50, 6.00
Hock.....	3.50, 4.00	4.00, 5.00
Gutedel.....	4.00, 6.00	4.50, 7.00
Sauterne.....	4.50	5.00
Port, Old.....	10.00	

SANTA ROSA.

Zinfandel.....	3.50	4.60
Burgundy.....	5.00	6.00
Riesling.....	3.75, 4.50	4.25, 5.50
Hock.....	3.25	3.75
Sauterne.....	5.00	6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00	6.00
Angelica.....	5.00	6.00
Muscadel.....	6.00	6.00
Brandy.....	10.00, 12.00	

ST. HELENA.

Zinfandel.....	4.50, 5.00	5.50, 6.00
Burgundy.....	5.00	6.00
Sanvignon Vert.....	4.50, 6.00	6.50, 7.00
Golden Chasselas.....	5.00	6.00
Riesling.....	4.50, 5.00	5.50, 6.00
Gutedel.....	4.50, 5.00	5.50, 6.00
Hock.....	5.00	6.00
Muscadel.....	6.00	7.00
Brandy, Fancy.....	10.00	

NAPA CITY.

Zinfandel.....	3.50	4.50
Cabernet.....	1.50, 5.00	5.50, 6.00
Burgundy.....	4.00, 9.00	5.00, 10.00
Riesling.....	4.00, 4.50	5.00, 5.50
Hock.....	3.50	4.50
Gutedel.....	4.00	5.00
Sauterne.....	4.00	5.00
Port.....	4.50	5.50
Sherry.....	4.50	5.50
Angelica.....	4.50	5.50
Brandy, 1881.....	15.00	
Brandy, 1887.....	8.00	
La Loma (claret), per case.....	7.00	

OAKVILLE.

Zinfandel.....	4.00	5.00
La Grande Claret.....	4.00, 12.00	5.00, 12.50
Chambertin.....	5.00	6.00
Burgundy.....	4.00	5.00
Riesling.....	4.00	5.00
Gutedel.....	3.50	4.00
Sauterne.....	4.00	5.00
Port.....	4.00	5.00
Sherry.....	4.00, 12.00	5.00, 12.00
Muscadel.....	5.00	6.00
Madeira.....	5.00	6.00
Malaga.....	5.00	6.00
Tokay.....	5.00	6.00

RUTHERFORD.

Zinfandel.....	3.50	4.50
Chasselas.....	4.50	5.50
Sanvignon Vert.....	4.50	5.50
Burgundy.....	4.50, 5.00	5.50, 6.00
Burgundy Larkmead.....	12.00	13.00
Chambertin, Larkmead.....	16.00	17.00
Riesling.....	4.00	5.00
Burger.....	4.00	5.00
Gutedel.....	4.00	5.00
Muscadel.....	6.50	7.00

SAN JOSE.

	QUARTS.	PINTS.
Zinfandel and Claret.....	3.00, 4.50	3.00, 4.50
Burgundy.....	4.00, 6.00	5.00, 7.00
Riesling.....	3.50, 4.50	4.50, 5.50
Hock.....	3.00, 5.00	4.00, 6.00
Gutedel.....	5.00	6.00
Sauterne.....	4.50, 5.00	5.50, 6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00, 6.00	6.00, 7.00
Angelica.....	5.00, 6.00	6.00, 7.00
Muscadel.....	5.00, 6.00	6.00, 7.00
Grape Brandy.....	10.50, 18.00	
Strawberry Brandy.....	15.00	
Blackberry Brandy.....	7.50	
Cherry Brandy.....	15.00	
Peach Brandy.....	10.00	
Pear Brandy.....	12.50	
Apple Brandy.....	7.50	

LOS GATOS.

Zinfandel.....	3.50	4.60
Sauterne.....	4.00	5.00
Port.....	5.00	6.00
Muscadel.....	5.00	6.00
Brandy.....	9.00	
Grape Cordial.....	6.50	7.50

STOCKTON.

Frontigan.....	9.00	
Sherry.....	9.00	
Port, Old.....	12.00	
Port.....	6.00	
Brandy, 1879.....	30.00	
Brandy, 1883.....	15.00	
Brandy, 1885.....	12.00	

FRESNO.

Zinfandel.....	3.50, 4.50	3.50, 5.00
Burgundy.....	4.00	4.50
Riesling.....	4.00	4.50
Hock.....	3.50	4.00
Gutedel.....	4.50	6.00
Sauterne.....	4.50	5.00
Sherry.....	6.00, 7.50	6.00, 8.50
Port.....	5.00	10.00
Angelica.....	6.00	
Muscadel.....	3.50, 6.00	
Malaga.....	6.00	
Madeira.....	6.00	
Tokay.....	6.00, 9.00	
Brandy.....	10.00	

SANTA ANITA.

Claret.....	6.00	7.00
Zinfandel.....	6.00	7.00
White Wine.....	4.50	5.50
Riesling.....	6.00	6.00
Gutedel.....	5.00	6.00
Sherry.....	5.00	
Port, 1876.....	15.00	
Port, 1881.....	10.00	
Muscadel.....	5.50	
Brandy, 1876.....	18.00	
Brandy, 1881.....	15.00	

SAN GABRIEL.

Old Sherry.....	6.50	
Port, 1876.....	8.00	
Port, 1882.....	5.50	
Old Angelica.....	6.50	
Old Muscad.....	6.50	
Old Brandy.....	10.50	

NATIVE WINES.

The prices following are for a very fair quality of wines, sold by the gallon, retail.

Zinfandel.....	\$0.60	
Riesling.....	.75	
Hock.....	.75	
Sherry.....	.80	
Port.....	1.00	
Angelica.....	1.00	
Muscadel.....	1.00	
Sauterne.....	1.25	
Burgundy.....	1.00	
Gutedel.....	1.00	

DOMESTIC CHAMPAGNE.

	Qts.	Pts.
Eclipse, per case.....	\$11.50	\$17.00
Carte Blanche, ".....	11.00	12.00
Gold Seal, ".....	11.00	12.00
California Sparkling ".....	11.00	12.00
Gold Seal (dry) ".....	11.00	12.00
" (Extra dry) ".....	12.00	13.00
Private Caves (dry) ".....	14.00	14.00
" (Extra dry) ".....	12.00	13.00

ROYAL HUNGARIAN WINES.

	RED WINES.
per case of dozen quarts.....	9.50
Szegardi Veros.....	12.00
Visonad.....	14.00
Villanyi.....	15.50
Sashegyi.....	18.00
Menes-Gyoroki.....	21.00
Carbenet-Szemelt.....	

	WHITE WINES.
Visantai feher.....	9.50
Penczi.....	12.00
Chatanu Szalay.....	14.00
Muskotaly.....	18.00

	DESSERT WINES.
Tokaji Szamorodni, per doz pints.....	18.00
Szamorodni I.....	20.00

	ASSZU OR ESSENZ WINES.
Tokay Asszu, per doz, pints.....	28.00
" Hammersberg Jeno.....	34.00

IMPORTED WINES.

Cruse & Fils Freres claret from \$ 8.00	\$25.00
" " Santenes.....	10.00 15.00
Hant Roope Langle Oporto Port.....	13.00
" " " " " ".....	16.00
" " " " " ".....	19.00
Barton Guestier, Bordeaux Claret	
per case.....	\$ 7.50 to 28.50
Barton Guestier, Bordeaux	
White, per case.....	10.50 to 30.00
Sandeman Buck & Co. Sher-	
ries per case.....	13.00 to 20.00
Sandeman Buck & Co. Ports	
per case.....	13.00 to 18.50
Leacock & Co., Madeira per gal.....	4.00
A. de Linze & Fils, Bordeaux	
Clarets, per case.....	\$8.00 to \$28.00
A. de Linze & Fils, Bordeaux	
Sauternes per case.....	12.00 to 26.00
C. Marcy & Liger Belair, Nuits	
Burgundies, white and	
red per case.....	15.00 to 21.75
D. M. Fenerbeerd, Jr., & Co.,	
Oporto, Port wines	
per case.....	15.00 to 20.00
D. M. Fenerbeerd, Jr., & Co.,	
Oporto, Port Wines,	
in wood per gal.....	2.00 to 4.50
Duff Gordon & Co., Sherries	
in wood per gal.....	2.00 to 5.50
Boord & Son, London Dock	
Sherry, per case.....	12.00 to 15.00
G. M. Hubstmann Sohn, Mainz	
Rhine Wines per case.....	8.50 to 28.00
Schulz & Wagner, Frankfurt	
o M Rhine Wines per	
case.....	11.00 to 14.00

IMPORTED CHAMPAGNES.

Moet & Chandon.....	\$31.00	\$33.00
De Montfort & Cie.....	20.00	22.00
Pommery Sec.....	31.00	33.00
Louis Roederer Carte Blanche	31.00	33.00
Grand Vin Sec.....	31.00	33.00
Perrier Jouet & Co.....	31.50	33.50
Yeuve Chiquet.....	32.00	34.00
Eugene Chiquet.....	20.00	21.00
Societe Viticole.....	16.00	17.00
Delbeck & Co Champagne.....	30.00	32.00
Krug & Co, Krug Sec, pr cs.....	\$32.00	\$34.00
Joseph Perrie Fils & Co, Sil-		
levy Monseaux per case.....	15.00	17.00
Grand Monseux ".....	15.00	16.00
Adrier Fils & Co, ".....	16.00	17.00
Charles Hidsieck Champagne.....	22.00	23.50

	DEUTZ & GELDERMANN, AY., CHAMPAONE.
Gold Lack Sec., per case.....	\$31.00 \$33.00
Gold Lack Sec. 6 Magnums	
per case.....	30.00
Ochet Blanc per case.....	30.50 32.50
Cabinet Green Seal, per bskt.....	21.00 25.50

DUFANLOUP & CO., REIMS.

Carte Blanche, per case.....	20.00	21.00
Carte Blanche, extra dry, per		
case.....	21.00	22.00

SPIRITS.

RULING PRICES FOR DOMESTIC AND IMPORTED LIQUORS.

DOMESTIC WHISKIES.

	BOURBON
Old Hermitage, 1881, per gal.....	\$3.50
" 1885, ".....	3.00
" 1886, ".....	2.75
Old Hermitage, rye ".....	3.00
W. H. McBrayer, 1884, ".....	3.25
" 1885, ".....	2.75
" 1886, ".....	2.95

Boud & Lillard, 1884, per gal.....	3.25
" 1885, ".....	3.00
T. B. Rippey, 1884, ".....	3.25
" 1885, ".....	3.75
G. H. Clarks, (A 81) ".....	5.00
" (B 81) ".....	2.50
" (C 81) ".....	3.00
Palm of Kentucky AAA, ".....	4.00
" " " AA, ".....	3.00
" " " superior, ".....	2.00
Davy Crockett AA ".....	2.00
" " AAA ".....	2.25
" " O. K. ".....	2.50
Old Private Stock, xxlv, per gal.....	3.50
" " " " " ".....	3.00
" " " " " ".....	7.50
Phoenix Old Bourbon, (A 1), per gal.....	2.75
" " " " " ".....	2.50
" " " " " ".....	3.50
" " " " " ".....	4.00
Gold Medal Bourbon, 100 pf per gal.....	2.50
Union Club " 100 pf ".....	2.25
Sua Flower " 100 pf ".....	2.50
Superior Whisky " ".....	1.75
" " BB ".....	1.66
Castle " 100 pf ".....	2.75
" (A) 100 pf ".....	3.00
" (AA) 100 pf ".....	3.25
O K Castle " 100 pf ".....	3.50
Old Stock Bourbon, 1887, ".....	2.75
Blos Grass (No.2) ".....	2.75
" (No.1) ".....	3.00
Old Dominion O. K. Bourbon per gal.....	2.60
O. K. Extra, No. 2, ".....	3.50
" No. 1, ".....	4.00
O. K. Rosedale, No. 2, ".....	2.50
" No. 1, ".....	2.75
XX McIlvaine ".....	2.75
Golden Pearl ".....	2.25
Old Family Bourbon ".....	1.75
Marshall ".....	2.25
Old Bourbon ".....	1.50
Bourbon Whisky, 80 pf ".....	1.25
Nemo " per gal.....	1.75
Meriden, ".....	2.00
" A ".....	2.25
" AA ".....	2.50
" AAA ".....	2.75
Seal Rock, ".....	3.00
" Pony ".....	4.00
Monogram, (in wood) Bbls, per gal.....	5.50
Old Stock ".....	3.00
A. A. A. ".....	2.75
Cranston Cabinet ".....	2.25
Century (in wood) Bbls per gal.....	\$2.00
Gilt Edge Bourbon, A A ".....	2.50
" O. K. ".....	2.75
Phoenix Bourbon, O. K. in 5s, case.....	10.50
" A 1, ".....	7.50
" A 1, 24 pts ".....	8.00
Union Club " per case.....	7.50
Rock and Rye Whisky in 5s ".....	7.50
O. K. Castle Bourbon ".....	8.00
Extra O. K. Castle Bourbon ".....	12.00
Belle of Bourbon ".....	10.00
Jas. E. Pepper Bourbon ".....	14.00
Meriden " A A A ".....	7.50
" O K ".....	8.00
" Private Stock ".....	12.00
Brunswick Club (old rye) ".....	6.50
Upper Ten (old and choice) ".....	13.50
Gilt Edge Bourbon, O K ".....	7.00
Our Favorite, O. K. per gal.....	3.00
Our Choice, AAA ".....	2.50
Paul Jones ".....	2.50
Old Pioneer ".....	3.00
Enrka, AAA.....	2.50
Gold Drop.....	2.00
Tennessee White Rye.....	2.50
John Gibson's Son & Co.,	
Philadelphia, Bourbon	
and Rye Whiskies per	
gal.....	\$1.90 to \$3.50

DOMESTIC BRANDIES.

IMPORTED BRANDIES.

Martell's Brandy, X	per case	\$15.00
" " XX	"	17.50
" " XXX	"	20.00
" " VSO	"	28.00
" " WSOP	"	50.00
Sazerac Brandy, per gal		\$4.90 to \$8.50
Champ. Vineyard Proprietary Co., Bontellon & Co. man- agers Cognac, in Oc- taves, per gal		\$5.00 to \$8.50
The Vineyard Proprietary Co. Bontellon & Co. man- agers Reserve Vintages	10.50 to 14.00	

MISCELLANEOUS, IMPORTED.

Borke's Bass Ale, pints, per doz.	\$2.00
" " Porter, " "	2.00
Schlitz Beer, barrel, 6 doz. quarts.	13.00
" " " pts. per doz.	11.00
J. Shanks & Co's (D'blin) Banner Brand, Guinness Stout, per dozen pints.	1.75
Read Bros. Doghead Bottling Bass Ale.	2.00
Banner Bottling Bass Ale, per doz. pints	2.00
Bass Ale (in wood) Hogsheads	50.00
" " " "	28.00
" " " "	21.00
" " " "	12.00
A. Houtman's Gin, large bottles.	20.00
" " " med.	16.50
" " " small	8.50
Evans's Belfast Ginger Ale per barrel.	13.50
" " " " per cs. 4 doz.	6.00
Meinhold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case.	10.00
Burke's Jamaica Rum, per case.	12.00
Then Lappe's Genuine Aramitique per case.	13.50
Gilka Kammel per case.	13.50
Vermont Fzancesca Cinzani pr case	6.25
" " N. P. & Co.	6.50
Gio. A. V. H. (genuine) " "	20.00
" " Black Bird, per gallon	3.10
Absinthie, Berger & Co., per case.	15.50
Benedictine " "	20.00

BAND & SON'S, LONDON.

Old Tom Gin, per case	9.50
Pale Orange Bitters, per case	10.00
Ginger Brandy, Liqueur " "	12.00
Jamaica Rum, Old " "	\$12.00 to 14.00
IAIN Royal Batavia Gin in cases of 15 large black bottles per case	20.00
" " " in cases of 15 large white bottles per case	21.00
Kirschwasser, Machall Freres Bavarian Highland, per case.	19.00
Cherry Cordial, J. J. W. Peters' per case.	12.00
SAN FRANCISCO BEERS.	
Lager in barrels, local delivery.	\$ 9 00
" " " export.	10 50
Steam beer in barrels.	6 00
Patent Stopper, per case, local.	1 25
Export, per case, 1 doz. bottles.	1 75

WHY RESTRICTIVE LAWS FAIL.

The Boston Herald, one of the great papers of this country is out against prohibition laws for the reason that public opinion does not support their enforcement. Here is what the Herald says on the subject.

"The fact that the liquor laws in Maine and Iowa cannot be enforced in many places, because the public opinion will not sustain those who attempt it, is a significant comment on the claim that nothing is so easy as the prohibition of the sale of liquor by the means of severely restrictive measures. Those who think that legislation will do every thing whether the public opinion backs it up or not, reckon without their host. The New York Evening Post makes a good point instituting a parallel between the situation in Bangor and the Iowa counties, where the restrictive liquor laws cannot be enforced, and the situation in the South, where the existing laws against interference with free and fair elections cannot be enforced. The one is just as difficult to enforce as the other, and when more legislation is insisted upon than the people are willing to support, the result is worse than if the legislation fell short of what public opinion demands.

TO SERVE CHAMPAGNE.

Do Not Ice It—How to Serve Charet Properly.

Among Mr. Webber's miscellaneous remarks, says the London Saturday Review, he inveighs, as do most authorities nowadays, against the once universal practice of icing champagne. This condemnation, though just in the main, ought to be made with a distinction. To ice dry champagne, such as has long been fashionable, is barbarous enough; but it is by no means so certain that to ice sweet champagne is such an ill thing. On the contrary the icing takes off the sweetness to a certain extent and reveals instead of obscuring the flavor. "Dry champagne cool; sweet champagne cold," is perhaps the best rule.

On another point—the possibility of wine being affected by the bottle—there is a long quotation from M. Peligot which is worth reading. Everybody recognizes "corked" wine, but it seems not all improbable that "bottled" wine may bear a double sense likewise. Certainly there is no known product which differs so extraordinarily from itself as wine, nor any which is so sensitive to reagents of all sorts. Mr. Webber's method of serving out charet—not decanting the wine at all, but letting it stay forty-eight hours upright in an even temperature, then ranging a sufficient number of glasses in a row, and filling them all without raising the bottle from the horizontal to the upright state—is, no doubt, excellent, if you have a sufficient number of competitors. But it is rather clumsy in appearance, and necessitates the sacrifice of that "pushing about the bottle," which is a cheerful and agreeable ceremony. Besides, a good jug full of charet is a very pretty thing, yet we fully grant that no method of preventing the admixture of sediment with any large quantity of wine can be hit upon so certain as this of, so to speak, decanting it straight into glasses. And we further agree with Mr. Webber that "the finer the wine the more acid the deposit." It is quite surprising to any one who tries it for the first time how positively nasty the dregs of a good bottle of charet are, while the dregs of port, though unpleasant to the eye and disagreeable from the mixture of solid and liquid, often suffer little in flavor. We feel considerably more doubt about Mr. Webber's statement that "pure wine, if dropped on the tablecloth, will not stain it in the least." If it be so, we can only say that there must be uncommonly little pure wine in the world.

CLARET is the most difficult of all wines to form an opinion of as to its future development at the time of the vintage. As an example of this, the vintage of 1864 was thought generally to be inferior to 1865, far which more money was paid—in fact, almost the highest price ever paid throughout the Medoc; but in the course of three or four years the 1864 developed into a far finer wine than the 1865, which remained hard and stubborn, whereas the 1866, immediately following, turned out to be a failure. Chateau Margaux, with its full brand, was sold to the consumer at £10 a hogshead, duty paid.—"Wine," by Webber.

PERSONS in search of a quiet elegantly appointed restaurant, of undoubted excellence, should go to SWAIN'S, 213 SUTTER STREET. Their wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied a short notice.

Fresno and Merced County Lands To Rent and For Sale.

75,000 Acres of Wheat and Sugar Beet Land to the above Counties to rent for a term of years. Also 100,000 Acres of Fine Raisin, Fruit, Al. Land, with water for irrigation, for sale in tracts of from 20 acres to large tracts suitable for Colony purposes. For particulars, apply to

E. B. Perrin, 403 Kearny St., S.F.

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It has many natural resources but its most wonderful product is

CALLUSTRO.

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633 Market St., San Francisco

TO WINE-MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN."

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.

For sale in tins of 21.5 lbs. each, by

CHARLES MEINECKE & Co.,

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(Established by Royal Charter 1720.)
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Queen Insurance Company of Liverpool
(Established 1857.)
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Hartford, Conn.

ROBERT DICKSON, Manager,

S. E. cor. California and Montgomery Sts.
Safe Deposit Building

25th ANNUAL EXHIBIT.

January 1, 1889.

Home Mutual Ins. Co.,

216 Sansome Street,

Losses paid since organization	\$2,851,045 00
Assets January 1, 1889	848,163 70
Surplus for Policyholders	840,000 70
Reinsurance Reserve	238,354 74
Capital, Paid up in Gold	300,000 00
NET SURPLUS, over everything	287,531 34

President.....J. F. HOUGHTON
Vice-President.....J. L. N. SHEPARD
Secretary.....CHARLES R. STORY
General Agent.....R. H. MAGILL

COMMERCIAL

Insurance Company,
OF CALIFORNIA.

PRINCIPAL OFFICE

439 California St., - San Francisco
(Safe Deposit Building.)

CAPITAL, Paid in full, - - \$200,000 00
Assets, December 31, 1888, - 450,086 70
LOSSES PAID since organization 2,101,032 71

John H. Wise,
President,

Chas. A. Laton,
Secretary.

100 Per Cent Dividend Guaranteed.

BY THE

MANHATTAN LIFE INSURANCE CO.,
Of New York.

If you will send your age and address, we will cheerfully return you our Rates, and Results of our NEW PLAN. It will impose No Obligation.

Manhattan Life Insurance Co. of N.Y.

Cash Assets, Jan. 1, 1888....\$11,433,196.45

JOHN LANDERS, General Agent,

210 Montgomery St. S. E. cor. Pine St
Rooms 1 & 2, San Francisco.

Department of the Pacific States
and Territories.

The City of London Fire Ins. Co.,

Capital - - - \$10,000,000

Cash Assets in the United States,

\$746,186.00

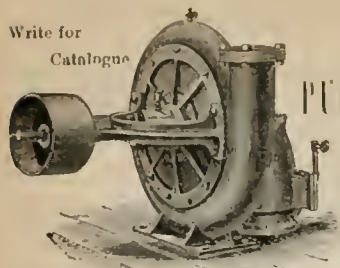
Scottish Union and National
Insurance Company

Capital, - - - \$30,000,00
Cash Assets, - - - \$16,407,072.46

420 California St., San Francisco.

W. J. CALLINGHAM, General Agent.

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Catalogue



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For Every Purpose.

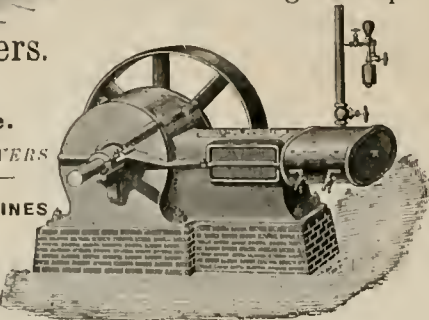
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WHEELING W. VA.

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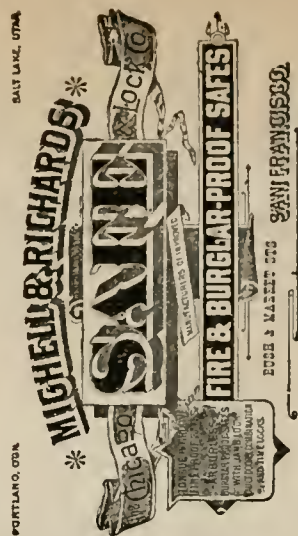
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7:30 A	Haywards, Niles, and San Jose	*12:45 P
7:30 A	Sacramento and for Redding via Davis, Marysville, Vallejo, Santa Rosa, and Eureka	7:15 A
8:00 A	Los Angeles Express, for Fresno, Santa Barbara, and Los Angeles	6:15
8:30 A	Niles, San Jose, Stockton, Galt, Lone, Sacramento, Marysville, and Red Bluff	11:15 A
8:30 A	Haywards and Niles	5:45 P
10:30 A	Haywards, Niles, and San Jose	2:15 P
12:00 M	Sacramento River Steamers, for Express for Haywards, Niles, and San Jose	* 3:45 P
3:00 P	Second-class for Ogden & East	* 6:00 A
3:30 P	Stockton and Marysville, Vallejo, Santa Rosa, and Calistoga	9:45 A
4:00 P	Sacramento and Knight's Landing via Davis	10:15 A
4:30 P	Niles, and Livermore	* 8:45 P
4:30 P	Niles and San Jose	1:45 P
5:30 P	Central Atlantic Express, for Ogden and East	7:45 P
6:30 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East	7:45 P
7:00 P	Sunset Route, Atlantic Ex-press, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East	8:45 P

Santa Cruz Division.

1 7:45 A	Newark, San Jose & Santa Cruz	8:05 P
8:15 A	Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz	6:20 P
* 2:45 P	Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz	* 11:20 A
4:45 P	Centerville, San Jose, Almaden and Los Gatos	9:50 A

A for Morning.

*Sundays excepted.

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SATURDAY, NOVEMBER 10th
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THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 5.

SAN FRANCISCO, NOVEMBER 8, 1889.

PRICE 15 CENTS

WORK OF THE STORM.

IT PLAYS COSTLY HAVOC WITH THE VINTAGE

The Napa, Sonoma and Santa Clara Districts Suffer the Most Loss.—The Damage in Livermore.

The result of the damage caused to the grape crop by the recent great October storm is now no longer a matter of speculation, and the loss fully equals the estimates given in our last issue. In the Napa, Sonoma, Santa Clara and Livermore districts it came when the vintage was in full progress and with the exception of the last named section, one third of this grape crop was rendered unfit for wine making. In Livermore, the vignerons were more fortunate than their fellows in other parts of the State, but they were forced to offer one-fifth their crop as a sacrifice to the god of rain.

Among the wine grapes none withstood the storm except some of the Mission and Mataro, a few of which might be converted into wine if no more rain comes to prevent picking. The Bergers appear to be a total loss.

In speaking of the effect of the storm in Napa county, Fred Beringer, of Beringer Bros., said to a reporter: "We contracted with eight or ten parties for 100 tons each. The highest furnished as by any of the number was sixty tons, and one party was only able to furnish twenty-seven tons. The Mission variety is the most hardy, but it is quite badly damaged. The greater part of the crop that was not picked before the late rain will have to be made into brandy. Very little good wine can now be made. I do not think the yield for the State this year will be more than 9,000,000 gallons, and for Napa valley it is almost safe to say not over 2,500,000 gallons will be manufactured. Those who have been able to hold their crops will reap a good reward as the prices are bound to go up now. Nothing can prevent it." The firm

made 100,000 gallons of wine this season.

Representative wine men of Napa place the total yield of that county at a little over one half what it usually is, and they believe that the remainder of the grapes will have to be made into brandy. The holders of small vineyards, being able to deliver or crush their grapes early in the season, escaped with little loss, but such vignerons as W. B. Bonrn, C. P. Adamson, J. H. McCord, T. H. Ink, Ewer & Atkinson and other leading growers of that section lost heavily. Probably the most unfortunate of all was Captain Niebaum of the Inglenook vineyard. It is his practice to leave his grapes on the vines until very late in the season in order that the desirable qualities have been fully developed. It is stated that when the storm came he had gathered only about one-third his crop, the remainder being rendered unfit for wine making.

Of the three classes of viticulturists, the table-grape growers were pinched the hardest. A large portion of the crop in Contra Costa and Santa Cruz counties had not been gathered and the bulk of it was spoiled. The extent of the loss will be better understood when it is known that the crop had been contracted for at \$50 per ton. Some of the hardiest varieties that withstood the ravages of the rain have been coming into market and command skyrocket prices, ranging anywhere from \$65 up, the limit being in the neighborhood of \$100. There is a little consolation in this fact.

Reports from the southern portion of the State announce that the rain came too late to do any damage there, as all the grapes had been gathered.

SHORTAGE IN SWEET WINES.

There will be a considerable shortage in the product of sweet wines this season, particularly in Los Angeles and Fresno counties, the two principal districts for the production of this class. In the former district a large proportion of the white grapes was dried this year, and in the latter it is reported that the sweet wine output will be much less than that of 1888. It is reasonable to suppose, therefore, that the prices of these wines will continue to have an upward tendency for some time to come.

STATE FAIR PRIZES.

Following is the corrected list of prizes awarded to exhibitors of wines and brandies at the recent State Fair:

Geo. West & Son, Stockton, best grape brandy, two years old, \$10; best grape brandy, one year old, \$5; best claret, two years old, \$10.

H. W. Crabb, Napa, best grape brandy, three years old, \$20; best sweet wine, \$20.

California Wine Growers' Union, San Francisco, best white wine (Sauterne), one year old, silver medal; best claret three years old and over, \$20; best claret, one year old \$5.

California Wine Growers' Union, San Francisco, best California port, two years old and over, \$15; best California sherry, one year old, \$10.

Fresno Vineyard Company, Fresno, best white wine, (Berger), two years old \$20.

George West & Son, Stockton, best California port, one year old, \$10; best California sherry, two years old and over, \$15.

A. Fink's Widow, San Francisco, "Gold Seal Brand," best California champagne, \$25.

H. W. Crabb, Napa, best general display of California wines and brandies, \$100.

J. A. Donet, Jackson, special premiums recommended for Angelica and port.

J. A. Mathews, Napa, special premiums recommended for Zinfandel and Riesling.

THINGS HAVE CHANGED.

A long description appears in the *Sacramento Record Union* of October 25, 1859, of a wine press which the reporter saw in operation at Smith's Garden—then a lovely and highly improved resort on the bank of the American river a short distance beyond the Tivoli house. The grape crusher was quite a curiosity in those days and the article in the paper concluded with the expression of a hope that within a few years there might be "a dozen wine presses within hailing distance of Sacramento." The wine presses are here, there and everywhere, but the famous Smith's Gardens have passed away before the rush of the American's mighty floods and the once beautiful flower-beds and orchards are buried under sand and slickens. Where once beaus and belles of Sacramento were wont to take moonlight promenades and "smack their lips" (over the luscious fruits that hung from the boughs of trees that lined the walks), the moon now shines upon the glistening sands, over which the coyote and leon glide stealthily on their excursions to and from neighboring hen-roosts.

FERTILIZING VINEYARDS.

Many vineyards in Los Angeles and other southern counties will this year yield no crop to speak of where formerly there was a bounteous yield. Some new and deadly vine disease was at first given out as the cause, but later and more careful investigation seems to bear out the idea that the loss of vines should properly be attributed to a loss of vitality in the land in which they were growing. Continued cropping so reduced the strength of the land that it could no longer sustain the vines, hence they starved to death for want of proper nourishment. Since these facts have been given out some of the metropolitan dailies have been speculating upon the probable length of time Fresno lands will be able to bear the strain of two crops of grapes per season without giving out. And those same papers exhibit their stupendous ignorance of the raisin industry in Fresno county by warning our vineyardists to cease taxing their lands with enormous crops without returning an equal amount of fertilization. The water used for irrigating the vineyards at Fresno county carries in solution more matter of a fertilizing nature than metropolitan land-plaster dealers and editors ever dreamed of. The life of our soil is obtained from the hundreds of miles of canals, fed from the eternal snow banks of the Sierra Nevada. So long as the system of winter flooding continues the vineyards of Fresno county will continue the most productive and healthy in the State. Hillside lands must be renewed, no matter whether devoted to wheat or fruit growing. Valley lands must likewise be strengthened from time to time as they become weak from over-producing, but Fresno vineyard lands will never require any guano, gypsum or patent land plaster so long as our present system of irrigation prevails.—*Fresno Republican*.

CALIFORNIA BRANDY TO THE FORE.

California brandy that has been stored with the Louisville Public Warehouse Company since last spring shows a development that is very remarkable. Some dealers who have examined it pronounce it the finest American grape brandy they have ever seen. There seems to be something about the climate of Kentucky that peculiarly suits the development of fine spirits. —*Bonfords*.

NEW RED WINES.

A Great French Authority Prescribes Their Treatment.

We have already spoken, in discussing the drawing off of the must from the pomace, of the inconveniences which result from performing this operation either too early or too late. Let us suppose, therefore, that the wine has been drawn off and filled into casks, an operation which may be performed in two days. Either the casks are placed directly under the tank or the wine is drawn off into a tub and carried in buckets to the cellar. Here it is poured through funnels into the casks, care being taken to distribute each drawing in equal parts through the casks required to receive the contents of the several fermenting tanks, in order that a homogenous wine should result. Before entering into details we desire to call attention to a widespread error as to the amount of labor and attention which should be bestowed on the wine. Many wine makers and coopers think they have done all that can be done for the wines which are in their charge if they have filled up the casks and racked at periods which are fixed by tradition; but whosoever has experience in the business, knows that it is impossible to state precisely the time when racking is necessary. Intelligent care, frequent and timely racking, are required to preserve the wine from injurious alterations, which can be produced by various causes. Thus, even if a wine is racked at certain periods, this does not mean that everything required has been done for; for perhaps the other precautions have been neglected, which its nature, its composition, the cellar in which it is placed, and the alterations which it may possibly undergo, make necessary.

Young wines, after having been pressed, have, as a rule, not completed their fermentation, and though they may not contain any quantity of sugar which is appreciable either to the taste or to the spindle, they continue to ferment in the barrel. Under such circumstances a small quantity of alcohol is formed by the transformation of the small amount of the fruit sugar which remains in the wine; but this after fermentation is not always a vinous one, particularly if the first fermentation has been well conducted. Sometimes the prickling taste which the wine retains some days after having been pressed, is mostly due to carbonic acid, which is gradually given off. The wine should be attentively watched at this time, and the casks should be bunged hermetically as soon as the after fermentation is over—that is, when the wine has lost the prickling taste which is due to the presence of carbonic acid, and when no more of this gas escapes through the bunghole.

As soon as the casks are filled, they should be placed on racks, or on blocks of wood, and be bunged; then the bung is taken out again and some more wine added so that the cask is filled up to the bunghole. When this is done the bunghole is covered with a flat piece of wood, or with a new bung, which is placed loosely on the bunghole, with its thicker end downwards, or with vine leaves loaded down with sand; thus the casks are only loosely closed, so that the carbonic acid gas may easily escape. Every two days the casks are filled up to the bunghole with wine from the same vintage, to make good the loss by evaporation. There are also used for young wines which are still fermenting, various

other kinds of bungs, which allow the passage of the gas through a small aperture; but these bungs are objectionable, because they also give access to the air, and moldiness sets in as soon as the liberation of carbonic acid gas has ceased.

The wine should be tasted each time the filling up is done, and as soon as it is found that the after-fermentation has stopped and no more carbonic acid is liberated, the casks should be solidly bunged with ordinary bungs. The best for this purpose are conic bungs made from oak and carefully turned. From now on the cask should be filled up at least every eight days.

The young wines are sometimes turbid on leaving the fermenting tank, particularly if they have been drawn off at other than the right time.

The filling up of the barrels is very simple. For this a vessel is employed specially prepared with a hooked nozzle, for casks filled up with this utensil so as to partly cover the bungs causes some loss of wine to take place, particularly in the hands of untrained workmen, owing the difficulty of seeing if the cask is full.

When the wines which have been made from perfectly sound and ripe grapes have been pressed, and when the violent fermentation is over, if the pressing has been done at the proper time, they are almost clear, though during the tumultuous generation of carbonic acid they were turbid. This first natural clarification is due to the formation of insoluble compounds consisting of organic albumen, tannin, pectine, etc., which are coagulated or precipitated by alcohol; but it is chiefly due to the cessation of the ascending movement of the bubbles of carbonic acid; the latter by rising from the wort to the surface, carries up and leaves in suspension a number of foreign substances, such as particles of the skins, seeds, coloring matter, organic salts and particularly a great deal of salts of tartar. When the violent evolution of carbonic acid ceases, a part of these matters sink to the bottom of the liquid owing to their gravity and thus a mechanical and chemical clearing results. The latter is due as we have already remarked, to the chemical reactions which go on between the various components of the new wine.

As long as a visible fermentation goes on, and as long as carbonic acid is evolved, the lees, which are formed by the insoluble matters do not settle to the bottom of the casks, but remain in suspension. This is the reason why the wines become turbid, and that often they are less clear several days after than immediately after having been pressed, but as soon as the fermentation is over a more or less complete precipitation of the first lees called *bourres* is affected. These lees contain a great deal of ferments, of tartrates, of insoluble coloring matters and other salts.

As soon as the after-fermentation has ceased and the wine has become clear, it is advisable to rack it off as soon as possible from the first lees, in order to preserve it from the action of the ferments, which are contained in the latter. This first racking cannot be done at any fixed time. The period depends upon the nature of the wine the temperature of the atmosphere etc. Generally, when a wine is well made, the fermentation ceases entirely during the month of November; it clears then, and can be racked for the first time in December.

We have repeatedly observed that wines which have been racked with care as soon as the fermentation has stopped and as soon

as the first lees have been deposited, are less liable to undergo an after-fermentation than those which have been allowed to remain on the lees until spring-time, and that they become perfectly clear with the least difficulty. This fact may be explained thus: By the end of November and in December the temperature sinks gradually and exercises on the wine a contracting influence, thus facilitating clearing and precipitation of the insoluble matters. If, on the contrary, the first racking is done as late as March (the time when generally the first racking is done), the wine may experience a slight after-fermentation before the racking. This after-fermentation is due to the presence of ferments in the lees. At this time of the year the gradual rise in the temperature expands the wines and disturbs the lees, of which the slightest particles mix with the wine and produce turbidity. Under such circumstances the wine is racked off in a turbid state, holding in suspension a quantity of ferments; then it becomes difficult to clarify the wine and preserve it from secondary fermentation. Sometimes even it assumes a disagreeable taste of lees. These accidents can be avoided by racking the first time in December, and by finishing the spring racking before the temperature has risen considerably—for instance during the month of March.

The barrels containing the new wines should rest in the warehouse until the autumnal equinox which follows the vintage, i. e., until September. They should be kept hermetically bunged and always full. They should be filled once every eight days in close cellars and twice a week in ventilated cellars, in which the evaporation is considerable. At any rate, it should be ascertained if the wine is inclined to moldiness or not, because in this case it is best to bung the casks very carefully. If the casks are piled in single tiers they are filled up by means of the ordinary filling-pot; but if they are stacked high care is taken to use long bungs in order to make it easier to take them out, and the filling up is done with the help of the pot and of a banded funnel in the shape of a Z. This funnel which is called a Z funnel, is arranged in such a manner that near its end can be fixed a piece of candle, destined to light the bunghole. The linen which is used to wrap the bungs should be kept clean and renewed as soon as it becomes dirty or acquires an acid odor.

By smoothing and rounding out the bunghole well, and by using long bungs, which are carefully turned, it is possible to bung hermetically by hand without the necessity of wrapping the bung in linen.

After the first two rackings of December and of March the wine is racked a third time in the month of June and for the fourth and last time during the autumnal equinox. Afterwards the casks are permanently bunged and placed with the bung sideways. From this time the wines should be treated as old wines.

These prescriptions apply to the wines which are stored in close cellars and to wines which do not "work," and indeed, some wines are liable to set in "working," even when the after-fermentation is over, notwithstanding they may have been repeatedly racked. This happens particularly with wines which have been moved, shifted transported without having been racked at all, and also with those which are stored in cellars whose temperature is not constant. In the first case, the after-fermentation should be prevented by timely

racking; the condition of the wine should be also ascertained by frequent tasting.

In summing up the treatment which should be bestowed on new wines consists:

1. In placing in well-hooped casks with loose or open bung in close cellars, and by filling them up constantly and regularly with wines of the same character.

2. In racking the new wine from the first deposit of lees as soon as the after-fermentation is over and as soon as it has cleared; that is, towards the month of December, and in racking again before the spring equinox, again toward the summer solstice and during the autumnal equinox.

3. In preventing after-fermentations by racking each time when it is found on tasting that the wine begins to "work."

If the wine is clear the use of finings should be avoided, in order not to diminish the fruity taste; but if it remains turbid after the second racking it should be treated with the whites of egg after the third racking, and the wine should remain the shortest time possible in contact with the finings.

By such a treatment, clear wines without tendency to working can be obtained, which, if they are wines of the highest quality, will keep their fruity taste. On the contrary, if the young wines are allowed to "work" after their after-fermentation is over, they lose their fruity taste, their mellowness and become dry. To avoid this dryness, which is produced by the working and which decreases considerably the value of the wines, particularly of the fine wines, the casks with wines which date from the hot years should not be placed with the bunghole sideways after the June racking, for at this time of the year the expansion resulting from the rise of temperature may set the wines to fermenting.

For the same reasons the wines have to be sent off before the regular time of the first racking should be racked from the first deposit of lees as soon as they have become clear, because if the lees mix again with the wine the latter becomes disposed to undergo after-fermentations, and thus loses its mellow taste.

During the first year the wines lose by evaporation twice as much as they lose when they are old, and the amount of labor they require is three times as great. Even if they are placed in cellars which are very well protected from the access of the air, the losses which are occasioned by evaporation, filling up and racking may reach the eight per cent. provided for by law.

In filling up the casks which are stacked up by means of the Z nozzle or funnel, it happens frequently that a few drops run out of the bunghole. The small losses which occur every time when the barrel is filled up increase the total waste considerably by the end of the year.

In the cellars of northern France—as, for instance, in Paris—the barrels with the young wines are not kept full. As soon as they arrive they are stacked in tiers just as if they were old wines. Not infrequently the bung is left undisturbed, and perhaps on the side; and in order that the cask should not be burst by the working, a gimlet-hole for vent is bored in the upper part of the bulge and left open. This method is an extremely poor one, because the contact with the air changes the wine, makes it flat and produces after-fermentations.

RAYMOND BOISBEAU.

Subscribe for the MERCHANT AND VITICULTURIST.

OUTRAGEOUS.

THE GREED OF SAN FRANCISCO RESTAURANT KEEPER.

How Their Extortionate Prices and False Labels Handicap California Wines—Some Sample Cases.

California wine is sold in the country at ten and fifteen cents a gallon. It is cheaper than milk, cheaper than beer, and almost as cheap as water.

California wine of the same quality is never sold in San Francisco restaurants at less than the rate of one dollar a gallon, and the prices range all the way up to five dollars a gallon for wine which is really worth fifty cents.

It is this system of over-charging which, in large measure, prevents the consumption of native wines by the middle and better class of Americans. Why these restaurants imagine that the name "wine" should be a signal for them to charge ten prices, is difficult to imagine, and they could do no better service to themselves and to the California wine industry than by carefully revising their wine lists and placing their charges somewhere within reason.

Take the Delmonico restaurant for example. It is a first-class respectable place, and may be considered a type of such restaurants as the Maison Dore, Maison Riche and others which are patronized by the best class of people in the city. Here is the wine list which includes besides a great array of foreign wines. We reproduce only the California list:

	Quarts.	Pinta.
Sonoma Zinfandel.....	\$.60	\$.25
Zinfandel.....	1.00	.50
Riesling.....	.75	.50
"Delmonico" Riesling....	1.00	.37½
Hock '83.....	1.50	.75
Gutedel.....	1.50	.75

The prices for foreign wines range all the way up to \$5.00 for Chateau Lafitte and \$4.00 for Chateau Yquem. Champagnes are \$5.00 a bottle.

Without commenting on the prices of foreign goods, we say most emphatically that the prices for California wines are beyond all reason and sense. The wines are put up in regulation bottles and are profusely labeled "Delmonico." The vineyard at which they were produced is not specified.

The wine which goes under the label "Sonoma Zinfandel," and which is sold at fifty cents per quart bottle or about \$2.50 per gallon, is not a specially good wine. In fact it is decidedly weak in body and we would like to accept a contract to furnish 20,000 gallons of wine far better, yes, vastly superior to it, for the modest sum of twenty-five cents a gallon. This would leave the restaurant the low profit of \$2.25 a gallon for handling California goods.

The Zinfandel that is rated at \$1 per bottle or \$12 per dozen, is a fairly good wine. It might be worth \$3 or \$3.50 per dozen of any dealer in San Francisco. We can discount it at any dealers, and we know of dozens of cellar men who would jump at the chance to sell equally as good wine at forty cents a gallon, and let the Delmonico people plaster it over with labels if the proprietor sees fit.

The seventy-five cent Riesling is a very ordinary grade of wine, such as is sold in the country for fifteen to twenty cents. A Napa valley producer recently sold a lot of three-year-old Riesling to the American Cham-

pagoe Co., which was an infinitely better wine at thirty-five cents.

The "Delmonico" Riesling (price \$1 per bottle), we can beat at \$6 and less per case. We can leave it far behind at that price, and the same remarks apply to that \$1.60 per bottle Hock and Gutedel. Wine men of California, think of restaurants in San Francisco assessing the public \$18 per dozen for Gutedel and Hock, for which \$6 a dozen would be a big figure at retail, and which you would gladly sell at fifty cents a gallon.

The restaurant of A. W. Wilson on Post street, back of the White House, may be taken as a type of the second class restaurant of San Francisco, to which class also belongs the Popular on Geary street, the Southern Pacific on Summer street, Mannings on Powell street, the United States, the Miners and a vast number of smaller concerns.

At the Wilson restaurant hundreds, and possibly thousands, of people eat daily. The restaurant is, in fact, second class only in prices. It is patronized by highly respectable people from San Francisco, and it is a great resort for visitors from the country. Here is Mr. Wilson's wine list:

	Quarts.	Pints.
Table Claret.....	\$.25	\$ 10
Zinfandel.....	.15	.15
Zinfandel.....	.50	.25
Zinfandel (per glass)....	.10	.10
White Wine.....	.25	.10
Riesling.....	.50	.25
Hock.....	.25	.25

The table claret is served in ordinary unlabeled bottles and is merely ten cents a gallon claret. It is raw and rough. At a \$1.25 a gallon, counting five bottles to the gallon, Mr. Wilson ought to be able to furnish a better wine.

The fifteen cents a pint Zinfandel bears McIvers' label, but when served to the MERCHANT AND VITICULTURIST's wine expert, the bottle had no capsule on. We are confident that Mr. McIver can supply a better grade of wine than that, at the rate of fifteen cents per pint bottle, unless Mr. Wilson forestalls him by wanting too much profit.

The fifty cents a bottle Zinfandel is also McIvers. We have tasted better wine than that from McIver's vineyard, which the gentleman would gladly sell at less than \$6 a case. The twenty-five cents a bottle white wine is ordinary; it can be bought in great quantity at twelve and fifteen cents a gallon. The fifty cent Riesling is McIvers, and is a good table wine. The Hock is also good, but the price in both cases is too high.

There is a lesson in all this for the wine producers, and we hope that the restaurant men will see it too. France, with 740,000,000 gallons of wine, annually produces from 3,000,000 to 5,000,000 gallons of the highest class; all California wines are not even medium class. And when the wine producers of this State are clamoring for fifteen cents a gallon for their wines, the idiosyncrasy of charging the consumers ten prices is the more injurious.

The writer found a curious state of affairs at the Southern Pacific restaurant on Summer street, which is a place of the same class as Wilsons. The Southern Pacific man has prices about the same as Wilson. Then he sells "French Sherry" and "French Port" at \$1 per bottle, the same price as California port and sherry. The ordinary consumer, and perhaps the Southern Pacific man, does not see the jokelet in "French Port" and "French Sherry." The wine men of California, however, will promptly copper each label.

CLERGYMEN PROTEST.

They Strongly Object to Prohibitory Laws.

The following document sent to several thousand clergymen in the United States, signed by men of undoubted Christian character and religious zeal ought to be reprinted under the auspices of The California Protective Association and sent to the clergy of the entire State. Here it is:

Reverend and Dear Sir:—A question of importance claims the attention of the church as a whole and the ministry in particular. A dangerous foe in deep disguise is at our doors.

That intemperance is a great evil none will deny. That it extensively prevails is painfully evident. That all Christians should sanction every effort made for the suppressing of this vice is a plain duty.

But can we as ministers of the gospel afford to give our influence in support of such measures as subvert the very foundations of the Christian faith? Are we justified in withholding our active opposition to legal enactments which practically nullify the teachings of the Bible, contravene the spirit of the gospel and condemn the conduct of the Savior?

Existing circumstances force these questions upon us for consideration. The Old Testament prophets and saints accepted and used wine as a good thing and God many times declares it to be such. The Savior used wine as a beverage, made and furnished it to others for a like purpose and also sanctified it as a Sacramental element. These facts are well known to all careful students of the scriptures. Yet wine of the same kind as that so often and so emphatically sanctioned by the prophets, the saints and the Savior is characterized by many as "the beverage of hell," "the drink of the devils," "liquid damnation;" etc. The Woman's Christian Temperance Union officially declares it "a sacrilege" to use such wines at the Lord's table, and they with many others, avow the intention of continuing their efforts until such wine is banished from the sacramental altar.

To this end we are asked by these parties and those co-operating with them to support a legal enactment which will make it a violation of constitutional law to manufacture or sell for use as a beverage any wine or other liquor containing alcohol. Should they succeed in this, it will be comparatively easy for them to take the next step, and prohibit wine for sacramental purposes also; as already has been done in Kansas and was proposed in Michigan and Oregon.

It is self-evident that if the prophets, the saints, the Savior and the Bible are right on the subject of temperance then this class of modern reformers is wrong. On the other hand, if the prohibitionists of the present day are right, then the prophets, the saints, the Savior and the Bible are false guides, which it is legally unlawful and morally unsafe to follow. Are we prepared to admit it, either openly or tacitly, that the prophets, the saints, the Savior and the Bible are wrong, and the prohibitionists right?

Shall we assume that we have outgrown the Bible and the example of Jesus, and that we have fallen upon a time when neither of these will apply to our condition—a time when it is a crime worthy of fine and imprisonment to practice the teachings of the one or imitate the teachings of the other? If so, what is to be our guide in morals and religion? How can we know

that we have not outgrown the teaching of the scriptures and the example of Christ in some or all other respects also?

Shall we argue that the abuse of intoxicants renders it necessary that we resort to prohibition as a remedy notwithstanding the fact that it contradicts the teachings of inspiration, contravenes the spirit of the gospel and condemns the conduct of the Savior?

If so, then, upon the same principle does not the fact that the profession of religion is greatly abused, which abuse is greatly detrimental to society—perhaps even more so than is the case with intoxicating beverages—render it proper that we prohibit by constitutional enactment, enforced by fine and imprisonment, the profession of religion?

Is it not on the part of the church an abandonment of the fundamental principles of the gospel, and a practical confession of our want of faith in the divinely appointed means for promoting temperance when we thus invoke the use of carnal weapons, contrary to the word of God? Is it not the very essence of infidelity, and the very spirit of anti-Christ to follow the light of our own reason in preference to the instructions of inspiration and resort to legal enactments, the letter and spirit of which are in direct opposition to the letter of the Bible, the spirit of the gospel and the recorded conduct of the Savior?

Is it wise, or consistent with our duty as ministers of the gospel, to disregard these logical and moral sequences of prohibition? Is it not time that Zion's watchmen awake, lift up the voice and cry against this insidious foe which, under the guise of promoting temperance, seeks to destroy the foundations of our faith. "If the foundations be destroyed what can the righteous do?" Ps. 11:3.

Dear as we love the cause of temperance, much as we admire the zeal of the W. C. T. U., and other well meaning organizations and individuals, our first duty to ourselves and to those to whom we sustain the relation of shepherd, is loyalty to God, and to His will as expressed in His word and in the teaching and example of His Son, Jesus.

Very respectfully yours,
J. R. Sikes, Ferrysville, O.
Rev. I. Dierich, Pittsburg Pa.
Rev. C. K. Drumburgh, Pa.
Rev. Geo. Dillman, Fostoria, O.
Rev. P. A. Peter, West Baltimore O.
Rev. H. R. R. Wendel, Harrisburg, Pa.

From a clerical, a biblical, a theological standpoint we cannot see how the clergy of any denomination can take a different view of this question than as in the above letter so sensibly expressed.

RELIEVES IN PRINTER'S INK.

Professor Diehman, of the Edge Hill vineyard is a strong advocate of the use of "printers ink," and says it is the only true road to success in any business in this enlightened age. He says that after our wine reaches New York it should be advertised on a large scale. "The American people," says he, "are willing to pay well for anything of a first-class nature, or that which suits them, and I am confident that \$1 per gallon can be obtained."

J. W. CARMANT, 25 Kearny Street, San Francisco, just opened new styles in scarfs and gloves, and full style in Tailoring Department.

THE TRADE.

Capt. Harry Hunt, of Moore, Hunt & Co., who is now in New York, is expected to return about December 1st.

Under the guiding care of Macondray & Co., Louis Roederer champagne is meeting with a flattering reception.

A. G. Chauche reports a very unusual demand for Sauternes de lute, notwithstanding prices are higher than for some time past.

Three of the principal breweries of Indianapolis, the Lieber, Schmidt and Maus, have been sold to the English syndicate for \$2,000,000.

Joseph Melzer & Company, are paying particular attention to the needs of the Mexican trade. New shipments by rail to the republic to the south have lately been very heavy.

The local and interior retail trade might profitably keep its eye on the advertisement of Schardin & Co. Their specialties are "Royal Stage" and "Old Pal" whiskies and their motto "good goods for close prices."

The Golden Gate Distilling Co. have removed from their former office at 107 Front street to more commodious quarters at 122 Front street, where they will be pleased to see their friends and patrons.

Major Barnes, who has been in this city for some time past, extending the market for the well-known Pepper whisky, returned to Lexington, during the fortnight, well pleased with the result of his visit.

The membership of the wholesale wine trade has been increased by the addition of the new firm of B. Frapoli & Co. They have a fine location and an extensive cellar at 712 and 714 Battery street. They have a large storage capacity and have begun business under very satisfactory auspices.

"Husson & Drayner," is the firm name of a new wholesale wine house located at 629 Sacramento street. Their cellar is splendidly equipped, and has an immense storage capacity; and their vineyard is the well-known "Two Brothers" vineyard near Healdsburg. The firm will cater to families and the trade.

Kuhls, Schwarke & Co., now have one of the finest and commodious cellars in the city. Their quarters at Sutter and Kearny are well adapted to the requirements of the wholesale trade and as a location for the finest class of family trade there could be no better place. The firm is justly proud of its handsome cellars.

Brandy distillers who are thinking of shipping brandy to the east for storage may learn something to their advantage by reading the card addressed to them by J. D. W. Sherman, of New York, who conducts a bonded warehouse. He offers special inducements to those who want storage of that kind. His card appears in another column.

Mr. H. Hunt, of Moore, Hunt & Co., San Francisco, is in the city, the guest of his warm friend and partner, Mr. Geo. H. Moore. Mr. Hunt reports crops excellent on the Pacific coast and business good. As it is his first trip east for a good many years Mr. Hunt will make a tour of the Eastern States before returning home. His wife and some of his children accompany him. —Bonfort's.

Wholesale and retail dealers in this city and the interior who are interested in high grade champagnes, would do well to examine the advertisement of Wm. Wolff & Co., sole agents for "Pommery Sec" on this coast. The opening of the fall trade indicates that the brand will have a heavy run this winter. They received two carloads of "Pommery" during the fortnight, and will have handled 9000 cases of the goods for the year 1889.

Harris, Kingston & Co., the Napa county wine men, are a shining example of what can be accomplished with good goods backed by brains and business activity. A few

months ago they opened a cellar at 110 Stevenson street, and began operations on a modest scale. They have now outgrown their quarters and their increase of business has forced them to take a more commodious place. Next week they will be located at 123 to 127 Eddy street, under the Hackmeier Hotel. Their new cellar is 60x120 feet, and the firm intends to keep 100,000 gallons of wine in stock in this city. It is their purpose to cater to the wholesale trade exclusively henceforth.

The Supreme Court of Iowa has reaffirmed the constitutionality of the Iowa prohibitory liquor law in the case of Leisy et al. vs. Harden. The case arose upon action of replevin involving the right to the possession of a quantity of beer in sealed vessels bearing United States Internal Revenue stamps over the plugs. The liquor was shipped by an Illinois firm to their agent in Keokuk, Iowa, and was offered for sale in unbroken packages. The Superior Court of Keokuk found, as a fact, that the beer was kept on sale for the purpose of being sold in violation of the Iowa prohibitory law, but held that the law was unconstitutional and void. The Supreme Court reversed this decision, holding that the law was constitutional. Judge Rotherick said, in reference to the plaintiffs' claim that they were residents of Illinois: "It is true they claim that in this case there is the exception that the plaintiff and appellees are citizens and residents of Illinois and produce and manufacture beer in that State and sell it as manufacturers, but no claim is made in the argument, and we discover no reason why the laws of this State, which forbid the sale of intoxicating liquors are not applicable to all persons, no matter where they abide."

ALCOHOL AND VITALITY.

Another Proof That Alcohol is a Food.

The report of a committee of the British Medical Association concerning longevity and the use of alcohol is attracting a good deal of discussion. The investigations of the committee were directed especially in three classes: those who do not take alcoholic beverages, those who use them in moderation and that class which uses them to excess. The committee examined in all 4231 cases of deceased persons and ascertained the average duration of the life of each one of the various grades. The total abstainers attained the average age of fifty-one years and twenty-two days. The average life of those termed habitually temperate drinkers were found to be sixty-three years and thirteen days. Careless drinkers, people who drank, not for the purpose of getting drunk, but simply as it happened, lived to be fifty-nine years and sixty-seven days. Free drinkers, those who drank habitually, reached the age of fifty-seven years and fifty-nine days. Decidedly intemperate drinkers quit drinking at the average age of fifty-three years and thirteen days. It follows from this conclusion, that total abstainers do not live as long as temperate drinkers, careless drinkers, or free drinkers.

FOLLOWING CALIFORNIA'S EXAMPLE.

Australia is waking up to its possibilities as a wine producing country, and will no doubt be heard of as a rival to California before very long. In Melbourne there is a Board of viticulture which recently proposed the establishment, at public expense, of an experimental vineyard and school of viticulture for the colony. The suggestion has now been accepted by the Minister of lands, and a site has been selected for the purpose at Rutherglen. The area selected is 200 acres and it will be permanently reserved for the purpose. Instructions will be imparted at the institution by capable teachers in the most improved methods of vine cultivation, and experiments will be conducted with the view of testing the value of new plants said to be suitable for growth in Victoria. Funds for conducting the schools will be provided in the present year's estimates, but pending the final vote the Minister has authorized the expenditure of a sum sufficient to at once plant twenty acres of the reserve and so expedite the work.



Louis Roederer Champagne.

THE HIGHEST GRADE CHAMPAGNE IN THE WORLD.

WHITE LABEL, "CARTE BLANCHE," A Magnificent Rich Wine,
BROWN LABEL, "GRAND VIN SEC," Perfection of a Dry Wine.

See that every Bottle bears the private label of
MACONDRAY & CO.,
Sole Agents for the Pacific Coast.

KUHLS, SCHWARKE & CO.

WHOLESALE WINE AND LIQUOR MERCHANTS,

— California Wines and Brandies. —

O. K. GOLDWATER BOURBON AND RYE WHISKIES.

123-129 SUTTER STREET. SAN FRANCISCO, CAL.
CORNER KEARNY ST.

CALIFORNIA WINE GROWER'S UNION,

— PURE —

California Wines and Brandies

116 BATTERY STREET,

SAN FRANCISCO, CAL.

CRANE, HASTINGS & CO.

IMPORTERS AND WHOLESALE

Liquor and Wine Merchants

Choice Old Cabinet Ky. Bourbon, O K Kentucky Bourbon A A, Copper Distilled C V Ky. Bourbon

316 SACRAMENTO STREET, - SAN FRANCISCO.

FRED LOY.

J. P. SCHARDIN.

SCHARDIN & CO.,

Wine and Liquor Merchants

:- Sole Agents for "Royal Stage" and "Old Pal Whiskies." :-

16, 18 and 20 GRANT AVENUE, (formerly Dupont St.) Blythe's Building, S. F.

J. D. SIEDE,

J. F. FLAGEMAN,

F. C. SIEBE.

SIEBE BROS. & FLAGEMAN,

328 to 336 Sansome Street,

WINE AND LIQUOR MERCHANTS

SOLE AGENTS FOR THE

Celebrated O. K. Rosedale Whiskey.

SAN FRANCISCO, CAL.

THE CELEBRATED

PERUVIAN BITTERS.

A Superb Appetizer. A Royal Tonic. Cures Dyspepsia.

WILMERDING & CO. Agents.

214 AND 216 FRONT ST., - SAN FRANCISCO.

Also Agents for DELMONICO CHAMPAGNE.

KOHLER & FROHLING,**PIONEER WINE HOUSE,**

— ESTABLISHED 1854. —

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CALIFORNIA : WINES : and : BRANDIES.*Vineyards in Los Angeles County, Sonoma County,
Merced County and Fresno County.*626 MONTGOMERY STREET, - - - - - SAN FRANCISCO
41-45 BROADWAY STREET, - - - - - NEW YORK.**Arpad Haraszthy & Co.****VINEYARD PROPRIETORS**

— AND —

SHIPPERS OF CALIFORNIA WINES.

530 Washington Street, San Francisco, Cal.

I. DE TURK

SANTA ROSA, CALIFORNIA.

Pure California Wines and Brandies,

FINE LOTS OF ZINFANDEL AND RIESLING—VINTAGES OF 1884-85-86-87-88.

SAN FRANCISCO OFFICE, C. M. MORG, MGR., 219 SACRAMENTO ST.
NEW YORK OFFICE - - - - - 49 BEAVER STREET**LACHMAN & JACOBI,****California Wines and Brandies,****BRYANT AND SECOND STS.**

SAN FRANCISCO.

S. LACHMAN & CO.,

458 to 465 Breunnn St., San Francisco.

CALIFORNIA WINES AND BRANDIES,

FINEST AND LARGEST STOCK, FULLY MATURED.

CALIFORNIA SHERRIES A SPECIALTY.

NEW YORK OFFICE, - - - - - 22-26 ELM STREET.

C. CARPY & CO.,

— PRODUCERS OF —

CALIFORNIA WINES AND BRANDIES.

515 & 517 SACRAMENTO ST., S. F.

Wine Vaults and Wineries at Napa City.

EL PINAL VINEYARD,**GEO. WEST & SON,**

— MANUFACTURERS OF —

CALIFORNIA WINES AND BRANDIES,

STOCKTON, CALIFORNIA.

H. H. HARRIS.

T. KINGSTON.

Harris, Kingston & Co.,

WINE GROWERS AND DISTILLERS, and

Dealers in PURE CALIFORNIA WINES & BRANDIES,



VINEYARDS & CELLARS:

Rutherford,

Napa Co., Cal.

VAULTS:

Nos. 123-127 Eddy Street,

UNDER HACKMEIER'S HOTEL,

San Francisco, Cal.

J. Gundlach

Chas. Bundschu.



NEW YORK OFFICE:

52 WARREN STREET.

SCHRAMSBERGER**PURE CALIFORNIA WINES****SHERWOOD & SHERWOOD,**

COMMERCIAL AGENTS

For the famous California Wines made from the PURE GRAPE JUICE,
and stored for years in Sub-Mountain Cellars.

212-214 MARKET STREET, - - - - - SAN FRANCISCO.

CHAS. W. FORE.

JOHN SPRUANCE.

Spruance, Stanley & Co.,

IMPORTERS AND JOBBERS OF FINE

WHISKIES, : WINES : AND : LIQUORS

Sole Agents for the CELEBRATED AFRICAN STOMACH BITTERS.

410 FRONT STREET, - SAN FRANCISCO.

WM. MELCZER,

Jos. MELCZER.

JOSEPH MELCZER & CO.

— Growers of and Dealers in Select —

California : Wines : and : Brandies,

504-506 Market Street, - - - - - San Francisco.

Proprietors Glen Ellen Wine Vaults.

ALFRED GREENEBAUM & CO.,**Shippers of California Wines,**

51, 53, 55, 57, 59 and 61 First Street,

Union Foundry Block,

SAN FRANCISCO.

699 Broadway cor. Fourth, New York City. - - 29-31 River St., Chicago.

COMMISSIONER MASON.

He Defends the Acts of the Revenue Officers.

A dispatch from Washington setting forth the statements of Internal Revenue Commissioner Mason, regarding the acts of his subordinates in harassing the brandy distillers of this State, came too late for publication in our last issue. Commissioner Mason makes a very plain and candid statement of the case from his standpoint, but we are inclined to think that he would regard the matter in a different light if he were a brandy distiller of California. The dispatch follows:

California wine producers have lately complained greatly of the severe restrictions placed on their production of fruit brandy for the fortification of sweet wines, claiming that unnecessary vigilance was used over their distilleries. It has been claimed by wine growers that a larger number than usual of gaugers have been placed over the brandy distilleries in the south, and that Special Revenue Agents Eldridge and Thomas have been peculiarly pernicious in their activity this season.

So great has the excitement over the matter grown that Congressman Vandever wrote J. De Barth Shorb late in September asserting that the internal revenue was being run by a whisky ring in its own interest.

The Los Angeles Board of Trade adopted a long series of resolutions denouncing the action of the revenue authorities; and Senator Stanford and Representative Morrow, upon the representation of Southern California wine growers, sent a long telegram to the Secretary of the Treasury requesting that agents Eldridge and Thomas be transferred to new fields of usefulness.

The agents were given a chance to defend themselves, and both state that they had not been in the field for over a month. The Internal Revenue Bureau, however, is much disturbed over the charges that it is dominated by a "whisky ring" and hostile to the California wine interests, and to-night Commissioner Mason authorized the agent of the California Associated Press to make the following statement:

The Internal Revenue Bureau is not hostile to the wine industry in California, nor in any other section of the United States. In the collection of a tax from fruit brandy produced from grapes and from offal of wineries, the law is alike, and the regulations and instructions governing local officers are alike and applicable to all.

It is the policy of the bureau to enforce the law and regulations referred to in a fair and impartial manner, without embarrassment to honest tax-payers, and the officers are prohibited from indulging in harassing, over-bearing or ungentlemanly conduct in the discharge of their official duties.

It is reported to this office that the practice of using illicit brandy spirits for the fortifying of the sweet wine product of California has grown to such dimensions, that the wines of that character can no longer be produced by honest taxpayers at a profit, and that a special branch of the wine industry has fallen into the hands of a class of irresponsible men, who produce a crop and sell it at a price which proves conclusively that the wines were never fortified with spirits, upon which taxes have been paid. This fact is said to be well established, and admitted by every well advised grape grower and wine producer in the State.

Such practices would not only be hurtful, but absolutely fatal to the success of every honest grape grower and wine producer on the Pacific coast.

No matter what the sympathy of the Commissioner of Internal Revenue may be with reference to the amendment of the law so as to admit of the use of free spirits for fortifying sweet wines, the law, as it now stands, forbids it, and the Commissioner deems it his duty to enforce the law.

It is stated that the number of officials employed in California this year for the purpose of visiting distilleries and overseeing the collection of tax on fruit brandy is no greater than that of former years. While it is true that special gaugers have been employed in both districts, it is also true that a less number of special deputies have been employed. This was done with a view to increasing the efficiency of the force and at the same time of reducing the expense, the gauger being able to do all that was before done by both officers, thus saving of double expense, or nearly so. The selection of the men appointed to fill these offices was a matter purely local to the two collection districts in California, all of them being recommended or endorsed by the influence found necessary to secure the recommendation of the respective Collectors and on whose endorsements the Commissioner acted in his recommendations to the Secretary of the Treasury, and if they have been honest, industrious and intelligent in the discharge of their official duties it is honorable to them and complimentary to those who endorsed them, and flattering to the Collectors under whose orders the work has been done, and very gratifying to the Commissioner.

It is further stated that all the men employed in this work, with the exception of eighteen special gaugers, in the two districts are old and experienced officers, from the Collectors down, all having a practical knowledge of the duties required."

CARPY & CO.

They See a Bright Future for the Wine Industry.

The following letter addressed to the grape growers of Napa county by C. Carpy & Co., of this city, is of particular value as indicating the feeling of the dealers regarding the future of the wine industry:

"Owing to the incessant rains of the last few days, which have spoiled all grapes that were not picked, we wish to let our patrons know that we have concluded to shut down our winery, independent of our desire to help our Napa vintyardists. So far as ascertained, the vintage of '89 is a failure as regards quantity and we foresee much higher prices for grapes in 1890. The wine industry seems to enter a new era and will become an enterprise as lucrative as formerly; so we repeat to the grape growers: Courage, and cultivate your vineyards; your constant and hard work will be rewarded in the near future."

C. CARPY & Co.

IMPORTANT.

I desire to lease on share, my Livermore farm consisting of 20 acres of orchard and 100 acres of vineyard, all in full bearing, equipped with stock and implements, a complete wine cellar, apparatus for drying fruit, a neat and comfortable dwelling, situate adjoining the station on the railroad. For further particulars enquire of me at Bello station.

J. H. WHEELER.

INCORPORATED 1881.

480 ACRES

TREES AND PLANTS.

CALIFORNIA NURSERY CO.,

NILES, ALAMEDA COUNTY, CAL.

Largest Stock on the Pacific Coast.

Fruit Trees, Olives, Oranges and Lemons, Nut Trees, Wine and Table Grapes, Berry Plants, Shade Trees, Evergreens, Shrubs, Roses, Etc., Etc., Etc.

FOR COMPLETE LIST, SEND FOR OUR NEW CATALOGUE.

JOHN ROCK, Manager - CALIFORNIA NURSERY CO.
Niles, Alameda County, Cal.

Established 1853.

STOCKTON NURSERY.

Largest Stock of Rooted Vines on the Pacific Coast.

Muscat of Alexandria, Muscat de la Gordo Blanco, Tokay, Rose Peru, Empress, Ferrara, Verdel, Seckel, Sultan, Hamburg, Morocco, Sweetwater, Almeria, Isabella, Zinfandel, Trossan, West's Prolific, Berger, Folle Blanche, Mission, Charbon, Cabernet Franc, Cabernet Sauvignon, Carignan, Petite Bonchet, Platters' Black Burgundy, Malbec, Tannet, Bona, Mondouze, Le-noir.

Peaches, Apricots, Plums, Prunes, Almonds, Cherries, Pears, Apples, Figs, Olives, Oranges, Walnuts, and small fruits, as well as a complete assortment of Ornamental Trees, Plants, Shrubs and Greenhouse Plants, Etc.

SEND FOR PRICE LIST AND CATALOGUE.

E. C. CLOWES, Proprietor,
STOCKTON, CALIFORNIA.

TREES AND SEEDS.

Trumbull & Beebe's Nurseries.

ESTABLISHED 1852.

500,000—FRUIT TREES—500,000
FOR SALE.

Having added by purchase, to that of our own growing, the entire nursery stock grown at James Shinn's Nurseries, Niles, Cal., we are better prepared than ever before to meet the increasing demand for trees, and offer for the season of 1889-90 the largest and most complete assortment of Nursery Stock on the Pacific Coast, embracing all the leading varieties of Fruit, Shade and Ornamental Trees, Roses, Plants, etc., etc. BERRY BUSHES of all kinds in quantities to suit. 200,000 GRAPE VINES (strong roots); also 60,000 OLIVE TREES (Mission and Picholine), Oranges, Lemons, Nut Trees, etc., etc.

NURSERIES—San Rafael, Alameda and Niles, Cal. Packing Grounds and Salesyard of Niles R.R. Station. Catalogues sent upon application. Address all communications to

TRUMBULL & BEEBE, 419-421 Sansome St., SAN FRANCISCO, CAL.

Please Mention this Paper.

JOHNSON-LOCKE

MERCANTILE COMPANY,

COMMISSION MERCHANTS,

SAN FRANCISCO.

Sole Agents Pacific Coast.

Royal Baking Powder,

Kingsford's Oswego Starch,

Walter Baker & Co's Chocolates and Cocoa

John Dwight & Co's Soda.

We will offer a full line of other Grocers' articles shortly.

CALIFORNIA WINES.

What the Critic Frank Pixley Says About Them.

In a review of "Wines and Vines of California" in the *Argonaut*, Frank Pixley has the following to say regarding wines and wine drinking:

Written from the popular standpoint, the author has made no attempt to instruct wine makers, but she has greatly strengthened the faltering allegiance of consumers and would-be connoisseurs to our native wines. The recent awards by the Paris Exposition have already much improved their bouquet and flavor, and people spring up on all sides with words of praise for a product which, less than a dozen years ago, no gentleman kept on his sideboard or mentioned in polite society.

The State of California exports to the Atlantic Coast as much wine as is imported into the whole country from France, and consumes herself of native production three-fourths as much as is imported into the entire United States from all countries. The county of Napa produces as much wine, and good wine, too, as is imported into this country. No one acquainted with the varied soils and diversified climate of California can doubt that it is to this State that the American people are to look for the wines which will in time make them forget Bordeaux, Rheims, Epernay, Oporto, Madeira and Tokay. We shall probably not get a Chateau Lafite, nor Romanée Conté, nor a White Hermitage, nor a Chablis, for many years; we may never have wines quite the same. Even if we succeed to perfect processes of wine making, and furnish brands which are rich in bouquet and flavor, they may never, in the estimation of some, reach the perfection of those just named. No two wine-producing countries are precisely alike, although there may be similarity of climate in all, and often many similar conditions of soil, cultivation and manipulation. California grapes are grown in all kinds of soil, at different altitudes, and where there are dissimilar atmospheric conditions. Some of these conditions of climate, soil and altitude favor France and Italy, some Germany and Greece, and others Spain and Portugal, while not a few of the California conditions favor none of these. To a great extent, the result here will be a new one, like the individuality of a new race of human beings; but when science and skill have been exhausted in the preparation of the juices, we shall make good wines with a new nomenclature, and our rancherias, with their pretty Spanish names, will sound as sweet to the ears of the connoisseur of the next generation as do Roussillon or Ament'illado now in our own.

Planting a vineyard and making wine is a gentleman's occupation and the highest type of agriculture, and a visit to any section where the industry has taken root finds the beautiful valley and sunny slopes thickly studded with lovely country-houses, and one glance at the interior reveals the refined modern tastes of the viticulturist's family. The owners of our vineyards are thorough good fellows in every sense of the word. They represent the wealth and intelligence of the communities in which they live, and are noted throughout the State for their go-ahead principles in business, and their admirable social qualities. But the American proper is not a wine drinker, that is, he does not make wine a part of his food the same as tea or coffee,

but treats it as a foreign substance, to be used only for its exhilarating effects. He thinks of wine as a tippie, and, like his English cousin, much prefers something a little stronger, and unless his taste has been properly educated, nearly always selects a sweet wine when he indulges in such an extravagance. The terms "dry" and "sweet" in reference to wine, indicate the different processes in the first fermentation. For instance, a dry wine is one in which all the sugar has been turned into alcohol and carbonic acid gas in equal proportions. If a grape contains twenty-four per cent of saccharine, its alcoholic strength will be twelve per cent of proof spirit, the remainder being thrown off in carbonic gas. With sweet wines, the fermentation is suppressed at a certain stage and an addition of brandy made from grape juices is made. This latter is the common practice in making port, sherry and Madeira, and all sweet wines must be fortified with spirit to keep them or enable them to travel.

It is a common error to imagine that the natural acidity of wines—tartaric or even malic acidity—promotes acidity of the stomach. This opinion prevails largely among Americans, and they are very apt to look with aversion on any wine of a tart nature, call it undrinkable, and claim that it disagrees with them. With some disorganized stomachs this may be true, and should it prove so, their owners should immediately apply for relief to some physician. Acidity of the stomach never arises from the use of a dry, tart, acid, sound wine, but does very frequently come from an imperfectly fermented, sweet, or half-sweet wine, which only too often ferments after it has been introduced into the system. In general, the sweetest wines have more acid than the dry wines, only this acidity is disguised either by the sugar, the added brandy, or the two combined. To prove this assertion, you have only to freeze a bottle of pure white wine or claret, with a bottle of angelica or port, and note the much more abundant formations of crystals of tartar in the latter two.

Wine drinking is on the increase among educated and traveled Americans is happily true, but the great masses of Americans do not yet appreciate the wholesomeness of our table wines. When the laboring man shall drink a bottle of white or red wine with his dinner, the temperance problem in the United States will be solved. At present he comes home from work, often with a brain as much wearied as his body, and has no appetite or appreciation of the poorly cooked meal awaiting him. He simply eats to live and leaves his table with a feeling of discomfort.

That the meal hour in the average laborer's home is a cheerless time is largely the result of a false education. The wife does not know how to cook and neither knows how to eat. Let us all be thankful that there has been some slight abatement of the barbarous habit of making a child sit bolt upright at table, with a huge bowl of mosh and milk, and compelled to eat all of it on penalty of having its hands slapped and sent away from the table and starved into submission. Poor little distended stomach! How is it possible to have correct gastronomic tastes under arbitrary rules, and it often happens that one of the first things a young man or woman does on gaining majority is to revolutionize their home-table code. The great danger of breaking away from early teachings is the liability to opposite extremes.

The temperate and proper use of sound

table wines, with their pleasant fruit acids and low percentage of alcohol, is the happy means between the two factions, and this product should be so cheap that the laboring-man can indulge at his own table without it costing him more than the aggregate of coffee, beer, etc., does now. The American champagne producers are taking a step in the right direction by producing a good champagne within reach of modest purses. Wine dignifies a dinner and when the toilers may have a bottle of champagne to commemorate a birthday anniversary, or holiday, there will be more cheerful faces among them, because of improved digestion and a sense of having a share of the good things of life.

A curious trend of popularity among the native wine consumers is their predilection for clarets of a heavy order. It will be hard work even in California to educate the present generation up to an appreciation of the light, dry wines. The American is an imitative member of the human family up to a certain point, but beyond that is independence asserts itself. He travels much of late years, and he has discovered that all Europeans look upon wine as a necessity. Jonathan does not find it necessary to his happiness, but he is willing to imitate his European cousin by adding wine to his menu. There is room for fault-finding with the kind of wine he uses. He cannot quite bring himself to endorse the acid wines. He has small appreciation of the more delicate properties of these wines and asserts himself strong enough to show a decided preference for able-bodied clarets—those closely resembling Burgundy. The sons of these men will drink the right kind of table wines, their fathers never will.

Outside this State there is less wine consumed per capita, but the eastern wine drinker has correct taste, because he has excellent European wines to drink, and these men should not be slow to recognize the merits of California's vintages. Unfortunately that class were largely induced to try the first shipments from California, and alas! They have never quite recovered from that experience. That was in the days when the Mission and Zinfandel were considered the only grapes for wine making, when every kind of wine was made from one variety of grape and when cellar practice was on a par with these preposterous notions. The depression of 1876 taught the growers a severe lesson and when the phylloxera made sad havoc in the then stronghold of the industry, with a zeal characteristic of American energy, these old vines were torn up and the very best French, German, Austrian, Spanish and Italian vines were planted in their stead. On a par with this movement, inquiry and study soon corrected imperfect cellar-practices, and to-day California has some of the finest, as well as the largest cellars in the world.

THE TIME TO ACT.

The recent seizures by the Internal Revenue officials should act as an incentive to our wine men to bestir themselves and use every endeavor to have the Sweet Wine bill passed at the next session of Congress. All should join together and act in unison in the matter. Both Senators Stanford and Hearst are in favor of it, aside from the fact that they are heavily interested personally in the viticultural business. Now is the time to act, before Congress meets again. Strike while the iron is hot.—*St. Helena Star*.

EXPORTS AND IMPORTS.

Government Statement For the Month of August.

The imports of all liquors into the United States for the month ending August 31st, were, according to the government statistics as follows:

Imports in bottles and jugs, 75,117 gallons, valued at \$56,712; in bulk, 61,016 gallons, valued at \$12,976; total, 136,133 gallons, valued at \$69,688; total in August 1888, 172,554 gallons, valued at \$110,204.

Imports of brandy—33,397 proof gallons, valued at \$96,260; all other spirits, 84,926 proof gallons, valued at \$53,368; total 123,323 proof gallons, valued at \$151,626; total in 1888, 149,700 proof gallons, valued at \$177,190.

Champagnes—18,613 dozen, valued at \$245,948; total for August 1888, 19,629 dozen, valued at \$247,717.

Still wines in casks—189,310 gallons, valued at \$148,759; in August 1888, 203,648 gallons, valued at \$133,203.

Still wines in bottles—26,143 dozen, valued at \$115,692; in August 1888, 21,480 dozen, valued at \$98,480.

The exports were as follows:

Malt liquors in bottles—29,910 dozen, valued at \$18,093; in August 1888, 30,317 dozen, valued at \$47,081.

Malt liquors in bulk—25,499 gallons, valued at \$7833; in August 1888, 10,213 gallons, valued at \$3167.

Alcohol—39,261 gallons, valued at \$6168; cognac spirits, 10 gallons, valued at \$7; rum 45,146 gallons, valued at \$57,239; bourbon whisky 36,201 gallons, valued at \$31,428; rye whisky, 14,952 gallons, valued at \$16,205; all other spirits, 23,563 gallons, valued at \$20,379; total 164,138 gallons, valued at \$131,726; total in August 1888, 102,248 gallons, valued at \$72,419.

Wine in bottles—462 dozen, valued at \$1841; total in August 1888, 426 dozen, valued at \$1859.

Wine in bulk—35,568 gallons, valued at \$18,868; total in August 1888, 27,784 gallons, valued at \$17,405.

The re-exports of foreign liquors for the same month were, 490 gallons malt liquors, valued at \$349; 1313 gallons brandy, valued at \$2282. 919 gallons whisky, etc., valued at \$1136; 741 dozen champagne, valued at \$8733; 531 dozen still wines, valued at \$1845; 2027 gallons still wines, valued at \$1340.

HE CURED THE VINE DISEASE.

J. M. Alkir states that some two years ago a few of his vines began to show signs of the mysterious disease now threatening all our vineyards. He dug the earth away about six inches deep around each stem, and poured a pint of lime into the cavity. He also found what appeared to be a fungus growth on the root just below the surface, of a whitish color; this in some cases was large as an egg. On cutting this away he discovered small white worms within it, which had evidently done the mischief. All of these warts he carefully cut off, poured in the lime and replaced the earth. After two years he finds that the disease has not spread at all on his place, while his neighbors have suffered much more severely. Rev. Chas. Button's place adjoining was treated with lime also and has likewise escaped. This ought to be generally known.—*Press and Horticulturist*.

MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors.
Office, 402 Front street,.....Postoffice Box, 2366

DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape-growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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FRIDAY.....NOVEMBER 8, 1889

REMOVAL.

The office and editorial rooms of the MERCHANT AND VITICULTURIST are now located at 402 Front street, corner of Cloy. Patrons and correspondents of the paper will please bear this fact in mind.

THE MARKET.

The condition of general trade notwithstanding the recent great storm has been very satisfactory. For the week ending October 24th, the clearings at the San Francisco clearing house were \$15,657,599; for the week ending October 31st, they were \$17,480,553 and for the month, \$82,022,519.

As a result of the destruction of so many wine grapes by the rain, the native wine market continues to improve in tone and producers are holding for better prices which they are confident will prevail. Prices of sweet wines are hardening on account of the shortness of the '89 product California brandy remains about the same.

Business is very good in the local whisky market and the eastern market remains active with a tendency towards still higher prices for standard goods. Trade in the northwest is excellent and in the southwest it is improving.

The usual heavy fall demand for Irish and Scotch whiskies has not materialized owing to the continued warm weather.

The market for imported champagnes is growing livelier and imports are heavy.

Of the eastern market the Western Broker of Chicago says: "California wines are in

greater demand at slightly better prices, and the prospects are that an advance of from fifteen to twenty-five per cent. will take place within the next few weeks. We would advise the trade to secure winter stocks with as little delay as possible."

ACCOMPLISHING GOOD WORK.

The Viticultural Commission is well pleased with the good results to the wine industry that are being accomplished by the Platt's Hall Exhibition of the viticultural products of the State. The number of the exhibits is steadily increasing and the constant receipt of letters from all parts of the United States and from abroad concerning California wines and brandies and the prices thereof, show how well the place is known as a headquarters for information relating to viticultural matters. The latest gratifying development connected with the hall and cafe is the fact that of late San Francisco people and tourists are beginning to visit the exhibit and order assorted cases of wines and brandies to be sent east as presents to friends. This practice if continued is certain to be very beneficial to the wine interests of the State, for good California wine that goes into the hands of the eastern consumer is bound to make friends.

ENORMOUS WINE SHIPMENTS.

The movements of California wines for the first nine months of this year, have been the largest in the history of the trade, as the following totals will show:

	Gallons.	Value.
By sea	3,217,999	\$1,341,333
By rail	2,967,451	1,186,980

Totals.....6,185,450 \$2,528,313
In 1888.....5,760,954 2,401,721
Against 4,863,000 gallons in 1887 and 4,035,000 gallons in 1886.

No one can look at these figures and not be convinced that there is a rapidly growing demand for our wines. Given good prices and the industry would be the most flourishing in the State.

WINE FOR THE WORLD.

Learned Englishmen who visit America are not omniscient. But then, again, they know a great many things. Englishmen of education and means travel much, and the result of their observations, if the observer be a man of ability, are worth a great deal. Sir Edwin Arnold has been quick in making up his mind about California. His declaration, after but a brief scrutiny of our resources, has been that this State is destined to furnish wine for the balance of the world.

JAPANESE WINE.

The Japanese imports of wine in 1888, valued at 145,054 yen, showed a slight falling-off, which is explained by the recent attempts at wine growing in Japan. Within the last few years Californian vines have been planted in the neighborhood of Nagasaki and Kagoshima. Already at Yokohama a white wine is made, the perfume and sweetness of which commend it to Japanese palates, although to foreign wine drinkers it appears to want strength.

Our Marysville Evening Democrat has entered its eleventh volume. It is an excellent paper and ably represents its district.

THE PROTECTIVE ASSOCIATION.

The Local Branch Indorses the "Merchant and Viticulturist."

The San Francisco branch of the California Protective Association met on Tuesday evening last for the transaction of general business.

The report of the Finance Committee was received and adopted, and the Treasurer was instructed to pay to the Treasurer of the State organization the sum of \$303, representing the semi-annual dues of the San Francisco branch.

A general discussion of ways and means to increase the membership and the general interest was held. It was decided to appoint a local organizer, whose business it will be to collect dues, and assist in building up the membership of the organization.

A resolution was adopted making the MERCHANT AND VITICULTURIST the official paper of the San Francisco branch of the State Protective Association in place of the Journal of Commerce.

A resolution was also adopted recommending the MERCHANT AND VITICULTURIST to the members of the organization, and requesting them to give it their individual support.

Secretary Gerdes was formally installed in office, and the business thereof turned over to him. Mr. Gerdes is a man of wide experience and acquaintances, and he is certain to do excellent work for the Association, which has for some time been in need of the services of just such a man.

It is to be hoped that the wine and liquor men will now take a livelier interest in the organization, and make a power for the protection of their business and property.

MORE HIGH LICENSE.

A few days ago the Trustees of Tulare passed an ordinance fixing the liquor license at \$100 per quarter. The dealers concluded that they could not stand such extortion and entered into a combination, each giving a bond to close his place of business. The town is now "dry" and will soon be suffering for the revenues formerly derived from licenses.

A DISPATCH from London says that a sensation has been created in the National Temperance Congress by the disclosure that shares in a recently launched brewery enterprise are held by clergy of the English Church. The buyers include the Archbishop, two Bishops, three Deans four Archdeacons and six Canons. The least that can be said of this is that even the English clergy know a good thing when they see it.

TABLE GRAPE PROFITS.

Weinstock & Lubin received account of sales recently from the Earl Fruit Company, Sacramento, for a car of Muscat, Tokay and Cornichon grapes shipped through them to E. L. Goodsell, New York, September 30th. The car sold in New York for \$2,044.95, and netted above freight and other charges \$1311.70—a check for which amount accompanied the account of sales. After deducting the cost of picking and packing, these grapes netted about \$125 per ton on the vines, over six cents per pound above all expenses. These grapes were from Weinstock & Lubin's vineyards near Mayhew Station, on the Sacramento and Placerville railroad.

It is not generally known, nevertheless it is a fact, that the table grapes grown in Sacramento county, command the highest prices of any California grapes in the eastern markets. R. D. Stephens, who has an irrigated vineyard near Mathews Station, is also shipping his grapes through the Earl Fruit Company to the eastern markets, and is also realizing fancy prices for same. His grapes, in a number of instances, have netted above all expenses, \$150 to \$200 per ton on the vines. Such facts as these should stimulate the growing of table grapes on the plain lands of Sacramento county which, with irrigation, are well adapted to table grapes—*Sacramento Bee*.

OAKLAND DEALERS.

Names of Those Who Have Been Granted Licenses.

Following is the list of the wholesale and retail dealers in Oakland to whom licenses were granted under the new license law, by the City Council at their meeting Tuesday evening, November 5th:

Floris Antonovica, A. Brownell, F. Cooper, M. Grunewald, L. G. Gavin, Ed Hansen, J. Hart, Inwall & Beach, C. Jurgens, Kuhle & Miller, J. T. M. Kelly, W. M. Kent, Kucks & Fugl, H. Malston, Nebr Brothers, J. Noll, C. Osterwaldt, V. Oggers, A. Olander, P. Pellanda, J. Powell, D. Husing, T. Jarvis, Jackson & White, Kayser & Kohman, Klee & Martin, Kroenke & Rohrbacher, Kreuzfeldt & Koester, A. Kruetle, William Kohler, R. Lerhrass, G. A. Roemer, Isidore Manuel, Thommen & Berghoff, William Hartman, Perata & Co., F. Leonard, H. Fitzsimmons, T. Deasy William Mullins, F. Bieler, H. Hirschberg, P. Smith, N. D. Buhsen, J. Nolan, F. Mo Gaire, P. Peters, Petar & Dreco, E. R. Rowland, Rues & Hansen, L. M. Hemold F. W. Reek, R. Ringgenberg, S. B. Rothenberg, William Seeker, John Slavich, E. O. A. Schwartz, John Schmidt, Joseph Simons, Schmidt & Fieberling, E. F. Thayer, D. Vogt, F. P. Violich, Martin Welsh, Charles Williams, D. Weyer, A. Witt, R. Wemmer, R. Walter, L. Welter, W. M. Watson, G. Billesbeck, C. T. Capaul, J. Fennessy, O. Giese, Hanson & Young, J. Sweeney, Johnson & Peterson, William Kirchner, E. J. and J. C. Rogers, Herbert & Co., Joseph Flannery, H. C. Quellen, Thomas M. Gough, George C. Toomer, R. W. Pengelley, William Delaney, P. Becket & Co., and A. Campbell.

RESULTS OF PROHIBITION.

The following figures says the Cambridge, Mass., News, will enable the reader to make a comparison of the arrests for drunkenness in Cambridge, Mass., for the four complete months of the license year, which opened May 1st, under license and prohibition:

1886, LICENSE.	
May.....	61
June.....	53
July.....	65
August.....	58
Total.....	244
1887, PROHIBITION.	
May.....	67
June.....	99
July.....	64
August.....	76
Total.....	306

It will be seen by the above statistics that the number of arrests for drunkenness for the four months of prohibition is sixty-three in excess of the number of arrests for the same cause in the corresponding months for the preceding year under a license law. This condition of things would indicate that temperance orators are most badly needed in prohibitory fields.

WHISKY AND BRANDY INTERESTS.

"In a short while the National congress will meet at Washington. The Republican party will control the house, the senate and the presidential chair. It is a congress favorable to the passage of law. A bill, approved by the Ways and Means Committee, will stand a most excellent chance of becoming a law. It is the chance that seldom offers to secure an unlimited bonded bill. It is legislation that is needed by our trade, and that would be of decided benefit to every line of trade. There is no sense in withdrawing millions of dollars every year from circulation to pay taxes on whisky for which there is no demand. This the present law forces upon our trade, and in so doing, depreciates the value of whisky millions of dollars in the aggregate, and, by limiting our circulation, embarrasses enterprise of every description. Thus, the whisky men should not ask for an unlimited bonded bill, for that would defeat it, but the business men of the country should demand it, and the common sense of congress should grant it."

The foregoing is from the *Wine and Spirit Bulletin* of Louisville, one of the influential trade journals of the country, and evidently reflects the sentiment of a majority of the whisky distillers of the East. It is quite evident that an effort will be made in the coming congress to secure the passage of a law removing the limit of the bonding period, and should the demand of the whisky dealers be unanimous, there is no doubt but that Congress would be disposed to grant it. Owing to the agitation of the bonded period question, the California brandy distillers are afforded an unequalled opportunity to obtain the concessions so much desired to place the fruit brandy industry on a good basis. Our representatives should go to Washington prepared to support the bill which will be presented in the interest of the whisky distillers, in return for which California's claims for an extension of the bonded period and for free brandy for fortification purposes should be recognized. If a proper understanding is arrived at between the representatives of the whisky and fruit brandy interests, an act of Congress can be secured that will be satisfactory to all concerned. The time is ripe for action.

THEY WANT OUR WINES.

Another point gained by sending exhibits of wine to the Paris Exposition is found in the fact that V. Courtois has received a letter from Rosault & Co., of Paris, requesting him to allow them to act as his agents there, and to send them a consignment of wine. In the letter they speak very highly of California wines.

It is to be hoped that some one will be enterprising enough to accommodate some of these French wine dealers who see a market in Paris for our wines. If advantage is taken of the present friendly feeling among the French for the product of the California vineyards, the day may soon come when France will be one of our best and most appreciative customers. One thing is certain and that is that the patronage of the French is well worth striving for.

WILL TEST THE LICENSE LAW.

The dealers of Merced have employed D. M. Delmas to test the constitutionality of the recently adopted high license law.

A PROHIBITION LICENSE LAW.

An example of what the prohibitionists can do in the way of securing the passage of prohibitive license laws is found in the city and county of Merced, where, on the 22nd of October, a liquor license law of \$100 per month went into effect. The prohibition element is quite strong and active in Merced county, and a short time ago they began an aggressive movement on the members of the Board of Supervisors. On some they used persuasion and on others they heaped threats of political annihilation, the result being that the Board was at last bulldozed and bamboozled into adopting an idiotic law. Dealers were given but fifteen days in which to pay the exorbitant tax or go out of business, and there is little doubt but that all will have to adopt the latter alternative.

As a sample of rank injustice and of high-handed usurpation of the rights of American citizens, we think this action of the Merced Supervisors is entitled to the palm, and we are inclined to the belief that if the matter is carried to the Supreme Court on the question of constitutionality, the act will be declared void.

It is hardly necessary to say that the prohibitionists of Merced are jubilant over what they regard as a great victory, but if the experience of other towns and counties that have tried a similar experiment is of value we may confidently predict that their jubilation will sour on them. For the past year Merced has been one of the deadest towns in the State, and it will not take long for the people of that place to learn that making a dull town "dry" is the placing of the last ounce on the camel's back. Merced will now grow duller than ever; business and population will leave the country, and when the people find how badly they have burned their fingers, the measure will be repealed.

ANOTHER NEW REMEDY.

Richard Wheeler, a vineyardist of the south, thinks that he has discovered an infallible remedy for the vine disease, and so certain is he that he is on the right track that he is taking contracts to cure affected vines at \$10 an acre, "no cure, no pay."

What Mr. Wheeler's remedy is, is not known to anyone but himself. When the disease appeared in his own vineyard he at once instituted numerous experiments, and claims to have hit upon the right thing long before it was even suspected by the scientific investigators.

The contract which Mr. Wheeler makes with vineyardists is liberal in the extreme. He agrees to find his own materials and to apply the remedy at his own expense, asking the proprietors to cultivate as usual. Wheeler guarantees a fine growth of vine, at least three tons of grapes to the acre, and future exemption from disease. Failing this he forfeits all money due him. These terms are as liberal and fair as any one could wish, but there is one gentleman who did not take kindly to the announcement of the new discovery. That individual was, of course, Newton B. Pierce, the government's expert who is presumed to be located in the Santa Ana valley. He no sooner heard of it than he promptly denounced it as a fraud. Mr. Wheeler went to him at once, showed him the contract he was working under, and Pierce rather gracefully backed water.

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THE GREATEST MEDICINE IN THE WORLD!

THE VINTAGE.

Everybody ought to be thoroughly satisfied by this time that there is a great shortage in the wine product of California of 1889. Before the recent storm the officers of the Viticultural Commission and other good authorities estimated the yield at between 10,000,000 and 12,000,000 gallons, and the reports from the various viticultural districts indicate that the storm damaged enough grapes to have made in the neighborhood of 2,000,000 gallons. With these figures before us, we are not justified in placing the wine yield at more than 9,500,000 gallons. Last year the State produced about 17,000,000 gallons, and the result was that the industry was paralyzed by a surplus that could hardly be disposed of at any price, notwithstanding the fact that most of it was of a good quality. For the vintage of '89, then, we will have probably less than 10,000,000 gallons, of which the home market will consume 6,000,000 gallons, leaving for the eastern and foreign markets between 3,000,000 and 4,000,000 gallons.

It is true that a great deal of the 1888 vintage remained in our cellars when the '89 vintage came on, but much of that has gone to the consumer, and the consequence is that the wine men are confronted with the pleasant prospect of a demand that will be more in accordance with the supply than has been experienced for some time past.

It goes without saying, that the loss to some of the producers by reason of the recent storm, has been disastrous, but on the other hand our long depressed industry has "caught the turn in the tide," and the future, which has so long been dark and forbidding, now appears brighter and more encouraging.

We feel safe in saying that a year hence the wine business will be in a comparatively satisfactory condition.

BREWERS RETALIATE.

The American brewers are up to snuff. Since English capitalist have gobbled up many of the wealthiest brewery plants, they have decided to form a syndicate, and so soon as things assume shape it is expected that a gigantic stock company will be formed with a capital stock of \$100,000,000, which will be used to buy up the remaining breweries scattered over the country. It is evident that the Milwaukee brewers are in earnest as plans have already been made to visit all the great brewing centers including Chicago, St. Louis, Cincinnati, New Orleans, Kansas City, and other cities where beer is brewed in great quantities, and get every prominent brewer into the combine.

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Adapted to Every Disease and Emergency.

THE FATE OF DRY PASADENA.

Recently we published statistics showing how greatly the State of Kansas, and particularly the city of Leavenworth, had lost population as a result of the adoption of constitutional prohibition. We now have, however, an example at our own doors of the disastrous results of acceding to the demands of the cold-water cranks. Pasadena, one of the most beautiful young cities of Southern California—the home of wealth and culture, and a famous winter and summer resort for invalids and tourists—concluded a couple of years ago that the saloon and the wine restaurant must go. They went and great was the rejoicing among the cranks. Recent returns now show that the saloons and cafés were not the only things to go, for the population of the lovely city went also. People who would otherwise have remained and added to the power and wealth of Pasadena, removed to localities where the town authorities do not presume to dictate to American citizens what they shall or shall not use as a beverage. They did not go in small numbers, but there was a regular exodus, while the travel and immigration that was diverted from the place on account of the un-American law, made the city look as though it was all for rent. Naturally trade languished, and Pasadena is experiencing all the evils that invariably follow an act of folly such as was committed by her voters.

The Los Angeles *Herald*, which is zealous in protecting the welfare and reputation of its tributary cities, has to confess that Pasadena "has suffered more loss of population during the recent depression than any other city in Southern California." "Some of her most intelligent citizens," continues the *Herald*, "estimate the loss in population during the past year at from 4000 to 5000 souls. It has not been so encouraging as it might be to pass along the lovely avenues of that place and see so many really fine houses with signs of "to rent" posted in the windows."

Our Los Angeles contemporary, owing to its wholesome fear of the cold-water fanatics, has not the courage to give the reason for this unfortunate state of affairs, but it is very probable that the people of the deserted city know pretty well what ails its prosperity, and bye and bye, when they get the courage of their convictions, they will reconsider the liquor question, and bury the local option funds under a mountain of votes. When that is done, prosperity and population will return to Pasadena.

PERFECT FITTING UNDERWEAR

Knit to Order. Bathing and Athletic Suits. J. J. Pfister & Co., 120 Sutter St., Room 47, San Francisco.

RAISINS.

The raisin shipments from Riverside up to the morning of October 17th, amounted 1,005,000 pounds. Taking shipments in boxes and sacks together, a fair estimate of the weight of package on every 20 pounds of fruit will be 3 pounds, or 23 pounds for each box, counting all as boxes. This gives a total of 43,724 boxes thus far, equal to 50.26 carloads of 870 boxes each.

Louis Nelson of Fresno colony has a four acre vineyard of Muscat vines. His first crop this year weighed 15,360 pounds of raisins. His second crop will yield about half that quantity. Assuming that he got 5½ cents a pound in the sweat boxes for his first crop, his receipts from the four acres would be \$344.80 gross, or \$211.20 per acre gross.

Cook & Langly's packing house presents a busy aspect now. About 125 men and women are handling the fragrant grape, and manager Tracy Abbott says the packing force will be doubled next week, and things will be rushed. Their new upright centrifugal steamer keeps ten fanning or cleaning mills busy. They are putting up loose Muscatel in Dehesa style, in rows of large size, and with a brand called Pomona. A charming lithograph of the old rancheria goes with each box.—*Press and Horticulturist.*

Our Riverside raisin men do business with such method that few realize how great an amount they are transacting. A visit to Griffin & Skelly's packing house develops the information that this concern alone is now employing 520 hands in all departments and that yesterday there were packed in this establishment 2400 boxes of "London Layers,"—the largest days work, it is believed, ever done by any concern in the United States. All their fruit is sorted in the vineyards, quite a large force being employed in this work. This single house is now shipping three carloads a day out of Riverside.—*Press and Horticulturist.*

RAISIN SHIPMENTS.

Per Steamship Alameda, October 19th: To Sydney 213 boxes; to Melbourne 589 boxes; to Townsville 96 boxes; to Adelaide 507 boxes; to Auckland 68 boxes; to Dunedin 88 boxes; to Cocktown 30 boxes Christchurch 15 boxes; to Nelson 140 boxes; to Honolulu 2 boxes.

Per Steamship Belgic, October 17th: To China 155 boxes, to Japan 60 boxes.

Per Brig Larline, October 17th: To Hilo 4 boxes.

Per Barkentine S. G. Wilder October 17th: To Honolulu 57 boxes.

Per Steamer Umatilla, October 22nd: To Victoria 60 boxes.

Per Steamer Newbern, October 25th—To Guaymas, 10 boxes.

Per Brig Courtney Ford, October 25th—To Hilo, 10 boxes.

Per Steamship City of Peking, October 29th—To Japan 8 boxes.

Per Steamer Colima, October 30th—To Central America, 213 boxes; to Mexico, 15 boxes.

BONDED BRANDY.

Following are the transactions in California grape brandy through the Internal Revenue Department in the First District for the month of September showing the amounts withdrawn, received and remaining in bond, during that period:

SEPTEMBER.

Withdrawn—
25,145 gallons, tax paid.
21,840 " for export.

Total, 46,985.
Received in Bond.

Total receipts, 10,762
Total on hand Sept. 30th, 559,504 gals.

Newman & Levinson's, of 129 and 131 Kearny street, San Francisco, carry the most complete assortment of materials for fancy work on the Pacific Coast. Ladies can see something entirely new in fancy work at this establishment this week.

JOHN H. DICKINSON,

ATTORNEY-AT-LAW,

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FOR NEW YORK.

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Shipping and Commission Merchants,

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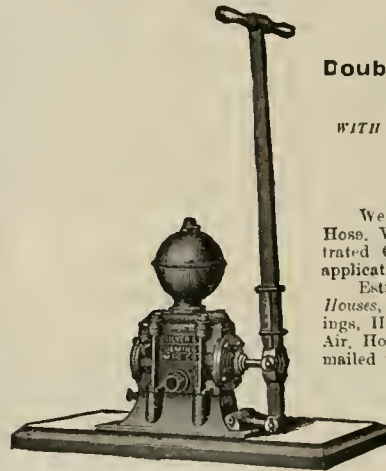
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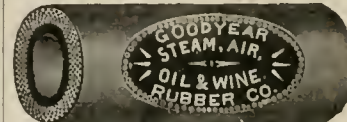
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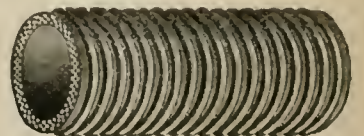
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WINE HOSE



Wire Wound Hose



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PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Lacus & Wiedeman, brewers, Baker city, Or., dissolved, Wiedeman continues.
 Ree & Fraser, hotel, Anaheim, Cal., dissolved, Fraser continues.
 Mandel & Madsen, saloon, Seattle, W. T., dissolved, M. Madsen continues.
 Joseph Niederstadt, brewer, Moscow, Idaho, succeeded by Niederstadt & Shuber.
 Wilson & Yeagle, restaurant, San Pedro, N. M., dissolved.
 Schenzing & Williams, saloon, White Oaks, N. M., dissolved.
 G. A. Hannaford, saloon, Pocatello, Idaho, succeeded by Hannaford & Napper.
 H. W. Chase & Co., hotel, Los Angeles, Cal., F. Haynes retires.
 Sartori Conrad & Co., wholesale liquors, Seattle Wash., dissolved, Conrad withdraws, Sartori & Co., continue.
 Smith & Ford, saloon, Snohomish, Wash., dissolved, Ford continues.
 Dougherty & Pope, saloon, Lodi, Cal., dissolved.
 Schow & Johnson, saloon, San Francisco, Cal., dissolved.
 Wenkelback & Harrington, saloon, Rocky Bar, Idaho, dissolved.
 Snell & Keyes, hotel, Los Angeles, Cal., Snell sold interest.
 James Finerly, saloon, Ione City, Cal., succeeded by R. C. Mayes.
 Harris & Barnett, hotel, Sheridan, Nev., closing out.
 Horner & Pfingst, saloon, Modesto, Cal., dissolved; Pfingst continues.
 K. Weber, saloon, Truckee, Cal., C. Bernhard admitted, now Weber & Bernhard.
 Wilson & Peterkin, hotel, Whatcom, Wash., succeeded by Wilson Bros.
 McKenzie & Turk, saloon, Albuquerque, N. M., now McKenzie & Lewis.
 J. F. Wills & Co., saloon, Albuquerque, N. M., Charles Bousal retires.

Failures, Attachments, Etc.

Radovich & Ehrhardt, saloon, San Francisco, Cal., attached.
 J. R. Spellacy, hotel, San Francisco, Cal., attached.
 Butterfield & Baker, hotel, San Diego, Cal., W. P. Baker et al. attached.
 Bushman & Morrow, saloon, Kootenai, Idaho, attached.
 Alex. Sjastrom, saloon, San Francisco, Cal., attached.
 R. W. Marble, saloon, Junction city, Or., attached and assigned.
 M. Farrell, saloon, San Francisco Cal., attached.
 W. E. Davis, restaurant, Athena, Or., assigned.
 John McCue, restaurant, Denver, Colo., attached.
 I. Kromer, saloon, San Francisco, Cal., attached.
 D. Ballard, saloon, Monterey, Cal., petition in insolvency.
 A. Anderson, restaurant, San Francisco, Cal., petition in insolvency.
 Meyer & Weeks, saloon, San Francisco, Cal., attached.
 C. C. Minson, hotel and saloon, Arcata, Cal., attached.
 F. J. Cotta, saloon, Los Angeles, Cal., attached \$370.
 Butterfield & Baker, hotel, San Diego, Cal., in insolvency.
 E. B. Barnum, hotel, Bridgeville, Cal., attached \$36.
 R. W. Marble, saloon, Junction City, Or., assigned.
 B. Morganti, saloon, Lompoc, Cal., attached.
 C. F. Jones, saloon, Red Bluff, Cal., attached \$140—settled.

Sold Out.

J. D. Rodgers, saloon, Ukiah, Cal., sold to W. M. Gibson.
 H. Carlyle, saloon, Oregon, Utah.
 G. Dabelech, restaurant, Gilroy, Cal.
 S. Kosta & Co., restaurant, Oakland, Cal.
 Snell & Keyes, hotel, Santa Ana, Cal.
 M. Furstenfeld, saloon, Santa Ana, Cal.
 Mrs. C. Wassum, saloon, Santa Ana, Cal.
 L. W. Rednie, saloon, Ukiah, Cal., sold to Ferguson & Morrow.
 E. Altringer, saloon, Denver, Colo.
 S. M. Gilmore, saloon, Las Vegas, N. M., sold to C. Selman.
 Sullivan & Wallace, hotel, Calistoga, Cal.
 M. Murjo, restaurant, Woodland, Cal., sold to G. Arcullling.
 C. W. Tharlow, saloon, Denver, Colo.
 Chas. Dreyfus, saloon, Denver, Colo.
 John Schrefle, saloon, Denver, Colo.
 Oppenlander & Stange, saloon, Denver, Colo.
 M. J. Gallagher, saloon, San Francisco, Cal., sold to J. Webb.
 J. L. J. Thomason, saloon, Tinscarora, Nev., sold to Way & Tibbits.
 E. C. Prouty, hotel, Ten Mile, Wash., sold to L. W. Axton.
 T. A. Ireland, saloon, Glendale, Or.
 W. S. Parker, saloon, Pomery, Wash., sold to Hagan & Gneith.
 Estate of L. M. Dyeur, saloon & Hotel, Port Hadlock, Wash., sold to J. G. Kuhn.
 W. B. Masterson, saloon, Denver, Colo.
 M. Boyle, saloon, Albuquerque, N. M.
 W. B. Dunn, saloon, Point Arena, Cal., sold to H. W. Bowen.
 D. Wheatstone, restaurant, Ashland, Or., sold to W. G. Mills.
 M. S. Fishburn, hotel La Camas, Wash., sold to E. H. West.
 R. Ossend, restaurant, Tacoma, Wash., sold to S. W. Vreeland.
 S. C. Hyde, hotel and livery, Wilbur, Wash., sold to J. Watson.
 Walsh & Hopper, saloon, Wilbur, Wash., sold to H. F. Hicks.
 K. E. Pickett, restaurant, Los Angeles, Cal.
 James Cassidy, saloon, Colorado city, Colo.
 Kelling Bros, hotel, Walla Walla, Wash., sold to Hoffman & Bently.
 John L. Herget, liquors, San Francisco, Cal., gave bill of sale to John L. Mitchell, \$2000.
 Bronio Pietra, hotel, San Francisco, Cal., \$1000.
 J. C. Morgau & Co., saloon, Leadville, Colo.
 G. Wall, Mayfield, Cal., to G. O. Carrall.
 P. McLaughlin, saloon, San Francisco, Cal.
 F. J. Morie, hotel, Milton, Or., sold to Johnson & Johnson.
 Bucuart & Jones, saloon, Seattle, Wash., to James McDaniels.
 A. S. Williams, Denver, Colo., saloon.
 John Lavin, saloon, Denver, Colo.
 R. B. Schaufelberger, saloon, Denver, Colo.
 Lee & Waters, hotel, Auburn, Cal., to Allen & Wangh.
 D. Hopper, saloon, Wilbur, Wash.
 L. F. Cook, hotel and saloon, Baker City, Or., to James Moore.

Burned Out.

J. A. Beidler, hotel, Rico, Colo.
 H. C. Matt, restaurant, Trinidad, Colo.
 B. Steinart, hotel and saloon, Sacramento, Cal., hotel damaged.
 Coats & Barney, saloon, Fresno, Cal.
 J. McArdle, saloon, Fresno, Cal.
 John Kuox, saloon, San Francisco, Cal., damaged.
 J. E. Tipten, hotel, San Bernardino, Cal.
 Kramm & Dieves, saloon, San Leandro, Cal.

Out of Business.

A. C. Wiseman, saloon, Carbonade, Colo.
 T. W. James, saloon, Newcastle, Colo.
 A. Mooney & Co., saloon, Carbonade, Colo.
 E. A. Pollard, saloon, Rockport, Cal.

Deceased.

Manning Bros., restaurant and saloon, Flagstaff, A. T., Frank Manning deceased.
 Henry Brian, hotel, Placerville, Cal.
 V. Peter, saloon, Walnut Grove, Arizona.
 W. Reinhardt, saloon, Alameda, Cal.
 A. Haggarty, saloon, San Marcial, N. M.

Deeds and Transfers.

Otto Schlinkel & Co., liquors, San Francisco, Cal., Schlinkel received deed, \$10.
 N. D. Thayer, hotel, San Francisco, Cal., received deed \$10.
 Kauffman & Feldman, liquors, San Francisco, Cal., John O. Feldman receives deed \$10.
 Paul Webber, saloon, Auburn, Cal., conveyed realty \$2000.
 G. Schultz, saloon, Portland, Or., received deed \$350.
 Jensen & Koch, saloon, Seattle, W. T., W. Jensen gave deed \$675.
 Henningsen Bros., hotel, Alvarado, Cal., J. Henningsen received deed \$1400.
 C. Heisen, saloon, Sacramento, Cal., received deed \$5.
 L. Bleuis, hotel, San Francisco, Cal., conveyed realty \$1.
 Louis Hoebel, saloon, Leadville, Colo., conveyed realty \$800.
 Rakeman & Schwerin, restaurant, San Francisco, Cal., F. Rakeman received deed \$900.
 J. H. Burke, winery, Downey, Cal., conveyed realty \$373.
 D. S. Henley, hotel and saloon, Elk Grove, Cal., received deed \$3000.
 L. Rossi, hotel, San Francisco, Cal., received deeds \$10 and \$10.
 W. Ehlers, liquors, San Francisco, Cal., conveyed realty \$10.
 John Enoy, saloon, Portland, Or., gave deed \$500.
 M. Shea, saloon, Tacoma, received deed \$3500.
 John Schloer, liquors, San Francisco, Cal., received deed \$10.
 H. Schmidt, hotel, Seattle, Wash., received deed \$600.
 R. R. Hays, saloon, Eugene City, Or., received deed \$10,632; gave deed \$13,632.
 Hahn & Engleman, saloon, Seattle, Wash., Engleman gives Hahn deed \$100.
 Mehlhorn & Probst, saloon, Seattle, Wash., Mehlhorn received deed \$100 and gave deed \$200.
 G. M. Kugu, hotel, Tacoma, Wash., gave deed \$1060.
 Bliven & Lewis, mineral waters, San Francisco, Cal., Bliven received deed \$10.
 Weinstock & Lubin, Sacramento, Cal., deed \$3000.
 J. H. Mendel, saloon, Sacramento, Cal., gave deed \$3000.
 A. Henning, saloon, Willows, Cal., gave deed \$1000.
 A. Churchill, saloon, North Yakima, Wash., gave deed \$5.
 Henry Roth, saloon, Portland, Or., received deed \$2900.
 Ravn & Christesen, restaurant, San Francisco, Cal., Ravn gave deed \$10.
 A. P. Hotaling & Co., wholesale liquors, San Francisco, Cal., A. P. Hotaling received deed \$10.
 Shardlow & McDaniel, saloon, North Yakima, Wash., gave deed \$5000.
 J. Gundlach & Co., wholesale wines, San Francisco, Cal., J. Gundlach et al. gave deed \$10.
 L. Hoebel, saloon, Leadville, Colo., gave deed \$3000.
 J. J. O'Brien, saloon, Pueblo, Cal., gave deed \$600.
 L. F. Paeton, saloon, North Yakima, Wash., received deed \$250.
 A. Zihon, saloon, Leadville, Colo., warranty deed \$125.
 P. Schlosser, saloon, Albany, Or., receives deed \$1000.
 P. M. Smith, hotel, Lebanon, Or., receives deed \$2000.
 J. F. Hinrichs, hotel, San Francisco, Cal., receives deed \$4500, realty mortgage \$3000.
 T. Truelsen, liquors, San Francisco, Cal., conveyed realty \$1.
 McArdle & Shannon, saloon, San Francisco, Cal., McArdle conveyed realty \$10.
 James Reilly, saloon, San Francisco, Cal., receives deed \$10.
 James Gilleran, hotel, San Francisco, Cal., received deed \$10.
 H. Roth, saloon, Portland, Or., \$3000.
 Otto Schlenkel & Co., liquors, San Francisco, Cal., \$4000.
 D. S. Henley, hotel and saloon, Elk Grove, Cal., \$2450.
 John Schloer, liquors, San Francisco, Cal., \$1250.

Realty Mortgages.

Bliven & Lewis, mineral waters, San Francisco, Cal., Bliven gave mortgage \$2500.
 Fredericksharg Brewing Co., San Jose, E. A. Deuicke gave \$100,000.
 Henry Roth, saloon, Portland, Or., \$1400.
 Bruns & Staats, saloon, San Francisco, Cal., Bruns gave mortgage \$2500.
 E. E. Mills, hotel, Falcon, Colo., \$800.
 Elias Wolff, saloon, San Francisco, Cal., realty mortgage \$1000.
 S. M. Fruenhaltz, brewery, San Francisco, Cal., discharged \$6000.
 John Carl, saloon, Seattle, Wash., mortgage \$10,000.
 John Brunjes, saloon, Gladstone, Cal., \$1121.
 M. O'Leary, saloon, Portland, Or., mortgage released \$500.
 Mitrovich Bros., Fresno, Cal., A. Mitrovich realty mortgage \$3500, mortgage discharged \$5500.

Chattel Mortgages.

Alexander Hilebrandt, hotel, San Francisco, Cal., \$2000.
 Mrs. M. A. Gibbons, hotel, Denver, Colo., \$3031, part purchase.
 W. P. Layne, saloon, Ogden, Utah, \$1701.
 J. J. Nicolai, Denver, Colo., \$135.
 John T. Rice, bottler, Denver, Colo., \$400.
 F. T. Forest, saloon, Denver, Colo., \$500.
 Baur & Hobbs, hotel, Denver, Colo., \$160.
 Kiefer & Moos, hotel, Denver, Colo., \$900.
 M. A. Gibbs, hotel, Denver, Colo., \$1944.
 H. W. Griffen, hotel, Denver, Colo., \$100.
 J. J. Flynn, saloon, Denver, Colo., \$500.
 F. T. Forest, saloon, Denver, Colo., \$500.
 W. Peterson, saloon, Denver, Colo., \$400.
 W. Wall, hotel, Denver, Colo., \$350.
 E. H. Keyser, saloon, Portland, Or., \$300.
 John Fahule, saloon, Colorado city, Colo., \$300.
 W. J. Harris, saloon, Denver, Colo., \$480.
 R. Lemon, saloon, Pueblo, Colo., \$1500.
 M. X. E. Brown & Co., saloon, Salt Lake city, Utah, \$3000.
 D. Magnio, saloon, Portland, Or., \$400.
 Samuels & Co., saloon, San Antonio, Tex., \$2700.
 F. Hemborn, saloon, Denver, Colo., \$600.
 F. Hennings, saloon, Denver, Colo., \$1000.
 Lee Frost, saloon, Denver, Colo., \$801.
 George H. McKenzie, saloon, Albuquerque, N. M., \$300.
 M. Woedecke, saloon, Portland, Or., \$350.

Mortgages Discharged.

H. Rothe, saloon, Portland, Or., \$1000.
 Hugh Curran, hotel, San Francisco, Cal., \$1000.
 J. Salver, saloon, Portland, Or., \$1500.
 T. J. Giblin, saloon, San Francisco, Cal., \$1000.

Judgments, Etc.

J. Rometch, saloon, Portland, Or., sued \$20.
 R. Becker, hotel, Seattle, Wash., sued \$150.

Miscellaneous.

Chas. Krug, distillery, St. Helena, Cal., seized.
 Colorado Hop Growers Association, Denver, Colorado, incorporated, capital \$30,000.
 Ogden & Hot Springs Co., Ogden, Utah, incorporated.
 F. Hall, saloon, Portland, Or., chattel mortgage, \$250 foreclosed.
 Conrad & Co., wholesale liquors, Seattle, Wash., began business.
 E. Brunswick Billiard Table Co., San Francisco, Cal., sheriff's sale.
 A. Dnfour, saloon, San Francisco, Cal., sheriff's sale.
 P. Monier, saloon, San Francisco, Cal., execution \$419.
 John B. Snow, saloon, Boswell, N. M., discontinued.
 C. Louis, saloon, San Juan, N. M., attached \$180.
 Harry Fowler, saloon, Silver city, N. M., closed by sheriff.
 R. Beardsley, hotel, Arlington, Or., closed out.
 F. W. Bordean, hotel, Arlington, Or., left town.

Subscribe for the MERCHANT AND VITICULTURIST.

IN TOWN AND COUNTRY.

D. G. Paul, proprietor of the Livermore Planting Mill, has a contract for boxing, packing and shipping 1,000,000 grape cuttings of different varieties, principally Zinfandel and Riesling, to Mexico, for James Concaunon.

The committee appointed by the Chamber of Commerce to consider the resolutions received from the Los Angeles Chamber of Commerce on the protection of the California wine industry, consists of Senator A. P. Williams, J. Jacoby, Arpad Haraszthy, Eugene Sublier and John T. Cutting.

Revenue officials recently visited Charles Krug's cellar and found a 1000-gallon wine tank with about 600 gallons of brandy and port wine mixed. The distillery was immediately seized and placed in the hands of Thomas Fealy as keeper. Mr. Krug, when informed of the discovery, denied having known anything about it, and said that it was put there by some one without his knowledge or consent. Arrangements were made by which Mr. Krug is enabled to continue the operations of his winery.

It is hard for our wine men to realize what a great victory they have really won, and they have to think the second time to appreciate it. To go right into old France and carry away a grand prize, twenty-five smaller ones and two for brandy, beside honorable mention, is a great feat, and one to be proud of. It has already had the effect of causing a greater demand for our wines and at an increased price.—*St. Helena Star.*

The grape crop in this county this year is something wonderful. The yield is very large in all vineyards and no light crops are heard of. Speaking of this a few days since in the presence of J. P. Onstott, one of our most successful fruit growers, he said he was gathering some Rose Peru grapes now that yielded in portions of the vineyard fully ten tons to the acre. We could not help thinking what a wonderful output in one year even from our productive soil. The income at eight or ten cents a pound is easily seen.—*Sutter County Farmer.*

For the banquet to the anti-American Congress at Council Bluffs, the following was sent from this city: Fifty cases of Champagne, wine, brandies and beer have been received from Messrs. Haraszthy, Gundlach, Kohler, Crabb, Lachman, De Turk, Carpy, Wetmore, Eisen, Schilling and J. P. Smith, the Napa Valley Wine Co. and Fredericksburg Brewery; 500 cases of raisins from the people of Fresno; fifty half crates grapes, E. B. Smith, Martinez; grapes, Messrs. Bailey of San Jose and Dank of Napa.

THE BRANDY PRODUCT.

The Edge Hill Vineyard Co., of St. Helena, shipped on the 24th ult. 377 packages, containing 25,000 gallons of grape brandy, in bond to New York on the ship Henry Villard, going around the Horn. All of this brandy was withdrawn from the bonded warehouse at St. Helena.

The Co-Operative Distilling Co., also shipped from their distillery six carloads of grape brandy, consigned to the S. B. W. No. 6, at San Francisco.

Beringer Bros., of St. Helena, recently shipped 200 barrels of grape brandy from their distillery at St. Helena, to the bonded warehouse in San Francisco and the Co-Operative Distillery shipped 300 barrels to the same warehouse.

PERSONS in search of a quiet elegantly appointed restaurant, of unobscured excellence, should go to SWAIN'S, 213 SUTTER STREET. Our wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied at short notice.

THE FREE BRANDY QUESTION.

A Pointer for the Sweet Wine Bill Advocates.

Our Chicago correspondent, who is in a position to know what he is talking about, has the following to say concerning the agitation to secure the passage of a sweet wine bill:

If the growers will confine their demands to the privilege of fortifying their wines with untaxed spirits they will probably meet with little or no opposition. But if they attempt to obtain a total repeal of taxation they will undertake a big job, for unless the whisky and other distillers are included in the deal the brandy makers will find themselves in a decided minority. It is time however that the entire spirit trade should be relieved from excessive imposts or granted an extended or unlimited bonded period. To effect anything radical in this direction it will be necessary for your distillers to go hand in hand with eastern makers and important reforms may thereby be effected.

The recent regulation of the Internal Revenue Department which requires that spirit barrels should never be used a second time at the same distillery having been found inoperative as previously stated, the Department at Washington has now made a ruling that spirit barrels shall not be used a second time under any circumstances. This regulation entails a loss of about thirty-five cents per barrel on all distillers and rectifiers, as distillers must now use new barrels only, and the used barrels will have to be sold at a corresponding loss.

The contest in the spirit trade has assumed a three-cornered aspect in this city. Hitherto war has been waged between the spirit trust and the Shufeldt distillery and Messrs. Shufeldt & Co., appear to have the best of the fight. A new distillery having commenced business here which is also independent of the trust has also made things lively. Some time ago the trust lowered the price of spirits for the avowed object of starving out or otherwise drawing the Shufeldt distillery into their fold. The Shufeldt people have now made a cut below trust rates. This has caused a drop in trust certificates and has fanned the flames of distrust to a considerable extent. It is rumored that the large surplus fund that the Peoria concern had accumulated for the purpose of squelching outsiders has become depleted and now that the enemy have adopted similar tactics at what is to them an inopportune moment the trade are on the qui vive for the next move.

SARDONYX.

The Prohibition party has become just what in nature it was destined to be: A veritable *omium gatherum* of all the ills of the time—the good, the bad and the indifferent commingled in one incomprehensible mass. The platform of the Pennsylvania enthusiasts demands in addition to prohibition:

The Bible in schools,	Postal telegraph,
Sabbath laws,	National arbitration,
Woman suffrage,	Suffrage based on education,
Uniform divorce laws,	Abolition of polygamy
Abolition of internal revenue,	Abolition of Trusts,
	The Australian ballot system.

Why not add the prohibition of tobacco to the rest? And that done, why not legislate about extravagance in dress, the abuse of a free press, the profanity of free speech, the necessity for evening prayers, and so on to the end of the list?

Those who are looking for bargains in stylish dress goods should take advantage of the special sale that is going on at J. J. O'Brien & Co's in the Murphy Building. They are selling such goods at sixty cents on the dollar. See advertisement in another column.

THE PIONEER

Fruit Brandy House.

RHEINSTROM BROS.,

Distillers,

54, 56, 58, 60 and 62 East 3d Street,

CINCINNATI, O.

Fruit Brandies and Liqueurs,
Fine Blended Whiskies.

MANUFACTURERS OF

HIGH GRADE CHAMPAGNES

AMERICAN AND FRENCH STYLE.

CASED GOODS OF ALL DESCRIPTIONS.

J. B. WATHEN BROS. CO.,

DISTILLERS OF THE J. B. WATHEN & BROS.'

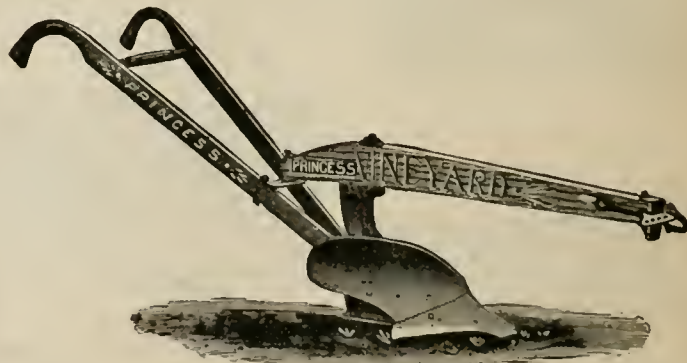
Pure Old Fashion FIRE COOPER Rye & Bourbon

—Also Criterion Bourbon—

141 WEST MAIN ST., — — — LOUISVILLE, KY.

We guarantee ours according to Government sale. Insure 85c. on the 100 dollars. Our warehouse is of brick with iron roof and shutters. Facilities are such as to insure prompt shipment by rail on through bills of lading.

"THE PRINCESS"



VINEYARD PLOWS.

—THE BEST CHILLED PLOW MADE.—

SEND : FOR : CIRCULAR : AND : PRICE : LIST.

BAKER & HAMILTON, Sole Agents,

San Francisco - - - and - - - Sacramento.

W. B. ZEILIN.

SEARBY, ZEILIN & CO..

DRUGGISTS and IMPORTERS,

859 MARKET ST., South Side Opp. POWELL, SAN FRANCISCO, CAL.

—SEND FOR OUR PRICE LIST.—

W. M. SEARBY

ABSINTHE IN FRANCE.

A Favorite Drink for Many Generations Back.

There seems to be no doubt that absinthe as a cordial was largely made by the old French countess, who were experts in the science of distillation; but it was only used as a flavor to other beverages, and does not seem to have become a common drink until about the beginning of the reign of Louis Philippe. The balance of evidence, so far as it is obtainable, would seem to show that the Algerian campaign, in the days when Princess of the Orleans family were fighting so bravely in North Africa and when the favorite song of the French troops was "La Casquette du Pere Bogenod," had a great deal to do with the popularization of absinthe among military men. The operations of war had to be carried out not only under a burning sun, but in all seasons, at all hours, and very often on marshy ground. The men were exposed to continual fatigue and nothing is more probable than that some skilful and kindly military surgeon, observing the ravages made by brandy on the health of the troops in such a climate as that of Algeria, prescribed as a stimulant diluted absinthe. The soldiers may have made wry faces at first at a beverage which to the uninitiated tastes very like "doctor's stuff," but with disastrous celerity they soon grew to like it and to drink it.

From a camp tonic dispensed to recruit exhausted strength and which in the beginning may have been as benificent as the eucalyptus cordial now served out to the laborers in the Roman Campagna, absinthe became the favorite "pick-me-up" in the Algerian cafes. It soon re-crossed the Mediterranean left its traces at Marseilles and Toulon and with remarkable quickness became domiciled in Paris. It seized, so to speak, upon the people just as gin did on the London populace early in the eighteenth century and has never released its grip. England had promised to pass an act of Parliament in the time of George II to diminish the number of gin-shops and to restrict the consumption of the liquor by placing largely increased excise duties on it. The French have not yet seen fit to pass any law tending to suppress, or even to restrict the sale of absinthe. The drink has absolutely been allowed to adulterate the French language. Modern dictionaries have not scrupled to admit the verb "absinther," to absinthiate, and "a'absinther," which is to swirl or gorge one's self with absinthe; then an absinthe drinker is called an "absintheur," and there is even an aphorism current in the brasseries: "If thou hesitates, absinthiate thyself." Poetry finally, has been pressed into the darkly fascinating service of this hero. Absinthe has been called from its half verdant, half opalescent hue, "The Fairy with the Green eyes." Its consumption is extending rapidly in the United States.

PROTECT YOUR TREES AND VINES.

If you want your trees freed from San Jose scale, codling moth and any other injurious insect, send to E. J. Hutchinson, Fresno, Cal., for a bar of the I X L Compound; always ready for use. Cheap and most effective ever offered to the fruit growers. No grease, no alkalis, or poisons; keeps rabbits from trees and vines. Sure death to jigger. Price, fifty cents per bar. One bar makes fifteen gallons of fluid.

KNABE It is a fact universally conceded that the KNABE surpasses all other instruments
A. L. BANCROFT & CO.
132 Post Street.

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A LITERARY EVENT.

A library of American literature from the earliest settlement to the present time—edited and compiled by E. C. Stedman and Miss E. M. Hutchinson. A complete library in 10 vols.

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Special Announcement

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Grape Growers AND Wine Makers
Of California.

"Wines and Vines
Of California,"

— BY —

FRONA EUNICE WAIT.

A Complete Review of the Industry.

Book Endorsed by the State Board of
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HANDSOMELY PRINTED AND ILLUSTRATED.

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STEELE'S GRUNDELIA LOTION,

THE ONLY SURE CURE.

— MADE AND SOLD BY —

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PALACE PHARMACY,

635 Market Street, - - Palace Hotel
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The Vineyardist.

A Journal Devoted to Grape Culture and
Kindred Interests. Published Semi-
Monthly at Penn Yan, Yates
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JOHN H. BUTLER,

The official organ of the Seneca Lake Grape Growers
Association, the Lake Keuka Grape Growers' Association,
and the Seneca Lake Association of Fruit
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Terms, \$1.00 per year.

Seventy-five cents per year if paid Strictly
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ADDRESS ALL COMMUNICATIONS TO

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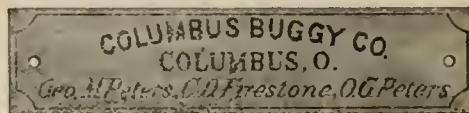
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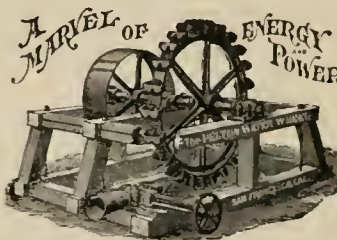
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A. C. GLENN, Manager,

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The Pelton Water Motor



Affords the cheapest and most convenient power for
Farm, Vineyard or Dairy purposes, as well as for
running dynamos for electric lights, pumps and every other
variety of machinery. It possesses in the same degree
the wonderful energy and power that has made the Pelton
Wheel famous in all parts of the world.

These motors are made of varying sizes, with capacities
ranging from the fraction of 1 up to 15 and 20 H.
P., enclosed in iron cases, all ready for pipe connections,
and are warranted to develop a given amount of
power with one-half the water required by any other
wheel. The cost, considering capacity and efficiency,
is fully 50 per cent less.

Circular, giving full information, sent on application.
Parties writing for information should give full particulars
as to power wanted, source of water, supply,
with head or pressure. Address

THE PELTON WATER WHEEL CO.,

120 FIRST STREET, - - - - - SAN FRANCISCO, CAL.

Mention this Paper.



D. LUNDY,

— AGENT FOR —

UNION FOLDING BEDS,

FURNITURE—

— AND CARPETS.



CABINET
(Open).

GOODS PACKED FREE FOR THE COUNTRY

— o — Large Assortment of — o —

Eastern Antique Oak & Walnut Bed Room Sets

829-831 Market Street

SAN FRANCISCO.

TO WINE-MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN"

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycoderma and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine. The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

See Directions for Use on Application. 73

For sale in tins of 21-5 lbs. each, by

Charles Meincke & Co., Sole Agents,
314 Sacramento St., San Francisco

YEAST IN WINES.

How the Bouquet can be Modified by it.

The following is extracted from a communication addressed by M. Rommier to the French Academy of Sciences:

Pasteur has told us that beer made with wine yeast smells of wine. In like manner wine fermented with beer yeast smells of beer. It is a recognized fact that during the process of fermentation different yeasts secrete different odoriferous principles. Of wine yeasts that designated *saccharomyces ellipsoideus*, otherwise ellipsoidal or elliptical yeast, was long regarded as the sole type. It was differentiated by the perfume it communicated to the liquids fermented with it, which recalled the odor of the wine whence it was taken. From which it would appear that there are nearly as many kinds of ellipsoidal yeast as there are *crus* or vintages and that to alter the bouquet of a wine it needs but to change the yeast.

This is all very well in a laboratory, where small quantities of grape juice or other suitable fluid can be prepared, filtered, sterilized by heating, and then pitched with some fresh type of yeast. In practice it is hardly possible to sterilize crushed grapes safely. There is risk of imparting to them the *gout de cuir*, and of inducing profound changes in the coloring principles. Sterilization is a process to which we cannot always resort. But it has always been found that at low temperature wine yeast grows faster than the natural ferments on the grapes. If an active yeast is introduced in a vat when the grapes are first crushed, it spreads over the whole vat, paralyzing the growth of the natural ferments.

It is just as in a field sown with different seeds, the sort that comes up first keeps all the others down. But if the temperature rises above 21° to 22° C. (70° to 72° Fahr.), as most frequently happens, then the natural ferments grow rapidly, and keep pace with the added yeast. Thus we may be certain that by putting a strange yeast in full activity into the vat at the commencement, and at a low temperature, this yeast will control the fermentation, and impart to the wine the aromatic principles which distinguish it from other yeasts. But it remains to be seen whether at temperatures above 22° C. (71-6° Fahr.), when two yeasts are developing abreast *pro rata* of their original proportions, whether the imported yeast will still possess the power to modify the natural bouquet of the wine.

Comparative experiments in point were made last summer with the *Chasselas* of the South of France. This grape gives a still wine, almost devoid of bouquet and averages eight per cent. of alcohol. Three ellipsoidal types of yeast were chosen—one from the famous white wines of champagne, a second from the great wines of the Cote d'Or, a third from the white wines of Buxy, in Chalon-sur Saone. They were distinguished as champagne, Cote d'Or and Buxy yeasts.

The grapes were picked from the stalks into large pans and crushed, after sprinkling with a culture of one or other of these yeasts. The contents of the pans were then transferred to huge flecks provided with two tubes, one above, serving as an exhaust and with its outer orifice plunged into water; the other provided with a stop-cock, to draw off the wine. The arrangement resembled that of the bordelais, where the vats are provided with hydraulic covers, allowing of the escape of the carbonic acid,

but preventing access of the atmospheric air to the marc. A fourth experiment was made with vine-house Chasselas, which, according to Pasteur, contain no natural ferment. This was pitched with champagne yeast.

The experiments commenced on August 8th, at a high temperature, which was maintained at 22° to 28° C. (71° to 82° Fahr.) during the succeeding days. At the end of eighteen hours the fermentation was already stormy. It was continued until August 18th with the three first and to August 21st with the vine-house grapes. The longer duration of the latter, fermented with added yeast only, indicated the part played by each yeast in the preceding experiments. On the third day a certain quantity of sugar was put into the vats to raise the alcohol to 8-13 per cent., the lowest proportion in most wines. But great care is requisite in thus introducing sugar, lest the inversion interfere with the reproduction of the yeasts and render the fermentation less complete, especially in the case of wines in which the alcohol should not exceed twelve per cent.

Now as to the results. After the fermentation of these wines was completed they were allowed to clear, and then bottled. They were well aromatised. Those fermented with champagne yeast had a very decided bouquet of champagne. Those fermented with Cote d'Or and Buxy yeasts possessed aromas recalling the perfumes of the wines of those regions.

300,000.

One of the most prominent republicans of Wichita said in an open communication that an immigration of 300,000 had been prevented by prohibition in Kansas. If the Texas dispatch is typical of the intention of Germans, the negative loss of 300,000 population may be augmented by a positive loss of considerable dimensions. The north Europe races like the Germans and Swedes are tenacious about personal rights. They came to this country to get privileges, not to surrender those they had had before, and they have endured discontentedly laws which undertake to regulate their private eating and drinking.

Probably the exodus of Germans and Swedes from Kansas to license States will not be extremely heavy. Men do not easily surrender property they have improved and go to the trouble and expense of moving their families. Very strong reasons must be at work. The disgusted element in Kansas hopes for a change.

The migration of a large colony from the two prohibition States, however, confirms what the Wichita *Republican* said about the immigration turned away in other directions. If families established on the soil gather together their effects and move into another State, newly arrived emigrants of the same opinions, with a free choice before them, will very naturally choose States whose laws agree with their conception of liberty.

Kansas is growing weary of the expensive reign of cranks and ringsters.—*The Criterion*.

SHERRY may be interspersed at any period of and with all wines at any dinner. As the horse dealers say, it cannot be put out of its place. You may commence, continue and end with it. It always adds a grace, as a fine tree does in a landscape or a fine woman in a boudeir.—"Wine" by Webber.

NAPA VALLEY NURSERIES

FRUIT AND NUT TREES,

(Large Assortment.)

— GRAPE VINES —

RESISTANT GRAPE VINE STOCK,
(Very Fine);Ornamental Trees, Olive Trees,
ORANGE TREES,

— AND GENERAL NURSERY STOCK. —

All Un-irrigated and Free from Disease.

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LEONARD COATES,
Napa City, - - - California.

Are You Going To Sea?

IF YOU ARE, TRY A BOTTLE OF

"ROWAS SEA SICK REMEDY"

And keep from being Sea Sick.

L. R. ELLERT,

CHEMIST AND DRUGGIST,

S.W. cor. California and Kearny Sts.
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COUNTRY ORDERS PROMPTLY FILLED.

P. P. MAST & CO.

IRON TURBINE & BUCKEYE PUMP

WINDMILL

THE MOST
Powerful and Durable
Combination
FOR RAISING WATER
IN THE WORLD.

31 Market Street, - San Francisco.

Dissolution Sale

— THE PARTNERSHIP OF —

KEANE & KINNANE
IS DISSOLVED.Mr. Ed Kinnane Retires from the
Firm, which now assumes the
well-known name of

KEANE BROS.

This change brings bargains to the people. Our vast stock of Dry Goods in every department sacrificed!

THE STOCK IS ALL NEW

The goods must be sold. Special values
every day. Store open Saturdays until
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Go and learn how to avoid disease and how wonderfully you are made. Consultation and treatment personally or by letter on weakness and all diseases of men. Send for book. Private Office, 211 Geary Street.

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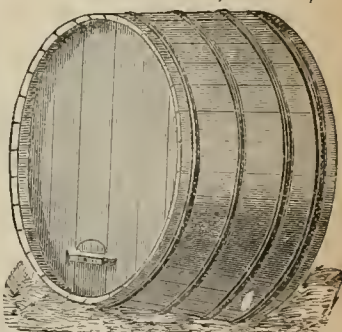


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[Established Since 1856.]

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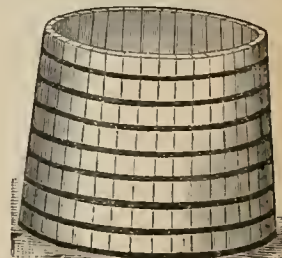


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WINE CASKS, BARRELS, KEGS, TANKS,

And all kinds of Cooperage to order upon the shortest notice, at Lowest Cash Prices.

F. W. KROGH & CO.

Manufacturers of Water Tanks,
Wine Tanks, and Tanks for
any purpose.

We use only the very best materials in our Tanks, Our dimensions are full measure. Every tank is set up here, hoops fitted, then every stave, each piece of the bottom, and each hoop is numbered, then the tank is knocked down and bundled ready to ship, and we send printed instructions with each Tank, how to set up—so that anyone can set up our Tanks. Send for illustrated Catalogue and Price List to F. W. KROGH & CO.

51 BEALE STREET, - SAN FRANCISCO, CAL.

EXPORTS AND IMPORTS.

EXPORTS OF WINE.

TO NEW YORK—PER STEAMER COLIMA, October 31, 1889.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	DOLLARS	VALUE
Wm Z.	Wm Hoelscher & Co.	1 barrel Wine	40	\$32
N P.	Cinabio Belgrano & Co.	1 case Wine	102	30
J F.	Berges & Domeniconi.	65 barrels Wine	3,110	829
W P A M.	Lenormand Bros.	1 barrel Wine	51	30
L G & Co.	M Perato.	50 barrels Wine	2,475	990
A B.		10 barrels Wine	485	108
A V Co.	C Schilling & Co.	3 kegs Wine	5,503	2,200
Wm K.		3 octaves Wine	81	45
P L F.		3 cases Wine	15	75
F A.	Lachman & Jacob.	50 barrels Wine	2,530	800
H S.		25 barrels Wine	1,263	399
A to diamond.		20 barrels Wine	1,043	304
A R.		30 barrels Wine	1,855	649
C D K.		20 1/2-punchons.	3,300	936
C N F.	Williams, Dimond & Co.	4 barrels Wine	200	125
A F.	O Caprio.	2 barrels Wine	96	38
S L & Co.	S Lachman & Co.	25 barrels Wine	8,155	1,371
C F.	C Froelich Jr.	1 1/2 barrels Wine	77	30
Total amount of Wine			30,439	11,220

TO CENTRAL AMERICA.

J R, Acapulco.	E de Bahia & Co.	2 barrels Wine	104	\$47
C J, Corinto.	Cabrera, Roma & Co.	4 kegs Wine	40	46
E & V, Corinto.	"	8 kegs Wine	96	54
J A S R, Acapulco.	"	10 kegs Wine	50	60
O D, Acapulco.	"	2 kegs Wine	20	15
S S, Corinto.	J Gundlach & Co.	2 barrels Wine	99	69
G L & Co, Acapulco.	"	2 packages Wine	253	148
O L & Co, Acapulco.	Goldtree Bros.	18 cases Wine	25	84
L de O, La Libertad.	Dieckman & Co.	2 barrels Wine	29	20
P A & Co, Amapala.	Monteleagre & Co.	20 cases Wine	400	400
P A A, Puntas Arenas.	B Dreyfus & Co.	20 kegs Wine	400	400
V A, Retalhuen.	"	2 cases Wine	198	285
A O, La Union.	"	1 barrel Wine	41	45
F L, La Union.	"	1 barrel Wine	40	45
J S, La Union.	"	4 half-barrels Wine	107	110
V & Co, Managua.	"	3 half-barrels Wine	81	65
D in diamond, La Union.	F Meeks.	20 cases Wine	44	80
A V, Champerico.	A Vignier.	2 cases Wine	40	47
B & Co, La Libertad.	Bloom, Haruth & Co.	1 barrel Wine	10	10
D B, Amapala.	Castle Bros.	1 keg Wine	10	84
E K, San Jose de Guatemala.	Hellman Bros & Co.	12 packages Wine	72	55
D C, La Libertad.	John T Wright.	38 kegs Wine	454	374
R M, Amapala.	"	1 barrel Wine	15	11
C G, Corinto.	"	2 half-barrels Wine	52	32
J B C, Luttima.	"	12 cases Wine	20	12
A A M, Acapulco.	"	2 kegs Wine	20	12
B O, Acapulco.	"	2 cases Wine	7	75
C D C, Amapala.	Williams, Dimond & Co.	12 cases Wine	25	15
P A B, Puntas Arenas.	"	1 barrel Wine	25	15
J A L L, Acapulco.	J W Grace & Co.	1 case Wine	47	30
H de A, Acapulco.	"	1 barrel Wine	47	30
P K R, Acapulco.	Urruela & Urioste	2 cases Wine	40	42
Total amount of Wine, 81 cases and			2,598	\$2,280

TO MEXICO.

F V, Acapulco.	L F Lastreto.	1 barrel Wine	50	\$25
G S, Acapulco.	Urruela & Urioste.	1 half-barrel Wine	26	20
R A, Acapulco.	J O Meyerink.	2 cases Wine	119	46
M B S, Mazatlan.	W Louisa.	1 barrel Wine	27	25
T E C, Mazatlan.	"	4 barrels Wine	205	124
C H.	"	1 keg Wine	22	20
	"	2 cases Wine	121	86
	Redington & Co.	2 kegs Wine	20	14
Total amount of Wine			590	\$360

TO LONDON—PER SHIP ORTHE.

Wm L.	Arpad Harazthy & Co.	1 barrel Wine	49	\$74
M G.	C Schilling & Co.	14 cases Wine	883	440
D R & Co.	W B Chapman & Co.	1 case Wine	55	30
W & Co.	Wm Wolf & Co.	2 cases Wine	12	12
G O & Co.	A G Chanche.	3 barrels Wine	150	75
	"	2 barrels Wine	100	50
Total amount of Wine, 2 cases			1,207	\$681

TO VICTORIA—PER STEAMER UMATILLA.

D H R & Co.	J Gundlach & Co.	2 barrels Wine	97	\$29
J S.	S Lachman & Co.	2 cases Wine	121	155
	"	10 cases Wine	70	70
S B.	J E McDonald.	15 barrels Wine	750	379
B & Co.	Bamberger & Kaempfer	25 cases Wine	67	67
H B O.	"	3 punchons Wine	500	127
M C.	P G Sabatie & Co.	1 case Wine	38	38
M C.	A Greenbaum & Co.	2 barrels Wine	100	36
F & C.	"	1 barrel Wine	50	23
Total amount of Wine 35 cases			987	\$924

TO MEXICO—PER STEAMER NEWBRIN.

J R.	G Clements	3 half-barrels Wine	75	\$61
J B S.	Dellepiane & Co.	1 case Wine	60	30
T H B.	Thannhauser & Co.	2 cases Wine	125	01
A R.	"	1 case Wine	41	41
R L.	"	1 barrel Wine	62	17
J Y.	"	1 barrel Wine	62	29
A G.	I Gutte.	2 kegs Wine	20	21
T H.	A K Stevens	1 barrel Wine	62	31
"	"	1 half-cask Wine	32	20
"	"	1 case Wine	20	20
D N A.	B F Rountree	4 kegs Wine	40	28
A A.	"	8 cases Wine	20	13
F A A S.	W Louisa.	3 cases Wine	352	242
F C L.	"	35 kegs Wine	52	26
W M.	"	1 barrel Wine	48	84
W.	"	20 cases Wine	13	13
Total amount of Wine, 37 cases and			855	\$622

TO VICTORIA—PER STEAMER CITY OF PUERLA, November 2, 1889.

G F.	Bach, Meese & Co.	1 case Wine	15	\$8
V J.	"	1 keg Wine	20	36
P T.	"	2 kegs Wine	15	22
J M.	"	1 keg Wine	27	41
N & M.	"	1 half-barrel Wine	28	41
P in diamond.	"	2 barrels Wine	100	79
W & P.	Kohler & Frohling.	2 barrels Wine	102	40
S H II.	G Mighivacca.	3 barrels Wine	234	71
W & R.	J Gundlach & Co.	4 half-barrels Wine	50	42
H B C.	"	1 barrel Wine	60	60
R & H.	B Frapoli & Co.	2 barrels Wine	61	48
P in diamond.	"	1 barrel Wine	33	24
C L in diamond.	Cal Wine Growers U.	1 barrel Wine	33	11
Total amount of Wine			848	\$527

TO TAHITI—PER BABENTINE CITY OF PAPEETE, November 2, 1889.

J B.	P G Sabatie & Co.	2 barrels Wine	103	\$30
A C.	"	5 barrels Wine	267	77
A S.	J Pinet.	2 barrels Wine	100	40
R P.	"	4 half-barrels Wine	109	52
L M.	"	8 barrels Wine	388	97
"	"	2 half-barrels Wine	85	29
Total amount Wine			1,012	\$324

TO NEW YORK—PER SHIP HENRY VILLARD, November 4, 1889.

C B.	I De Turk	20 barrels Wine	959	\$384
J B B in diamond.	C H Livingston	18 cases Wine	5,000	2,000
Eureka	Alfred Banolster	100 barrels Wine	5,103	2,041
A V Co.	C Schilling & Co.	74 barrels Wine	1,224	490
C in diamond	C Carpy & Co.	13 cases Wine	300	120
P in diamond	B Dreyfus & Co.	5 punchons Wine	1,626	650
W & C.	Beringer Bros.	33 barrels Wine	24,910	8,984
S L & Co.	S Lachman & Co.	501 barrels Wine	29,242	8,098
B D & Co.	B Dreyfus & Co.	415 barrels Wine	10,940	4,376
A V Co.	C Schilling & Co.	140 barrels Wine	2,614	1,005
C in diamond	C Carpy & Co.	230 barrels Wine	2,516	1,005
"	"	50 barrels Wine	758	303
A P.	Marschall, Spell'an & Co.	15 barrels Wine	1,227	491
M in diamond.	"	25 barrels Wine	12,299	4,019
J & A P.	O Mighivacca	99 barrels Wine	5,000	2,900
K & F.	Kohler & Frohling.	786 barrels Wine	39,368	15,747
Total amount of Wine, 18 cases and			140,685	\$50,265

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	DOLLARS	VALUE
Sobr J W Ingalls.	E R, Mexico.....	Redington & Co.....	1 keg Wine.....	10	9
"	A P, Mexico.....	Thannhauser & Co.....	1 case Wine.....	62	51
S S Walla Walla.	W V Co, Victoria.....	A Greenbaum & Co.....	3 barrels Wine.....	148	82
Brig T W Lucas.	B, Santa Rosa.....	A Carpenter.....	75 barrels Wine.....	3,718	1,140
Str Empire.....	C K, Nansimo.....	S Mastror.....	1 barrel Wine.....	50	24
"	G W K, Nansimo.....	Wolter Bros.....	3 half-barrels Wine.....	81	74
"	R V, Nansimo.....	Bach, Meese & Co.....	1 half-barrel Wine.....	27	14
"	H & P, Nansimo.....	".....	1 keg Wine.....	10	6
S S City of Peking.	J H C, Amoy.....	S Foster & Co.....	2 packages Wine.....	22	22
Ship British Isles.	A K, Scotland.....	Napa Valley W Co.....	3 barrels Wine.....	150	75
Total amount of Wine 91 cases and.....				4,255	\$1,506
Grand Totals.....				183,068	\$74,689

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

October 22, to November 8, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE
S S Colima.	Amapala.	Urruela & Urioste.	4 cases.	26
"	"	J T Wright.	22 cases.	163
"	Acapulco.	Urruela & Urioste.	50 cases.	230
"	"	"	4 barrels.	44
"	"	J O Meyerink.	4 barrels.	42
"	"	L G Lastreto.	4 barrels.	42
"	N A, La Libertad.	Cabrera Roma & Co.	16 cases.	172
"	P O, Corinto.	"	10 cases.	133
"	P A & A, Amapala.	Monteleagre & Co.	20 cases.	110
"	A P A, Corinto.	Fredericksburg Brewing Co.	20 cases.	200
"	J R, Amapala.	"	50 cases.	250
"	S G, Acapulco.	"	50 cases.	330
"	P A & Co, Amapala.	Boca Brewing Co.	2 packages.	110
"	V A, La Libertad.	"	3 packages.	84
"	A S, Amapala.	"	4 packages.	20
"	D B, Amapala.	Castle Bros.	4 1/2-barrels	60
"	J B C, La Union.	"	1 case.	7
"	"	"	1 barrel.	13
"	A A M, Acapulco.	"	1 barrel.	11
"	B G, Acapulco.	"	10 barrels.	122
"	"	"	90 barrels.	900
Sobr J W Ingalls.	Mexico.	Thannhauser & Co.	100 barrels.	65
Str Walla Walla.	Victoria.	Chicago Brewing Co.	16 1/2-barrels	216
Brig T W Lucas.	Santa Rosa.	A Carpenter.	30 cases.	300
S S Newbern.	Mexico.	Fredericksburg Brewing Co.	40 cases.	51
"	"	Thannhauser & Co.	4 barrels.	66
"	"	I Gutte.	5 barrels.	45
S S City of Puebla.	Victoria.	Chicago Brewing Co.	15 barrels.	45
Total value.				\$3,822
Grand Totals 70 cases, 138 barrels, 269 cases, 20 1/2-barrels.				

BEER IMPORTS BY RAIL, S. P. CO.

OCTOBER 22 TO NOVEMBER 8, 1889.

CONSIGNEES.	Case	Barrels	1/2 Barrels	Bulk lbs.	Bottled lbs.
O A Zinkand			200 1/2-barrels	76,875	
W Wolf & Co.	152 cases				42,510
"	20				21,250
Jones Moody & Co.	85 cases				20,400
W Louisa.	120				20,430
Sherwood & Sherwood	120				55,900
"	— packages		62 1/2, 92 1/2	20,300	
"	— packages			20,300	
Bradley & Co.	126				30,240
Oeo H.	— packages				28,500
H Cohen.	15				3,690
Total.				117,305	220,730

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Oct. 22, 1889 to Nov. 8, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy, Etc Pounds.	Whiskey, Pounds	ALCOHOL AND SPIRITS, POUNDS.
Lillethal & Co.	360				139,850
Jones, Mundy & Co.	180				72,000
Livingston & Co.	120				45,200
C. Jost & Son	129				54,200
C. W. Craig	360				143,350
G. Cohen	190			74,180	
"	205	105 Whisky			
"	3	3 Rum			
"	17	50 Old		166,870	
"	1	54 Brandy			
I. W. Mitchell	10			460	
Redington & Co.	10			4,000	
J. Fox	1			440	
Vincent Dunn	61			25,800	
Loewe Bros	64				27,600
F. Mandelbaum & Co.	10			4,700	
Bach Meese & Co.	1 case			100	
Campe & Son	2 cases			250	
L. Tausig & Co.	65				27,800
Heathcote Dester & Co.	25 cases			1,100	
Selbe Bros & Plageman	66	10		25,830	
W. Wolf & Co.	129	30			48,000
Moore Hunt & Co.	40			30,000	
A. Revert	2			800	
Harris & Baker	1			525	
O. F. & T. Co.	65			28,000	
E. Reinhold & Co.	1			525	
Henson & Drayner	14			1,520	
J. Winkler	1			7,100	
Meyerfeld M. & S.	45	123		500	
				47,470	
Total 28 cases	2,144	375		208,210	558,000

IMPORTS OF WINES AND LIQUORS BY SEA.

PER STEAMER SAN BLAS, November 1, 1889.

SHIPPERS	PACKAGES AND CONTENTS.	CONSIGNEES.
U. Luchtag.	20 cases Liquors	H. Braunschweiger
Julius Rndert.	20 cases Liquors	J. Pinet.
A. Loresan.	10 cases Cognac	
	66 cases Wine	
	1 case Liquors	

IMPORTS BY RAIL:

From October 22, to November 8, 1889.

B. V. Fomaris & Co.	400 cases Champagos	Macondray & Co.
"	700 " "	Wm. Wolf
"	500 " "	F. de Barry
"	100 " "	A. Vignier
"	25 cases Gin	Sherwood & Sherwood
J. Schiltz	100 cases Beer	Wm. Wolf
Pabst Brewing Co.	82 cases Beer	Wm. Loiza
Anheuser Busch.	120 barrels Beer	

EXPORTS OF WHISKY AND BRANDY, FROM SAN FRANCISCO BY SEA.

October 18 to November 4, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S. S. Collina	New York	Wm. Hoelscher	1 case Brandy		\$8
"	"	S. Lachman	20 barrels Brandy		
"	"	"	20 half-barrels	1,418	2,836
Henry Villard	Champerico	A. Vignier	24 cases Brandy		150
"	J. A. S. New York	Chas. Stern	50 packages Brandy	2,325	4,650
"	"	Lay Clark & Co.	48 " "	2,412	4,824
"	"	Cloverdale Wine Co.	100 " "	2,709	5,418
"	"	"	100 " "	2,760	5,520
"	"	Gallegos W. Co.	50 " "	2,538	5,076
"	"	Edge Hill V. Co.	377 " "	14,491	28,982
"	"	"	350 " "	9,601	19,202
"	"	G. Mighevacca	1 " "	50	102
S. S. City of Pekin	Yokohama	Hermann & Co.	10 cases Whisky		98
S. S. Newbern	Mexico	W. Loiza	1 case Whisky		8
S. S. Collina	Champerico	A. Vignier	6 cases Vermouth		18
S. S. City of Puebla	Victoria	"	5 cases Vermouth		15
"	"	"	5 cases Absolut		20
"	"	Geo. F. Stevens	15 1/2 cases Gin	284	104
S. S. Collina	Guatemala	Hellman Bros	10 packages Whisky		204
"	Amazapa	J. T. Wright	1 keg	12	48
"	Corinto	Cabrera Roma & Co.	10 cases		120
"	Guatemala	E. Kernen & Co.	1 barrel	45	120
"	San Jose de Guat.	Schwartz Bros	5 packages		90
"	Puntas Arenas	Monteleagre & Co.	1 keg	20	60
"	La Libertad	L. T. Haas	1 barrel	42	63
"	Amazapa	Wilmerding & Co.	2 barrels	78	230
"	Panama	L. G. Lastreto	10 cases		80
"	Victoria	Moore Hunt & Co.	10 cases		80
S. S. Umatilla	"	Williams, Diamond	6 packages		100
S. S. Walla Walla	"	J. B. Wooster	1 barrel	39	117
S. S. City of Pekin	Hong Kong	W. W. Bunker	1 package	30	117

Total amount of Whisky, etc. 87 cases and..... 551 \$1,673
Total amount of Brandy etc 25 cases and..... 38,304 \$79,762

JOHN H. WISE, Pres. H. T. SCOTT, Vice-Pres. CHAR. H. FROST, Gen'l Mgr. C. S. FREELS, Sec'y.

Union Pressed Brick and Terra Cotta Co.,

Manufacture the finest quality of plain, moulded or ornamented Pressed Brick, Architectural Terra Cotta, Fire Proofing, Paving Tile; also, Red, Brown and Black Mortar.

WORKS, Vallecjo, California. GENERAL OFFICE, Room 31, Flood Building, San Francisco.

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SOLE AGENTS FOR THIS RENOWNED BRAND

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105 FRONT STREET, SAN FRANCISCO, CAL.

F. J. CONNELLY.

J. M. LANE.

LANE & CONNELLY,

Manufacturers of CIGARS

204 and 206 Market Street,
San Francisco, Cal.

Build Your

GRAIN WAREHOUSES & HAY BARN

WITH

CORRUGATED IRON.

We have on hand Large Stocks of Black, Painted and Galvanized

.....AND OFFER.....

THE BEST AT THE PRICE OF THE CHEAPEST.

Send for Catalogue and Prices.

W. W. MONTAGUE & CO.,

309 to 317 MARKET STREET, SAN FRANCISCO

22 and 24 N. LOS ANGELES STREET, LOS ANGELES.

Special Sale of stylish Dress Goods

.....AT.....

SIXTY CENTS ON THE DOLLAR.

SEND FOR SAMPLES AND PRICES.

J. O. Drient & Co.

MURPHY BUILDING,
MARKET STREET, CORNER OF JONES.
San Francisco.

The Burlington, Iowa, *Hawkeye* declares that the people of that city "disregard and rebel against the liquor laws of the State," and that Burlington has its one hundred or more saloons running in defiance of the law. Will the *Voice* supplement this testimony with that of Mr. Bontelle's *Whig*, of Bangor, Maine, which says that there "the saloon runs right along, in bold defiance of the laws of the State," and then tell us what it thinks about the effectiveness of prohibitory laws?—*Bonfort's*.

The editor of the California *Prohibitionist* congratulates himself on the possession of a piece of the rope with which women and children pulled down a saloon at Lompoo, and asserts that pieces of this relic are so much prized by prohibitionists that they sell readily at one dollar each. The editor of the *Prohibitionist* is a truthful man, but we think he must have been misled in this matter. The prohibitionists are not spending their dollars for miserable pieces of rope, but reserving them for practical purposes—at least, so say the leaders of prohibition in San Jose.—*San Jose Herald*.

PRICES CURRENT.

OF CALIFORNIA WINES AND BRANDIES OF THE VARIOUS DISTRICTS.

[The Prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

These are the long prices. The rate of discount on purchases of a considerable quantity, can be learned by applying to the agents or dealers. We urgently request dealers, agents and producers to notify us when a change occurs in the prices current of the goods they handle.

LIVERMORE.

	QUARTS.	PINTS
Zinfandel.....	\$3 50	\$4 50
Burgundy.....	4.00	5.00
Sauterne.....	5.00, 5.00	6.00, 7.00
Haut Sauterne.....	7.00	8.00
Orleans Riesling.....	5.00	6.00
Table d'Hote, Sour, 1886.....	6.00	7.00
Sauterne " 1886.....	12.00	13.00
Alto Douro " 1884.....	24.00	25.00
Medoc " '86	9.00, 12.00	10.00, 13.00

SONOMA.

Zinfandel, 1884.....	3.70, 5.00	4.25, 6.00
Mataro.....	3.50	4.50
Chasselas.....	4.50	5.50
Tramier, 1882.....	5.00	6.00
Burgundy.....	4.00, 5.00	4.50, 7.00
Riesling.....	4.00, 5.00	4.50, 6.00
Hoek.....	3.50, 4.00	4.00, 5.00
Gutedel.....	4.00, 6.00	4.50, 7.00
Sauterne.....	4.50	5.00
Port, Old.....	10.00	11.00

SANTA ROSA.

Zinfandel.....	3.50	4.50
Burgundy.....	5.00	6.00
Riesling.....	3.75, 4.50	4.25, 5.50
Hoek.....	3.25	3.75
Sauterne.....	5.00	6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00	6.00
Angelica.....	5.00	6.00
Muscadel.....	5.00	6.00
Brandy.....	10.00, 12.00	11.00, 13.00

ST. HELENA.

Zinfandel.....	4.50, 5.00	5.50, 6.00
Burgundy.....	5.00	6.00
Sauvignon Vert.....	4.50, 6.00	5.50, 7.00
Golden Chasselas.....	5.00	6.00
Riesling.....	4.50, 5.00	5.50, 6.00
Gutedel.....	4.50, 5.00	5.50, 6.00
Hoek.....	5.00	6.00
Muscadel.....	6.00	7.00
Brandy, Fancy.....	10.00	11.00

NAPA CITY.

Zinfandel.....	3.50	4.50
Cabernet.....	4.50, 5.00	5.50, 6.00
Burgundy.....	4.00, 9.00	5.00, 10.00
Riesling.....	4.00, 4.50	5.00, 5.50
Hoek.....	3.50	4.50
Gutedel.....	4.00	5.00
Sauterne.....	4.00	5.00
Port.....	4.50	5.50
Sherry.....	4.50	5.50
Angelica.....	4.50	5.50
Brandy, 1881.....	15.00	16.00
Brandy, 1887.....	8.00	9.00
La Loma (claret), per case.....	7.00	8.00

OAKVILLE.

Zinfandel.....	4.00	5.00
La Grande Claret.....	4.00, 12.00	5.00, 12.50
Chambertin.....	5.00	6.00
Burgundy.....	4.00	5.00
Riesling.....	4.00	5.00
Hoek.....	3.50	4.00
Sauterne.....	4.00	5.00
Sherry.....	4.00	5.00
Port.....	4.00, 12.00	5.00, 12.00
Muscadel.....	5.00	6.00
Madeira.....	5.00	6.00
Malaga.....	5.00	6.00
Tokay.....	5.00	6.00

RUTHERFORD.

Zinfandel.....	3.50	4.50
Chasselas.....	4.50	5.50
Sauvignon Vert.....	4.50	5.50
Burgundy.....	3.50, 5.00	5.50, 6.00
Burgundy Larkmead.....	12.00	13.00
Chambertin, Larkmead.....	16.00	17.00
Riesling.....	4.00	5.00
Burger.....	4.00	5.00
Gutedel.....	4.00	5.00
Muscadel.....	0.50	7.00

SAN JOSE.

	QUARTS	PINTS
Zinfandel and Claret.....	3.00, 4.50	3.00, 5.50
Burgundy.....	4.00, 5.00	5.00, 7.00
Riesling.....	3.50, 4.50	4.50, 5.50
Hoek.....	3.00, 5.00	4.00, 6.00
Gutedel.....	5.00	6.00
Sauterne.....	4.50, 5.00	5.50, 6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00, 6.00	6.00, 7.00
Angelica.....	5.00, 6.00	6.00, 7.00
Muscadel.....	5.00, 6.00	6.00, 7.00
Grape Brandy.....	10.50, 18.00	11.00, 19.00
Strawberry Brandy.....	15.00	16.00
Blackberry Brandy.....	7.50	8.00
Cherry Brandy.....	15.00	16.00
Peach Brandy.....	10.00	11.00
Pear Brandy.....	12.50	13.00
Apple Brandy.....	7.50	8.00

LOS GATOS.

Zinfandel.....	3.50	4.50
Sauterne.....	4.00	5.00
Port.....	5.00	6.00
Muscadel.....	5.00	6.00
Brandy.....	9.00	10.00
Grape Cordial.....	6.50	7.50

STOCKTON.

Frontignan.....	9.00	10.00
Sherry.....	9.00	10.00
Port, Old.....	12.00	13.00
Port.....	6.00	7.00
Brandy, 1879.....	30.00	31.00
Brandy, 1883.....	15.00	16.00
Brandy, 1885.....	12.00	13.00

FRESNO.

Zinfandel.....	3.50, 4.50	3.50, 5.00
Burgundy.....	4.00	4.50
Riesling.....	4.00	4.50
Hoek.....	3.50	4.00
Gutedel.....	4.50	5.00
Sauterne.....	4.50	5.00
Sherry.....	6.00, 7.50	6.00, 8.50
Port.....	5.00, 10.00	5.00, 11.00
Angelica.....	6.00	7.00
Muscadel.....	3.50, 6.00	3.50, 7.00
Malaga.....	6.00	7.00
Madeira.....	6.00	7.00
Tokay.....	6.00, 9.00	6.00, 10.00
Brandy.....	10.00	11.00

SANTA ANITA.

Claret.....	6.00	7.00
Zinfandel.....	6.00	7.00
White Wine.....	4.50	5.50
Riesling.....	5.00	6.00
Gutedel.....	5.00	6.00
Sherry.....	6.00	7.00
Port, 1876.....	15.00	16.00
Port, 1884.....	10.00	11.00
Muscadel.....	5.50	6.00
Brandy, 1876.....	18.00	19.00
Brandy, 1881.....	15.00	16.00

SAN GABRIEL.

Old Sherry.....	6.50	7.00
Port, 1876.....	8.00	9.00
Port, 1882.....	6.50	7.00
Old Angelica.....	6.50	7.00
Old Muscat.....	6.50	7.00
Old Brandy.....	10.50	11.00

NATIVE WINES.

The prices following are for a very fair quality of wines, sold by the gallon, retail.

Zinfandel.....	\$0.50	
Riesling.....	.75	
Hoek.....	.75	
Sherry.....	.80	
Port.....	1.00	
Angelica.....	1.00	
Muscadel.....	1.00	
Sauterne.....	1.25	
Burgundy.....	1.00	
Gutedel.....	1.00	

DOMESTIC CHAMPAGNE.

	Qts.	Pts
Eclipse, per case.....	\$14.50	\$17.00
Carte Blanche, ".....	11.00	12.00
Gold Seal, ".....	11.00	12.00
California Sparkling ".....	11.00	12.00
Gold Seal (dry) ".....	11.00	12.00
" (Extra dry) ".....	12.00	13.00
Private Cuvee (dry) ".....	11.00	11.00
" (Extra dry) ".....	12.00	13.00

ROYAL HUNGARIAN WINES.

	RED WINES.
per case of dozen quarts.	
Szegzardi Voros.....	9.50
Visontai.....	12.00
Villanyi.....	14.00
Sashegyi.....	15.50
Menes-Gyoroki.....	18.00
Carbenet-Szemelt.....	24.00

	WHITE WINES.
Visontai feher.....	9.50
Peczi.....	12.00
Chesteau Szalay.....	14.00
Muskotaly.....	18.00

	DESSERT WINES.
Tokaji Szomeroadni, per doz pints.....	18.00
Szamoroalni I.....	20.00

	ASSZU OR ESSENZ WINES.
Tokay Asszu, per doz pints.....	28.00
" "Hammersberg Jeno".....	34.00

IMPORTED WINES.

Cruse & Fils Peres claret from \$ 8.00	\$25.00
" " Sauternes.....	10.00 15.00
Haut Roope League Oporto Port.....	13.00
" " " ".....	16.00
" " " ".....	19.00
Barton Gueatier, Bordeaux Claret	
per case.....	\$ 7.50 to 28.50
Barton Gueatier, Bordeaux	
White, per case.....	10.50 to 30.00
Sandeman Buck & Co. Sher-	
ries per case.....	13.00 to 20.00
Sandeman Buck & Co. Ports	
per case.....	13.00 to 18.50
Leacock & Co., Madeira per gal.....	4.00
A. de Luze & Fils, Bordeaux	
Clarets, per case.....	\$8.00 to \$28.00
A. de Luze & Fils, Bordeaux	
Sauternes per case.....	12.00 to 26.00
C. Marcy & Liger Belair, Nuits	
Burgundies, white and	
red per case.....	15.00 to 21.75
D. M. Feuerherd, Jr., & Co.,	
Oporto, Port wines	
per case.....	15.00 to 20.00
D. M. Feuerherd, Jr., & Co.,	
Oporto, Port Wines,	
in wood per gal.....	2.00 to 4.50
Duff Gordon & Co., Sherries	
in wood per gal.....	2.00 to 5.50
Boerd & Son, London Dock	
Sherry, per case.....	12.00 to 15.00
G. M. Pabstmann Sohn, Mainz	
Rhine Wines per case.....	8.50 to 28.00
Schulz & Wagner, Frankfurt	
o M Rhine Wines per	
case.....	11.00 to 14.00

IMPORTED CHAMPAGNES.

Moet & Chandon.....	\$31.00	\$33.00
De Montfort & Cie.....	20.00	22.00
Pommery Sec.....	31.00	33.00
Louis Roederer Carte Blanche	31.00	33.00
" Grand Vin Sec.....	31.00	33.00
Perrier Jouet & Co.....	31.50	33.50
Veuve Clicquot.....	32.00	34.00
Eugene Clicquot.....	20.00	21.00
Societe Viticole.....	16.00	17.00
Delbeck & Co Champagne.....	30.00	32.00
Krug & Co, Krug Sec, pr cs.....	\$32.00	\$34.00
Joseph Perrie Fils & Co, Sil-		
levy Mousseux per case.....	16.00	17.00
Grand Mousseux ".....	15.00	16.00
Adrier Fils & Co., ".....	15.00	17.00
Charles Heidsieck Champagnes	22.00	23.50

DEUTZ & OELDERMANN, AY., CHAMPAONE.

Gold Laek Sec., per case.....	\$31.00	\$33.00
Gold Laek Sec. 6 Magnums		
per case.....	30.00	32.50
Oachet Blauc per case.....	30.50	32.50
Cabinet Green Seal, per bakt.....	24.00	25.50

DUPANLOUP & CO., REIMS.

Carte Blanche, per case.....	20.00	21.00
Carte Blanche, extra dry, per		
case.....	21.00	22.00

SPIRITS.

RULING PRICES FOR DOMESTIC AND IMPORTED LIQUORS.

DOMESTIC WHISKIES.

	WHISKIES.
Old Hermitage, 1884, per gal.....	\$3.50
" 1885, ".....	3.00
" 1886, ".....	2.75
Old Hermitage, nyr.....	3.00
W. H. McBrayer, 1884, ".....	3.25
" 1885, ".....	2.75
" 1886, ".....	2.95

Bond & Lillard, 1884, per gal.....	3.25
" 1885, ".....	3.00
T. B. Ripy, 1881, ".....	3.25
" 1885, ".....	3.75
G. H. Clarke, (A 81) ".....	5.00
" (B 81) ".....	2.50
" (C 81) ".....	3.00
Palm of Kentucky AAA, ".....	4.00
" " " AA, ".....	3.00
" " " superior ".....	2.00
Davy Crockett AA ".....	2.00
" " " AAA ".....	2.25
" " " O. K. ".....	2.50
Old Private Stock, xxlv, per gal.....	3.50
" " " xxlv, ".....	3.00
" " " xxlv, per case.....	7.50
Phoenix Old Bourbon, (A 1), per gal.....	2.75
" " " 90 pf ".....	2.50
" " " O. K. 100 ".....	3.50
Private Stock, 100 ".....	4.00
Gold Medal Bourbon, 100 pf per gal.....	2.50
Union Club " 100 pf ".....	2.25
San Flower " 100 pf ".....	2.50
Superior Whisky ".....	1.75
" " " BB ".....	1.50
Castle " 100 pf ".....	2.75
" (A) 100 pf ".....	3.00
" (AA) 100 pf ".....	3.25
O K Castle " 100 pf ".....	3.50
Old Stock Bourbon, 1867, ".....	2.75
Blue Grass (No.2) ".....	2.75
" (No.1) ".....	3.00
Old Dominion O. K. Bourbon per gal.....	2.50
O. K. Extra, No. 2, ".....	3.50
" " " No. 1, ".....	4.00
O. K. Rosedale, No. 2, ".....	2.50
" " " No. 1, ".....	2.75
XX McIlvaine ".....	2.75
Golden Pearl ".....	2.25
Marshall ".....	2.25
Bourbon Whisky, 80 pf ".....	1.25
Nemo " per gal.....	1.75
Meriden, ".....	2.00
" " " A ".....	2.25
" " " AA ".....	2.50
" " " AAA ".....	2.75
Seal Rock, ".....	3.00
" " " Pony ".....	4.00
Monogram, (in wood) Bbls, per gal.....	5.50
Old Stock ".....	3.00
A. A. A. ".....	2.75
Cranston Cabinet ".....	2.25
Century (in wood) Bbls per gal.....	\$2.00
Gilt Edge Bourbon, A A ".....	2.50
" " " O. K. ".....	2.75
Phoenix Bourbon, O. K. in 5s, case.....	10.50
" " " A 1, ".....	7.50
" " " A 1, 24 pls ".....	8.00
Union Club " per case.....	7.50
Rock and Rye Whisky in 5s ".....	7.50
O. K. Castle Bourbon ".....	8.00
Extra O. K. Castle Bourbon ".....	12.00
Belle of Bourbon ".....	10.00
Jas. E. Pepper Bourbon ".....	14.00
Meriden " " A A A ".....	7.50
" " " O K ".....	8.00
" " " Private Stock ".....	12.00
Brunswick Club (old rye) ".....	8.50
Upper Ten (old and choice) ".....	13.50
Gilt Edge Bourbon, O K ".....	7.00
Our Favorite, O. K. per gal.....	3.00

IMPORTED BRANDIES.

Martell's Brandy, N	per case....	\$15.00
" " XX	" " " " " "	17.50
" " XXX	" " " " " "	20.00
" " VSO	" " " " " "	28.00
" " WSOP	" " " " " "	50.00
Sazerac Brandy, per gal.	\$4.90 to \$8.50
Champ Vineyard Propri. Co., Boutelleau & Co. man- agers Cognac, in Oc- taves, per gal	\$5.00 to \$8.50
The Vineyard Propri. Co. Boutelleau & Co. man- agers Reserve Vintages	10.50 to 14.00	

MISCELLANEOUS, IMPORTED.

Borke's Base Ale, pints, per doz.	\$2.00
" Porter, " " " "	2.00
Schlitz Beer, barrel, 6 doz. quarts.	13.00
" pta per doz.	14.00
J. Shanks & Co's (D'blin) Banner Braud, Guinness Stout, per dozen pints.	1.75
Read Bros. Doghead Bottling Base Ale.	2.00
Banner Bottling Base Ale, per doz. pints	2.00
Base Ale (in wood) Hogsheds.	50.00
" " " " " "	28.00
" " Kilderkins.	21.00
" " Firkins.	12.00
A. Houtman's Gin, large bottles.	20.00
" " med.	16.50
" " small " "	8.50
Evan's Belfast Ginger Ale per barrel.	13.50	
" " per ca. 4 doz.	6.00
Meinhold's N. Y. Cider per cau	3.50
Bernard's Orange Bitters " case.	10.00
Borke's Jamaica Rum, per case.	12.00
Theo Lappe's Genuine Aromatic per case.	13.50
Gilka Kimmel per case.	13.50
Vermouth Francesco Cinzani pr case	6.25	
" N. P. & Co.	6.50
Gin, A. V. H. (genuine)	20.00
" Black Bird, per gallon.	3.10
Absinthe, Berger & Co., per case.	15.50
Benedictine	20.00

BOARD & SON'S, LONDON.

Old Tom Gin, per case	9.50
Pale Orange Bitters, per case	10.00
Ginger Brandy, Liqueur	12.00
Jamaica Rum, Old	\$12.00 to 14.00	
IAIN Royal Batavia Gin in cases of 15 large black bottles per case	20.00
" in cases of 15 large white bottles per case	21.00
Kirschwasser, Macholl Freres Bavarian Highland, per case.	19.00
Cherry Cordial, J. J. W. Peters' per case.	12.00

SAN FRANCISCO BEERS.

Lager in barrels, local delivery.	\$ 9 00
" " export.	10 50
Steam beer in barrels.	6 00
Patent Stopper, per case, local.	1 25
Export, per case, 1 doz. bottles.	1 75

SHE STILL LECTURES.

Viticultural Commissioner Wetmore is in receipt of a letter from Miss Kate Field, relating to her work for the Viticultural Commission. Speaking of how the work is received in some sections of the country, she says: "You will be edified to learn that recently at Plattsburg, N. Y., where I was engaged to lecture on Alaska for the benefit of the Methodist Church, the prohibition women went about saying I was the hireling of the wine men, and thus attempted to prevent my having an audience." It seems the lecture was a success nevertheless, for doubtless Miss Field was "hot" enough after such proceedings to make even a lecture on Alaska warm and spicy.

DON'T BUY A PIANO, ORGAN OR ANY other Musical Instrument without first writing to or visiting Kohler & Chase, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installments. This is an old reliable firm that has a gilt edge reputation made by honest dealing, and always guaranteeing satisfaction.

INCREASE OF VITICULTURE.

Pessimists are rather too fond of enlarging on the decrease that has taken place during the last decade, or even, perhaps the last fifteen years, says Ridley's Wine and Spirit Trade Circular, of London, in the consumption of fine wines, without taking into consideration other facts which go a long way to show that their grumblings are not well founded. They, for instance, lose sight of the important factor to our trade that the increase of consumption in cheap wines throughout the world has been very large indeed. This is proved by the enormous extension of vine growing in fields other than those of the better known European ones. Whether we look at the vineyards of California, Australia or Algiers, it is the same thing. Not only have growers conducted their operations year by year on an extended scale, but wine makers in these districts have gradually gained in knowledge of their business, and consequently produced better wines. Turning from these vineyards, the same tale is to be told of those European districts, which not long ago were either all but unknown to the wine trade, or else of so small importance as to escape consideration. Italy, Hungary, Greece, the North of Spain and Russia are among this category.

Taking these facts, therefore, we say that in regard to the world generally, wine drinking is decidedly on the increase, and this surely is matter for congratulation to all concerned with the trade. Once teach a man that wine is one of the most beneficial and wholesome beverages that he can drink and the question of his consuming a cheap or fine quality is pretty much one of his ability to pay the price. His taste for wine will increase as his knowledge and education in it increase. And if he begins by drinking a cheap wine, he will ere long, if his resources admit of it, require a better one. The most important ingredient for prosperity in the wine trade is to make the drinking of wine generally popular, and we are, therefore, ever delighted to hear of vineyards being planted in fresh districts, and so inducing a further class of consumers. We think that nothing can put the trade on a sounder basis than this obvious extension of demand, even though it be in cheap wine.

BARLEY SHIPMENTS.

High Standard of the Grain of this Section.

The rail shipments of brewing barley to the East continue. About 500 tons will be sent in all, most of it from San Bernardino county. The crop has been largely handled by the dealers of that place. The grain which has been shipped meets with the approval of eastern brewers and orders for 1000 tons are now on the books of one firm. The price, which at the beginning of the season was fifty cents, has steadily risen. When the standard of excellence for No. 1 brewing was established by the Produce Exchange Call Board in San Francisco, it was found that the barley of that section was above the grade which was adopted. It appears from the reports coming from the East that the crop there, though as large as usual, is not a very high standard. These two facts are likely to have the effect of causing larger shipments of barley east for brewing purposes than is usual. Shipments to New York by way of Cape Horn continue heavy.

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100,000 Acres of Fine Raisin, Fruit, Alfalfa and Sugar Beet Land, with water for irrigation, for sale in tracts of from 20 acres to large tracts suitable for Colony purposes. For particulars, apply to

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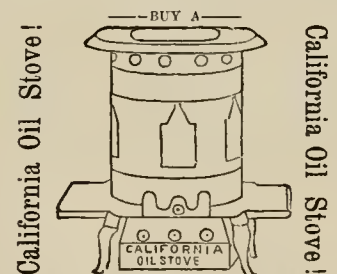
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25th ANNUAL EXHIBIT.

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Loans paid since organization..... \$2,851,045 00
Assets January 1, 1889..... 848,163 70
Surplus for Policy-holders..... 840,902 70
Reinsurance Reserve..... 238,356 74
Capital, Paid up Gold..... 300,000 00
NET SURPLUS, over everything..... 287,631 34

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General Agent..... R. H. MAHILL

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OF CALIFORNIA.

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Losses Paid since organization 2,101,032 71

John H. Wise, President, Chas. A. Laton, Secretary.

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Cash Assets, Jan. 1, 1888.....\$11,433,196.45

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Rooms 1 & 2, San Francisco.

Department of the Pacific States
and Territories.

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Capital - - - \$10,000,000

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\$746,186.00

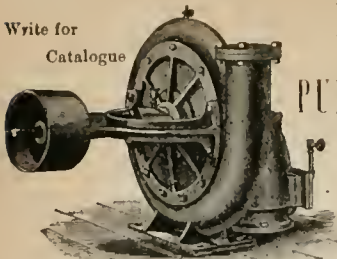
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Insurance Company

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Cash Assets, - - - \$16,407,072.46

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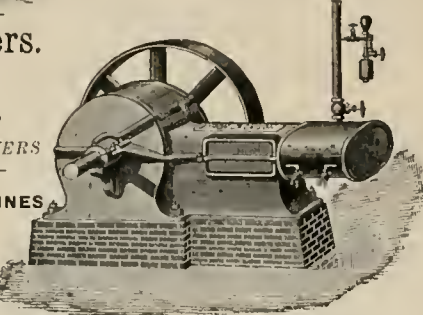
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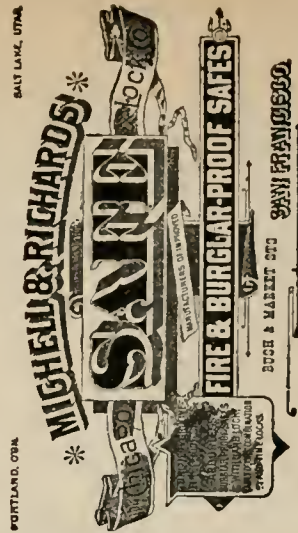
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Leads All Others.

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PURITY AND FINE FLAVOR none can equal it.
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Laguna, Sonoma county, Cal.; and Walden & Sons,
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Made at short notice and reasonable prices.

The five brands of brandy that carried off the palm
of merit at the recent Viticultural Convention were
all made in our stills.

SOUTHERN PACIFIC COMPANY.

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Trains leave and are due to arrive at
SAN FRANCISCO.

LEAVE	FROM SEPT. 15, 1889	ARRIVE
7.30 A	Haywards, Niles, and San Jose.....	*12.45 P
7.30 A	Sacramento and for Redding via Davis.....	7.15 P
8.00 A	Martha, Vallejo, Santa Rosa and Calistoga.....	6.15
8.30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11.15 A
8.30 A	Niles, San Jose, Stockton, Galt, Yuba, Sacramento, Marysville, and Red Bluff.....	5.45 P
10.30 A	Haywards and Niles.....	2.15 P
*12.00 M	Haywards, Niles and San Jose.....	* 3.45 P
* 1.00 P	Sacramento River Steamers.....	* 6.00 A
3.00 P	Express for Haywards, Niles, and San Jose.....	0.45 A
3.30 P	Second-class for Ogden & East.....	10.45 A
4.00 P	(Stockton and Milton; for Vallejo, Santa Rosa and Calistoga.....	0.45 A
4.30 P	Sacramento and Knight's Landing via Davis.....	10.15 A
4.30 P	Niles and Livermore.....	* 8.45 P
5.30 P	Niles and San Jose.....	1.45 P
6.30 P	Haywards and Niles.....	7.45 A
6.30 P	Central Atlantic Express for Ogden and East.....	7.45 P
7.00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....	7.45
8.00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	8.45 P

Santa Cruz Division.

7.45 A	Newark, San Jose & Santa Cruz	8.05 P
8.15 A	Newark, Centerville San Jose, Felton, Boulder Creek, and Santa Cruz.....	6.20 P
* 2.45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	* 11.20 A
4.45 P	Centerville, San Jose, Almaden and Los Gatos.....	0.50 A

A for Morning. P for Afternoon.
*Sundays excepted. †Saturdays only. ‡Sundays only.
**Mondays excepted. ‡Saturdays excepted.

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BELGIO.....	THURSDAY, OCTOBER 17th	
ARABIA.....	SATURDAY, NOVEMBER 9th	
OCEANIC.....	THURSDAY, NOVEMBER 21st	
GAELIC.....	SATURDAY, DECEMBER 14th	
BELGIO.....	TUESDAY, JANUARY 7th	

1891.

OCEANIC.....	TUESDAY, FEBRUARY 4th	
GAELIC.....	THURSDAY, FEBRUARY 27th	
BELGIO.....	SATURDAY, MARCH 22nd	
OCEANIC.....	TUESDAY, APRIL 15th	

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DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 6.

SAN FRANCISCO, NOVEMBER 23, 1889.

PRICE 15 CENTS

THE LAKE CITY.

AN INTERESTING LETTER FROM
OUR CHICAGO CORRESPONDENT.

**A Warning Against Prohibition—
Peices of California Wines and
Brandies Advance Ten Per
cent.—The Brandy Outlook.**

CHICAGO, November 2, 1889.

EDITOR MERCHANT AND VITICULTURIST:—

According to your local papers California is threatened with invasion by an enemy more dangerous to her best interests than a hostile army or than clouds of locusts which when they settle down devour the fat of the land. The prohibitionists, though baffled and beaten in Rhode Island, Massachusetts, Pennsylvania and Connecticut, have gathered courage enough to determine on attacking the Pacific coast, and it remains with the citizens of the Golden State to decide whether or not they will allow these invaders to destroy their vineyards, to usurp their rights of free citizenship and free manhood, to tyrannize over their domestic hearths, and to create a system of social espionage, of contempt for law, of lying, slander and hypocrisies, such as is to be found only in Iowa, Kansas and other prohibitory States. If these people are allowed to have their own way in California, then farewell to all your fond dreams of a prosperous and happy State.

No city in the Union has had more bitter experience of the influence of this fanatical crusade than Chicago. Being the central distributing point whence the wines and brandies of the Pacific coast, the bourbons and spirits of the central States, the rye whiskies of the east and the kindred productions of Europe, have been shipped to the west northwest and southwest, every movement made by these people has had an effect on the trade of our merchants. When the prohibitory law took effect in Iowa, Chicago wholesalers who had been doing a prosperous trade with responsible dealers in that State were deprived of this portion of their business, and the less responsible of Iowa merchants had to resort to various underhand and oftentimes underground devices to supply the peculiar demand for alcoholic beverages which this law had created. I say "peculiar demands", for it is a patent fact that many, who under the old state of things did not indulge in

anything stronger than tea, suddenly developed a desire for convenient packages of a more potent stimulant. Accordingly dealers ordered their whisky consigned as drugs, vinegar, molasses, oil or groceries, or had it put in bottles resembling bibles, prayer-books and dictionaries, and even in rubber covered imitation of grapes. By these devices saint and sinner, matron and maid, could derive comfort if not edification from their Cincinnati bible, New York prayer book, Philadelphia book of psalms, or their equally spiritual bunches of "grapes," and like David of old, piously ejaculate "Selah!" at the end of each inspiration.

Chicago has survived, however, and is expecting to receive the world's crown of approbation. She has issued an invitation to "all the world and his wife" to become her guests and to see what she has become, notwithstanding her fight with fire and fanaticism. She will have the World's Fair and the world's patronage. She will then be able to speak good words for California and to give that State a fine opportunity to speak for herself. Your State must be prepared to exhibit her fruit and wine, her gold and golden grain. The year 1892 will not only be the jubilee of the new world, but it will also herald a new era of development of all that tends to exalt a nation. The Pacific coast will doubtless be fully equal to the grand occasion.

Since my last report there has been an increased demand for California wines and brandies, which has been stimulated by reports in the "MERCHANT" regarding the decreased supply and increasing value of California wine products. Prices have advanced about ten per cent. on wines and holders of brandies are looking to further advances, notwithstanding reports of rashly increased production. There is however very little matured brandy on the market, and buyers are manifesting some anxiety as to the supply of stock suitable for the next two years consumption.

Kentucky bourbons and eastern ryes are still advancing in price, but there has been a lull in the trade during the past week, the demand not being so general as during the previous few weeks, owing no doubt to some uneasiness regarding the reported intention of the distillers to make too much whisky during this season. Old goods are, however, virtually off the market; '87s and '88s are being rapidly consumed and even '89s are being withdrawn and are realizing very profitable prices.

New England rum is in considerable demand at prices fixed by the pool and spirits are selling on a high wine basis of 102, allowing a margin in the "overs" for trust or anti-trust distillers to stick on or take off as the exigency of each case. The Distillers and Cattle Feeders Association held a meeting in this city a few days ago, but it was a secret meeting, the only fact that has become public is that a dividend of one-eighth per cent was declared.

SARDONYX.

THE FRENCH VINTAGE.

THE LATEST REPORTS REGARDING
THE GENERAL RESULT.

**Frost, Rain and Hail Reduce the Quantity and Quality Below that of
1888—Comments of
the Press.**

(Translated from *La Vigne Francaise* for the MERCHANT AND VITICULTURIST.)

The remarks which we made in a previous number regarding the probable results of the vintage are confirmed by the communications of our correspondents and by the majority of our contemporaries.

M. Paul Sol in the *Vigneron Francaise* has the following to say regarding the vintage in Aude: "Our wines have a high alcoholic strength, to which desirable quality is also added, an excellent taste, good body and unusually good color. There is nothing to prevent our getting higher prices than last year."

"It is not only in our vicinity that the quantity is greatly reduced below what was expected. This is also true in every portion of France and in foreign countries. Everywhere there has been a great falling off as attested by the buyers now traveling over Narbonne."

As for the valley of the Gironde, the *Feuille vinicole* says that the vintage is proceeding very slowly by reason of stress of weather which has been at times rainy and other times open. "It is difficult yet" continues the journal "to form any estimate of the quantity, because it depends largely on the condition of the grapes at the time of picking. The amount of wine that will be made, however, will certainly be less than it was in 1888. Frost which has been registered several times, has done some damage to the red grapes, particularly in Marais, Blaysis and the vicinity of Libourne. The vintage, already small, is still further reduced. In the vineyards where white grapes are grown, the effect of the frost is less noticeable; but nevertheless complaints are heard from St. Selve, St. Morillon, Labrede Illats and Bonmes."

"At Beaune," says a correspondent of the *Moniteur l'vinicole* "the transfer of the wine to the casks has begun under the most favorable circumstances; wherever the vines were treated with insecticides and

mildew was not allowed to exist, the results have been very satisfactory. Prices are far from being established."

The *Journal de Beaune* says: Since the 23rd of September, the vintage has been going along nicely. In spite of the rains at the time of flowering, in spite of the hail storms many times repeated, in spite of the rain storms which caused inundation, we will have abundant crops and our wines will be good, the grapes having ripened well and being perfectly sound."

"In Champagne," says the *Vigneron Champenois*, "the vintage is over. We will have a good wine, but not of that exceptional quality which commands an unprecedented price. The wines are not so good as those of 1888."

All over France the same is true—small in quantity fine in quality. In the valley of the Rhone, in Auvergne, Beaujolais and Franche-Compte the quantity is much less than that of 1888; estimates running from two-thirds to three-quarters of the amount. In the vineyards on the hillsides the results are best and the quality is all that could be desired. The same is true of the great viticultural district of the north and central regions.

LIQUOR TRAFFIC IN NORWAY.

A correspondent of the *Scientific American* gives some interesting facts concerning the liquor traffic in Norway. He says that the "business of selling liquor in towns and cities is under the management of an association, which is again controlled by the municipal authorities, that the goods are analyzed examined before they are sold; and that minors or intoxicated persons cannot buy any liquors, and that one glass at a time is all each person can obtain. In the liquor shops there is no furniture, nor games of any kind allowed. The sale of liquor in bottles takes place in centrally located stations, and is run on the same principle as the retailing in glasses.

The dividend of the business goes to pay for public improvements, such as the building of parks and highways, homes for aged people, reform schools for strayed children, and the like. The scheme has been in practical use now for several years, and so far has been very successful in diminishing the alcoholism and crime of the country."

EXPERT DOWLEN.

He Makes Another Report on the Vine Disease.

In report No. 35 was given a description of certain vines at Florence, which had been treated by cutting back the canes and introducing benzine into the circulation, by pouring it into holes bored in the crown of the vine; this had been done at different periods, ranging from July 11th to the middle of August last. During the past month the vineyard was again visited, when the vines were all found to show signs of disease, though none of them showed so much as the surrounding untreated vines; nor was the amount of disease the same in each vine, those vines which had been treated earliest showing most disease. From the appearance of the vines it would seem likely that had the treatment been continued, the vines might have recovered. It is certain that, for a time, the disease was checked, and a healthy growth was induced. Some vines here, which had been treated in a similar way, Report No. 35, have also given results like those obtained at Florence, though it must be remembered that a hot spell of considerable severity immediately followed the treating of the vines here, and this seriously interfered with the success of the experiment.

In order to better test the above treatment, as well as some other suggested remedies, fresh vines have been set out in the experimental hot-house, the vines originally placed there last winter being taken out, with a few exceptions. The vines first planted in the hot-house consisted of rooted vines and cuttings, obtained from this neighborhood, and from Orange, and included the following varieties, viz: Mission, Muscat, Grenache, Carignan, Grosser Blauer, Folle Blanche, Lenoir, Burger, Black Malvoisie, Riesling and Mataro and several of these were known to be diseased when planted. These all came out well, and with the exception of several light attacks of mildew, showed no sign of disease until March, when a few suspicious looking yellow spots appeared on the Missions, and on a wild vine. At this period the vines were liberally dressed with the powder known afterwards as Ongerth's powder. This powder had been applied before the yellow spots appeared, as well as afterwards, it being always applied at the first appearance of mildew. Of the cuttings thirty-six were Mission canes. These were planted in nine rows of four canes each. Two canes in each row were untreated. The other two were treated with various substances, both in powder and solution, differing more in the amount than in the kind of the ingredients used in each. The remainder of the cuttings of Black Malvoisie, Burger, etc., were not treated. Nearly all of these cuttings started by the end of April. The house was full of vines, almost too full for the good health of the vines, and by June the growth had increased to such an extent that the crowding of the plants was inducing sickly growth. Quite a third of the vines was then taken out.

After the end of April the vines were practically left to themselves, being purposely neglected, with the exception of a little water being given at intervals. At the present time, three Mission vines which were diseased when put in now show no sign of sickness; three Muscats and one Burger show a very little disease, and three Mission cuttings, which were dressed when put in, do not show any disease. All

have made large growth, many of the cuttings having canes from ten feet to fourteen feet in length. Almost all the cuttings, both dressed and undressed, made a start, but by October it was found that, of the Mission cuttings, nearly every undressed cane was dead, whilst of the dressed cuttings, all but two were alive and vigorous. All the rest of the cuttings had made a large amount of growth.

As the vines have practically ceased growing for the present year, it may be well to notice the present condition of the vines in this locality which have been treated for disease. In reports No. 29 and 32, attention was called to the benefits which had followed the use of the so-called Ongerth's powder. As was stated in the above mentioned reports, three applications of the powder were made, and there is no question but that good results followed; the disease was checked, and a new and healthy growth was produced. This state of things continued until the hot weather set in. In July the first hot spell was experienced, which threw back the vines considerably. This damage was intensified by the excessive heat in September, the heat being so great that the vines could be seen to droop as one stood and watched them. This period of heat diminished the yield of grapes on those vines which were not diseased. At the present time the vineyards which were treated show considerable disease, though they are in decidedly better condition than neighboring vineyards which had nothing done to them. The Mission and Mataro varieties have suffered most, then the Muscat, the Burger, Black Malvoisie, Zinfandel, Carignan, Grenache and Blanc Elba are least affected, all of these except the Burger showing very little disease, having suffered more from heat than anything else. In this connection the following facts are worthy of notice. The vines in the hot-house have been exposed to temperatures considerably above the normal, both night and day, all through the year, and so became inured to high degrees of heat, but were at the same time sheltered from the direct rays of the sun, the glass of roof and sides being thickly coated with whitewash on the south and east sides. These vines were not affected by the hot spells. Again, one of the vineyards at Florence has a row of cypress trees about twelve or fourteen feet high along its western side. The vines (Muscat), under the shelter of these trees for an average depth of eight rows, are decidedly green, and more free from disease, and have made a much more vigorous growth than the vines in the rest of the vineyard. These facts would seem to show that the excessive heat has not been without effect, but has rather been an important factor in the case.

The wild vines in the neighboring cañons show some cases of disease plainly marked, but there is certainly not so much as there was last year, here too the vines were protected to some extent from the heat.

ETHELBERT DOWLEN.

November 1, 1889.

NAPA BRANDY NOTES.

J. H. Wheeler shipped ninety-three barrels of brandy from the distillery to S. B. warehouse No. 6, in San Francisco during the fortnight from St. Helena.

Thirty-five thousand gallons of brandy was withdrawn from the bonded warehouse at St. Helena during the month of October, being the largest withdrawal ever made from any S. B. warehouse in any one month in this State.

FRENCH CLARETS.

Interesting Facts Regarding the Vintage of 1889.

The claret vintage, which commenced this year in some vineyards, on the light lands, between the 26th and 29th ult., is now practically drawing to a close, and it is possible, therefore, to furnish your readers with some information in regard thereto, which we trust may not be without interest to the trade. Dealing more especially with our own immediate neighborhood, extending as it does to St. Estephe, St. Julien and the Margaux, we shall endeavor to furnish some brief details as to claret production. Taking Saturday as the day for commencing the gathering of the grapes, during the next fortnight or three weeks little else would occupy the thoughts or form the subject of conversation, but those dark, close bunches of grapes, the berries somewhat small in size, which pairs of oxen yoked to a primitive cart continue bringing up to the press-house in almost monotonous succession.

We have used the word "primitive," and perhaps, not altogether unadvisedly, for it applies in a greater or lesser degree to all the processes of vine growing and wine production. Commencing with the narrow long-bladed spade, which serves the purpose of the English spade, hoe and pickaxe combined, and which does its work wonderfully well, down to the simple method employed for separating the grape from the stalk, we see here a system of working which probably has undergone little alteration since patriarchal times. The truth of this is more strongly impressed upon the mind when, happening to pass by one of the old-fashioned *cuviers* or press-houses, you hear through the open windows the sound of a violin, to the measured tones of which three stout, brawny fellows, placed in a large wooden tray piled up with grapes, are marching with regular step, performing the old-fashioned operation of "treading the grapes." As will be gathered, however, from the above remarks, this old method has of late years been replaced by an equally simple plan of working, and the grapes are now separated from the stalks either by passing them over a kind of large sieve or in some places by means of a clever machine called an *égrenoir*, which by the turn of a handle delivers the grapes whole and uncrushed on one side and the bare stripped stalks on the other.

Nature, the great chemist, steps in to complete the transformation of the grapes and juice into wine by that ancient system of fermentation—a process as old, at any rate as the time of Noah himself—which generally commences within two or three days after the vat has been filled and hermetically closed, and lasts, according to the temperature of the time, for a period of from ten days to three weeks. The fermentation being completed, the wine is drawn off into hogsheads and placed in cool stores, where during the next three years prior to bottling the wine still continues to work, and the casks have consequently to be filled up at regular intervals.

All bodes well for the future production and price of claret. In reality, the production of the department of the Gironde last year was by far the largest of any year since 1875, being nearly half as much again as that of 1878. While on this point, some official statistics, published in January of the present year, are not without interest.

The quantity of wine produced last year in the whole of France was 662,548,343 gallons, the produce per acre being 130 to 140 gallons. The total consumption of wine in France was 1,052,788,000 gallons, and the quantity exported only 46,124,000 gallons. The value of the year's produce, at cost, in the growers' hands, was £39,906,120.

The foregoing figures serve to give some idea of the importance to France of a good vintage, and brings us naturally to a consideration of the prospects in that respect of 1889. There are many points which argue well for the present vintage, and the following extract from a Pauilliac correspondent, writing from a district which includes Chateau-Lafitte, Monton-Rothschild, Pichon-Longueville, Pontet-Canet, etc., will serve to prove this. He says: "Our country is in full vintage. The appearance of the vines recalls the years of past prosperity. Our vine growers are rejoiced, and confidence is again restored. Everybody is astonished, for we have again a year of abundance which will not be much less than that of 1888. What as to the future quality of the wines? The grapes are well flavored, the juice of good color, weighing twelve to thirteen degrees and the fermentation is proceeding actively. If this quantity of saccharine, which is equal to that of good years, transforms itself into alcohol then the wines of 1889 will be good."

It only remains to hope that these anticipations will be realized, as if so, the vintages of 1887-89 will come to be regarded in the future as the dates of the commencement of a renewed prosperity, not only for the Médoc, but for France generally. Meantime there are few things perhaps, that mark more distinctly the difference between the past and the present than the fact that, in the twelfth century, the price paid for a hogshead of good Bordeaux was 30 to 40 sous; while so late as the year 1865, the price was 30*l.* only. Compare this with the years 1875 and 1874, when as much as 125*l.* to 140*l.* was said, first hand, for the finest growth of the Médoc. Mining upon these figures, one of our agricultural friends, not long since well known as a free trader of advanced opinions in the House of Commons, standing before a vat of some sixty hogsheads in process of being filled in the press-house of Chateau-Lafitte, delivered himself of the following arithmetical calculation: "That vat in 1875 gave some 17,000 bottles, which, say, at the present time would be worth 10*s.* per bottle. Granting that the wine of Lafitte should turn out this year of as good quality as that of 1875, the contents of that vat, in ten to fifteen years time, would be worth £8,500." This calculation appeared to awake a lively interest in the mind of our friend, especially as he looked along the long line of vats which fill the press-house of Chateau-Lafitte, and his thoughts led him on to the working out of a further problem in mental arithmetic, with which we need not trouble your readers, our only object in referring to the matter being to convey, in a simple way, an idea of what an important place vine growing holds among the industries of France.

Yours faithfully,

W. & A. GILROY.

Chateau Loudenne, St. Yzaux, Médoc France, October 16, 1889.

Subscribe for the MERCHANT VITICULTURIST.

OLD RED WINES.

A French Authority Tells How to Treat Them.

One year old wines are treated after the autumnal, racking like old wines.

If their taste is frank, if they are clear and not "working," the casks are completely filled, bunged and placed with the bunghole sideways in the cellar.

If they are faulty, turbid, or if they are "working," the faults with which they are affected should be first treated in an appropriate manner. But if the wines have been treated with care as long as they were young they are rarely faulty unless the cellar in which they were placed subjects them to sudden changes of temperature.

In perfectly air-tight cellars the old red wines which have a frank taste, which are clear and not "working," and which are preserved in strong casks carefully hooped with iron, require only two rackings a year: the one in March before the spring equinox and the other in September at the time of the autumnal equinox; unless, from whatever reason it may be, they lose their bright condition by again beginning to "work." This can be ascertained by tasting them from time to time. In this case it would be necessary to rack them immediately, and to use finings. We should avoid leaving an empty space in the casks with old wine, either by taking samples frequently or by tasting too often. Thus, as soon as there is an empty space in a cask, owing either to one of the above reasons or to a leak, even if the deficiency amounts to not more than half a gallon, the wine should be drawn off immediately in order to avoid the pernicious influence of prolonged air with its surface. The rackings should be more frequent in cellars which are not so close, and where the evaporation is greater, in order to prevent the wine from becoming flat or acid, or liable to undergo after-fermentation.

If all these prescriptions are carefully observed, the wines will improve and develop all the qualities they are able to acquire, according to their nature. The greater or lesser excellency, which the wines acquire by aging under favorable conditions, is due to two chief reasons. The first is the separating out of the coloring matters, and of the various salts which are dissolved in the young wines, and which become afterwards insoluble by the formation of new compounds, which, in their turn, are removed at each racking with the lees. The second reason is the transformation of the tannin, which gives a certain harshness to the wine, into gallic acid. It is then precipitated through the formation of insoluble compounds with certain substances that are contained in the wine and in the finings. The result is that the old wine loses some of its original color and soluble salts, and a large quantity of tannin; its taste becomes, therefore, finer, its flavor which was hidden by these substances, comes into greater prominence, and the bouquet which chiefly consists of ethers, begins to develop. The mellow taste is also more decided. These observations apply chiefly to wines of the highest quality, because many of the ordinary wines lose the fruity taste which they had when they were young, before the end of the first year. This is due to the fact that the mucilaginous substances and the pectine, which impart the mellow taste, are precipitated with the lees or destroyed by the after-fermentation.

Generally these wines are lacking in strength, body and tannin, and many among them show besides a great tendency to lose their color. The time required for a wine to reach the highest degree of excellency which it is able to attain in the barrel, is not the same for all. Thus certain strong and harsh wines require much more time than the delicate wines. On the average those Médoc wines which are the lightest in body, attain the completion of the natural clarification towards the end of the second year. If they are kept longer in barrels they lose their mellow taste. The wines from the same region, which, on the contrary, are strong and full-bodied, should remain one year longer in the barrels, in order to reach perfect maturity. Certain wines, with a very large amount of tannin, take a long time to develop perfectly, but they keep, also, much longer.

When the wines have reached their full maturity, and when no more lees are separating out, they should be bottled, else they lose their good qualities. In the bottles they complete their maturing. They acquire bouquet and preserve at the same time their mellow taste, while in the casks they lose in the end their fruity and velvety taste and become hard and dry.

One should be a connoisseur in wines and have a certain knowledge of the wines which are under treatment in order to fix the time which is best suited for bottling.

What we have said of old wines may be summarized as follows;

1. They should be stored in perfectly close cellars, and before they are placed with the bunghole sideways it should be ascertained that they are perfectly bright and free from defects.
2. The lees which separate out should be removed by careful racking every half year. The casks should be always kept full, and after-fermentations should be prevented by attentively watching the wine, and racking when necessary.
3. The loss by evaporation should be reduced to the smallest possible amount by keeping the wine in close cellars, and in strong iron-hooped casks.
4. The wine should be bottled before it has lost its fruity taste, and as soon as the lees have completely settled down. By following these prescriptions, it will be possible to make a wine acquire in due time all of the qualities possible.

But if the cellars are not tight, if the evaporation is considerable, and if empty spaces are left in the casks by taking samples too often, or if racking is not done frequently enough, the wine is liable to set in working, and becomes hard, to lose its mellow taste, and to undergo a slight change, which is due to the presence of acetic acid formed by contact of the wine with the air.

RAYMOND BOISEAU.

PROTECT YOUR TREES AND VINES.

If you want your trees freed from San Jose scale, codling moth and any other injurious insect, send to E. I. Hutchinson, Fresno, Cal., for a bar of the I X I Compound; always ready for use. Cheapest and most effective ever offered to the fruit growers. No grease, no alkalies, or poisons; keeps rabbits from trees and vines. Sure death to jigger. Price, fifty cents per bar. One bar makes fifteen gallons of fluid.

CALIFORNIA WINE.

How it is Received and Sold in New York.

A great ship casts anchor in the East river, near the foot of Grand street, and unloads a cargo of California wines every month. There are eighteen ships engaged in this trade and each brings at every trip from four to nine thousand barrels of wine, besides copper ore, logwood and the canned products of the Pacific coast. Each cargo is worth from \$250,000 to \$400,000. In all about fifteen thousand barrels of California wines are brought to this port by sea every month. Some of it is re-shipped to Europe, some is distributed to various other cities in the east, but the greater part is consumed in and about New York. The whole 15,000 barrels contain about 750,000 gallons of wine. The trip from California is made around Cape Horn in from ninety to one hundred and twenty days; A month is occupied in loading at the California port and from eight to twenty days in unloading here.

Here is the way the selling is done: When a ship laden with wine comes in, the dealers come down to the wharf and bargain for the quantity they desire. Of course, the wine reaches the wharf shaken up and cloudy, but nevertheless there is a vast deal of tasting on the part of purchasers. The seller has a bung-starter, a thin wooden mallet with an elastic wooden handle. With this he hammers quickly on each side of the bung, and presently out it pops. A glass tube enclosed in metal is then dipped into the barrel, and a small quantity of the wine is taken out for tasting or "sampling."

When the wine is sold the wholesaler has the privilege of keeping it a week at wharf and reselling it there to the retailers. Much of it never leaves the wharf until it is carted off to the cellar of the last named dealer. Thus two sales take place at the ship's side, and two profits are made after it reaches this city and before it is ready to be sold to consumers. Of course the third profit comes in when the retailer sells it, and those who think they get cheap California claret at sixty and seventy-five cents a gallon would be a little shocked to know for how much less it is sold in bulk. In rare instances, clubs and other large consumers buy at first hand from the agents of the great wine houses, but this practice is not liked by the wholesalers.

This year the crop of California is smaller than it has been for a long time, and dealers report the price of wine as rising, though this years crop will not be in market before 1891, and part of it perhaps not until '92, '93 or '94. Last year and the year before the wine crop was enormous, and prices fell. This year it has been found profitable to turn the grapes into raisins.

Meanwhile the demand for California wines here and abroad constantly grows and the dealers say that the quality of the wine is improving. The consumers in New York are hotels, the French table d'hotes and many private persons who have not learned to despise native products and have not been rich enough to acquire a taste for costly foreign wines—*New York Star.*

Subscribe for the MERCHANT AND VITICULTURIST.

INTERNAL REVENUE COLLECTORS.

Distillers Have Few Rights They are Bound to Respect.

Following is a copy of the latest orders issued to Collectors of Internal Revenue in fruit brandy distilling districts:

Where the distiller is the owner or proprietor of the winery, the collector may, under the provisions of section 3163, R. S., as amended by the act of August 15, 1875, enter and examine the winery for the purpose of aiding in detecting and punishing any fraud upon the revenue.

And in cases where the product of the distillery, in whole or in part, is carried and used in the winery to fortify the wines, or any other purpose, the collector, or any revenue officer, for the purpose of examining, measuring and taking account of the spirits, may, under section 3276, go to the winery and make examination of the spirits and may do whatever is necessary to make such examination thorough and complete.

In this case the establishments are so connected as to be in a measure dependent one upon the other, and a thorough search may require the examination of both. And the collector, deputy collector, or a revenue collector may, under section 3176, R. S., enter, in the day time, any building or place where any spirits subject to tax are made, produced, or kept within his district, so far as it may be necessary for the purpose of examining the spirits there kept, and he may also do the same where any such premises are open at night.

The entries and examinations herein spoken of are in the line of official duty and may be made without warrant.

The fact that the examination of the winery may interfere with the process of clarification or fermentation should not prevent the officer from making the examination, if he is reasonably satisfied that it is his duty to do so. Such examination should, of course, be conducted with great care, so as to do as little damage as possible. JOHN W. MASON, Commissioner.

PARIS EXPOSITION AWARDS.

We have received a circular from the Department of Agriculture at Washington, D. C., containing the final official list of awards at the Paris Exposition, for California wines and brandies. It is the first report giving the classification of the exhibits and awards, and shows the following exhibitors to have received awards on their displays of brandies:

California State Viticultural Commission, gold medal; Napa Valley Wine Co., St. Helena and Henry Hagner, Napa county silver medals; Edge Hill Wine Co., St. Helena, I. De Turk, Santa Rosa and H. W. Crabb, Oakville, bronze medals; Chas. Krug, St. Helena and Nonveau Close Vougeot Vineyard, St. Helena, honorable mention.

GLASS ENAMELED STEEL CASKS.

E. H. Taylor, Jr., & Sons, of Frankfort, Kentucky, are about placing in their celebrated "Old Taylor" distillery enameled steel casks, to replace wooden ones now in use as singling and whiskey receivers. They are subjecting the material of which these casks are made to a continued bath of fermenting beer through all its stages, and should it stand the test, they will substitute the steel casks for the wooden tubs now in use for fermenting purposes. These vessels have the strength of steel outside and the purity of continuous glass inside.

THE TRADE.

A. H. Edinger, of the wholesale wine house of Edinger Bros & Jacobi, New York, died on October 31st, at the age of sixty-five years. His firm was the eastern representatives of Lachman & Jacobi of this city.

Charles W. Fore, of Spruance, Stanley & Co., wears a big broad guage smile these days, the reason for which is found in unusually large orders from the Territories. The popularity of "Kentucky Favorite" is evidently on the increase.

Carroll & Carroll are now well settled in their new quarters at 306 Market street, in the Huntington-Hopkins building. Their store is a very pleasant one and judging from appearances, the firm is preparing to boom the famous "Old Pepper" whisky which already has a high reputation on this coast.

We wish to call the attention of the city and interior trade to the advertisement of Messrs. Sherwood & Sherwood on page twenty. They are the agents for Moët & Chandon, the Epernay champagne, renowned in song and *salon*, and carry both brands, "White Seal rich and dry," and "Brut Imperial, very dry."

In another column will be found the advertisement of W. B. Chapman, the well-known importer. Mr. Chapman is the sole agent for the Pacific coast for Perrier-Jouët & Co's Champagne, which owing to his enterprise and good judgment, is one of the best advertised brands on this side of the Rockies. Mr. Chapman also makes a specialty of fine imported still wines and brandies.

The wine people are rapidly becoming impressed with the value of the MERCHANT AND VITICULTURIST as a medium for the advertisement of their goods. I. De Turk, of Santa Rosa, opened a branch establishment in this city and as an experiment placed an advertisement in this journal. From the start his business has flourished and how well he is satisfied with his advertising investment is illustrated by the fact that in this issue he doubles the size of his advertisement and now has one of the handsomest "ads" in the paper. The same may be said of the experience of Harris, Kingston & Co. The San Gabriel Wine Company of Rancho, Los Angeles county, will make their first appearance in the columns of the MERCHANT AND VITICULTURIST in this issue, and as fine goods need only be well advertised to meet with a ready market, we are confident they will find the investment a profitable one.

Mr. Braunschweiger, of the firm of Braunschweiger & Co., of San Francisco, after a sojourn of several months in Europe, accompanied by his family on his return and homeward journey, made a temporary stay in Chicago, and appears thoroughly rejuvenated as the result of his trip abroad. He is, however, more enthusiastic than ever before over the advantages which in business and other ways the United States possesses over the effete monarchies of the Old World, and intends to very speedily give effect to his convictions in this connection as soon as he dons his business harness again. He is a self-made prince, and hence far above those who owe their exaltation simply to the accident of birth,

and the Pacific coast can therefore well afford to be proud of such a representative of the business interests of the Golden State.—*Mide's Criterion*.

Messrs. Chandon & Co., successors to Moët & Chandon, the great champagne house, brought an application before the Reims court the other day to restrain M. Henri Moët from using the word "Moët" on his corks. M. Moët sells his wines in his own name, and, according to his statement, the brand he uses bears the words "Henri Moët, maison fondée en 1858." On behalf of Messrs Chandon & Co., it was represented that their firm had been in existence ever since 1743, and that, to all intents and purposes, they had made the name Moët a trade mark, associated all over the world with their wines. The contention was that M. Henri Moët damaged the business of the house by the resemblance of his name and trade mark, and that consumers sometimes received his wine when they really desired that of the old-established firm; but it was replied that M. Moët could not be deprived of the use of his own name. The court was compelled to admit the force of this argument, and non-suited Messrs. Chandon & Co.

We take pleasure in calling the attention of brandy distillers to the advertisement of the Louisville Public Warehouse, of Louisville, Kentucky, which appears in another column. Their warehouse is one of the largest in the world and the Company's business operations include the two great continents. Manufacturers of brandy who are looking for unsurpassed storage facilities for aging or other purposes should carefully consider the merits of the Louisville Company, who, in addition to their own extensive business, have recently acquired that of T. H. Sherley & Co's., special bonded warehouse for the storage of brandy in bond. Owing to the fact that Louisville is located in the center of population of the United States, with complete railroad facilities, it has no superior as a distributing center. California brandy that has been stored with the Louisville Public Warehouse Company since last spring shows a development that is remarkable. Some dealers who have examined it pronounce it the finest American grape brandy they have ever seen. There seems to be something about the climate of Kentucky that peculiarly suits the development of fine spirits. Their rate of storage is very reasonable, receipts are negotiable and as eighteen of the Louisville banks are stockholders, loans can be readily obtained on goods in bond. The company solicit correspondence.

CALIFORNIA VS. FRANCE.

Mr. Hudson, the wine expert and buyer for Messrs. Spiers & Bond, London, England, expresses the following opinion of Isaac De Turk's wine:

"It is marvelous. It is by far the best claret of the lot. The European market is absolutely bare of such a good moderate price wine as this." See advertisement elsewhere.

The MERCHANT AND VITICULTURIST is largely circulated in the Eastern States.



Louis Roederer Champagne.

THE HIGHEST GRADE CHAMPAGNE IN THE WORLD.

WHITE LABEL, "CARTE BLANCHE," A Magnificent Rich Wine,
BROWN LABEL, "GRAND VIN SEC," Perfection of a Dry Wine.

See that every Bottle bears the private label of
MACONDRAY & CO.,
Sole Agents for the Pacific Coast

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California Wines and Brandies,

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Proprietors Glen Ellen Wine Vaults.

ALFRED GREENEBAUM & CO.,

Shippers of California Wines,

51, 53, 55, 57, 59 and 61 First Street,

Union Foundry Block,

SAN FRANCISCO.

699 Broadway cor. Fourth, New York City - - 29-31 River St., Chicago.

IN TOWN AND COUNTRY.

Bourne & Wise deposited 129 barrels of grape brandy in S. B. W. No. 3, at St. Helena last week.

Beringer Bros. have shipped 200 barrels of grape brandy to S. B. W. No. 1, at San Francisco, from their distillery.

Mr. C. P. Adanson, of Rutherford, has shipped 3000 gallons of grape brandy to the bonded warehouse in this city.

Col. G. F. Hooper, of Sonoma county, recently shipped 3000 gallons of Zinfandel wine of 1886 to Chicago. He said he received a very satisfactory price.

Santa Cruz county, which usually makes 250,000 gallons of wine annually, made but about 125,000 gallons in consequence of the destruction of grapes by the October storm.

The Sonoma Index says that although the wine yield of Sonoma valley will be less than half of what it was last year, the quality will be superior to that made in former years.

The Sonoma Index Tribune says: The St. Macaire grapes on P. L. McGill's place passed through the late storm unscathed. They are perfectly sound and contain twenty-four per cent sugar.

E. J. Baldwin has sold three carloads of his brandy in New York and Boston at a handsome figure, some of the brandy being new and some old; also, one carload of wine of different vintages, some of which was fourteen years old, for which he received as high as \$5 a gallon. The carload contained six different kinds of wine.

J. E. Poppe has filled his cellar this season with some of the choicest and most popular varieties of wines ever made in this valley. His vintage of 1889 consists in part of Marsanne, Franken Riesling, Sauvignon Vert, Sultana, Pedro Jimenez, Sauvignon, Klusberger, Riesling, Traminer, Gutedel, Semillon and St. Macaire.—Sonoma Index.

Three dollars per ton were offered the other day by a Sonoma wine maker for Tokay grapes that had been rendered unmarketable for table use by the rain. The offer was refused, and the probability is that instead of being distilled into brandy they will be left to rot on the vines. These grapes had been contracted for at \$50 per ton to be delivered in good condition.

The winery of A. L. Tubbs in Napa county has a storage capacity of 300,000 gallons and contains a large amount of fine wines stored ready for the market when the price reaches the right figure. Mr. Tubbs has 100,000 gallons of '88 wine of nearly every variety. The cellar itself is a handsome structure, with one of the finest fronts of any building in Napa county.

The loss of grapes from mildew and bad weather in Napa valley has been far greater than people suppose who have paid little attention to the matter. The loss in the Tubbs vineyard is fully 100 tons, in Charles Jewell's, forty-five tons. In the Bodie Walsh vineyard of thirteen acres the vines are loaded with grapes that will not be picked, and the same is true of William Jewell's, Jr., twenty-five acre vineyard in town.—Calistogan.

A San Franciscan was in the valley last week looking at wines made in 1888, and appeared anxious to make purchases at his price, but we have not learned that he suc-

ceeded in obtaining any, wine makers being satisfied that prices will be higher. His offer for the wine, delivered at the railroad depot was fifteen cents per gallon. The same offer was made to wine makers in the vicinity of St. Helena; and the man was willing to take claret at that price.—Calistogan.

A new California grape is in the market. It is called the "Black Ferrara," and is of a color and size somewhat lighter and smaller than the New York State Concord variety. The bunches are very large, and the fruit hangs to them in loose clusters. The skin is rather tougher than the Muscat and Tokay varieties from the same State. It is said to be a splendid raisin grape. A. B. Detwiler, who has them for sale, quotes them at \$3.50 a crate of forty pounds, \$1 cheaper than the Muscats and Tokays.—Philadelphia Ledger.

Isaac De Turk says that there has been a loss to the vineyardists in the territory surrounding Santa Rosa of at least one thousand tons of grapes, by the late storm. The most of them have been wholly ruined and are rejected, even for distilling purposes. Mr. De Turk is receiving about forty tons of grapes daily at the winery. Of these the greatest proportion are of the Mission variety, which have withstood the effects of the rainy weather better than the others, and are in very fair condition. He is distilling about all the grapes now being brought in, making but little into wine.—Santa Rosa Republican November 6th.

Many different modes of keeping ripe grapes have been recommended and adopted, but the two great requirements for success, as noted in the Country Gentleman, are a continued low temperature, a few degrees above freezing, and well-ripened fruit. Badly ripened and poor, watery grapes will not keep long. Packed in dry or baked sawdust, they are excluded from air currents, and are thus easily kept till midwinter in a cold apartment. The Agriculturnist says that if wilted and then buried in stone jars three or four feet below the surface, they will come out with stems green and fruit bright and plump.

The grape growing industry, whether for raisins, table grapes, or wine, is, and must remain, one of the leading industries of California. The grape growers of the State have long been suffering from a depressed condition of the market, which left them scarcely a living profit. It is pleasant to notice that a change for the better has taken place, and that still greater improvement is probable before long. A large amount of grapes have been dried, instead of making them into wine, and the amount of wine to be produced for several years to come will doubtless be below the average of the last few years, while the demand is increasing. These facts point to better prices, and encourage the planting of vineyards with choice varieties. The day of the Mission and such grapes appears to be past, and choicer varieties, which do not bear so heavily but bring higher prices, are taking their place.—Trade, Baltimore.

DON'T BUY A PIANO, ORGAN OR ANY other Musical Instrument without first writing to or visiting Kohler & Chase, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installments. This is an old reliable firm that has a gilt edge reputation made by honest dealing, and always guaranteeing satisfaction.

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Fruit Brandies and Liqueurs,
Fine Blended Whiskies.

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CASED GOODS OF ALL DESCRIPTIONS.

Louisville Public Warehouse Co.

— FOR THE —

STORAGE OF FRUIT BRANDY.

Special U. S. Bonded Warehouse for Kentucky and Indiana

This Company offers the peculiar advantages of distribution, being located at the present center of population of the United States, complete railroad facilities, proper climate for ageing brandies, etc., a rate of ten cents per barrel, per month, with no extras of any kind, negotiable receipts and perfect responsibility. Eighteen of the Louisville banks are stockholders, and loans can be readily secured. Write for circular and rates.

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DISTILLERS OF THE J. B. WATHEN & BROS.'

Pure Old Fashion FIRE CO. PER Rye & Bourbon

:—: Also Criterion Bourbon :—:

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We guarantee ours according to Government sale. Insure 85c. on the 100 dollars. Our warehouse is of brick with iron roof and shutters. Facilities are such as to insure prompt shipment by rail on through bills of lading.

F. J. CONNELLY.

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LANE & CONNELLY,

Manufacturers of CIGARS

204 and 206 Market Street,
San Francisco, Cal.

BRANDY DISTILLERS.
A Complete List of the Brandy
Makers of California.

List of the fruit distillers in State of California shown by the records of the office of the Commissioner of Internal Revenue, on the 1st of November, 1889, to have qualified during the year beginning May 1st, 1889.

FIRST DISTRICT.

NAME.	LOCATION.
Breyfus & Co.	Anaheim, Los Angeles Co.
Brovi & Slati.	Los Angeles, "
L. J. Rose & Co., Limited.	San Gabriel, "
Chas. Otto Runtz.	Anaheim, "
Cucamonga Vineyard Co.	Cucamonga, S. B. Co.
Taggart & Bochi.	Los Angeles, L. A. Co.
Yasbel del Valle.	Canillas Ranch, Ventura Co.
William Palmat.	Hollister, San Benito Co.
J. Moore.	Moore's Ranch, L. A. Co.
Henry Kroeger.	Anaheim, Los Angeles Co.
Geo. Dewitt Haysen.	Sacramento, S. B. Co.
Geo. S. Messinger & Co.	Los Angeles, L. A. Co.
Henry Leffman.	San Jose, Santa Clara Co.
John Perella.	Jamesstown, Tuolumne Co.
Geo. West.	Stockton, San Joaquin Co.
Jacob Querola.	La Grange Stanislaus Co.
Fredrick Steinman.	Farmersville, Tulare Co.
De Martino & Cordeiro.	Clayton, Contra Costa Co.
Charles Lorenz.	Anaheim, Los Angeles Co.
Charles Stern.	Los Angeles, "
John Ja-priza.	San Jose, Santa Clara Co.
William Distilling Co.	Santa Ana, L. A. Co.
Joseph C. Merithew.	Redwood Twp., S. C. Co.
Frank Herbeck.	Mariposa, Mariposa Co.
Eisen Vineyard Co.	Fresno, Fresno Co.
James Hennessy.	San Francisco, "
Tom J. F. Heze.	Anaheim, Los Angeles, "
Nicholas Barovich.	San Jose, Santa Clara Co.
H. C. Eggers.	Fresno, Fresno Co.
San Gabriel Wine Co.	San Gabriel, L. A. Co.
Sommer & Wells.	Los Angeles, L. A. Co.
Fresno Vineyard Co.	Fresno, Fresno Co.
Barton Estate Co. Limited.	"
Herman Bocher.	Los Angeles, "
Secundo Gausli.	"
George Young.	Orange, Los Angeles Co.
Pomona Wine Co.	Pomona, "
Emile Yach.	Brookside, S. B. Co.
Peter Draghovich.	Santa Clara, "
Nicola Anticovich.	San Jose, Santa Clara Co.
Joseph Young.	San Bernardino Co.
Giottardo Bustilli.	Livermore, Alameda Co.
Bernard Distillery.	Mayfield, Contra Costa Co.
Boerner Vineyard Co.	Yountville, Napa Co.
Jacob Rindel.	San Gabriel, "
George Retz.	Ramon, "
Joseph Yaezer.	Anaheim, "
Louis Schoen.	"
Mountain Wine Co.	San Gabriel, "
Sierra Madre Vineyard Co.	"
Enterprise Distilling Co.	Fresno, Fresno Co.
A. Pauline.	San Jose, Santa Clara Co.
Henry Webb Yot.	Anaheim, Los Angeles Co.
G. Rotta, Jr.	San Francisco, "
C. K. Kirby.	Fowler, Fresno Co.
Herman Ganz.	Fresno, "
The Paul O. Burns W. Co.	San Jose, Santa Clara Co.
E. W. Scott.	Framont Twp., S. C. Co.
A. P. Adams.	Fresno, Fresno Co.
Gallegos Wine Co.	Irvington, Alameda Co.
J. P. Smith.	Pleasanton, "
F. W. Kind.	Azusa, Los Angeles Co.
C. G. Anderson.	Fresno, Fresno Co.
Henry Buckstahl.	Antioch, Contra Costa Co.
Webster & Sargent.	Mintrun, Fresno Co.
Madera Vineyard Co.	Madera, Fresno Co.
J. K. & R. Y. Pierce.	Santa Clara, S. C. Co.
Los Gatos and Saratoga.	Los Gatos, S. C. Co.
Fruit & Wine Co.	Florence, L. A. Co.
Florence Winery.	"
Los Gatos Co-operative.	"
Winery.	Los Gatos, S. C. Co.
Paul Wack.	Los Angeles, L. A. Co.
Roscoe Winery.	Tunite Canon, L. A. Co.
Pacific Wine Co.	San Jose, Santa Clara Co.
T. C. Jarvis.	Santa Clara, S. C. Co.
Henry Mel.	Pine Hill, Glenwood, S. C.
James W. Mintrun.	Mintrun, Fresno Co.
Sierra Vista Distilling Co.	Sierra Vista Ranch, Fresno Co.
Karl Scheffer.	Fresno, Fresno Co.
J. B. Tays.	N. Ontario, S. B. Co.
H. B. Wagoner.	Livermore, Alameda Co.
Charles Deto.	Mountain View, S. C. Co.
Antoio Zicovich.	San Jose, Santa Clara Co.
Santa Cruz Mountain W. Co.	Santa Cruz, "
Glen Ferry Vineyard Co.	Clayton, Contra Costa Co.
Buhach Profr & Mfg Co.	Atwater, Merced Co.

FOURTH DISTRICT.

Estate of Jas Skinner dead.	White Oak Twp. El Dorado Co.
Conrad Hachl.	Cloverdale, Sonoma Co.
C. D. Entress.	Pilot Hill, El Dorado Co.
George Hoard.	Knights Valley Twp. Sonoma Co.
John D. Winter.	Headbush, Sonoma Co.
P. J. J. Gobbi.	Headbush, Sonoma Co.
Charles J. Dunz.	Mendocino Twp. Sonoma Co.
George Lang.	Castroville, Napa Co.
George N. Makee.	Alabama, Sacramento Co.
E. C. Prier.	Napa, Napa Co.
Louis A. Norton.	Headbush, Sonoma Co.
Mrs. Louisa Rasmuson.	Cloverdale, El Dorado Co.
Martin Pessier & Co.	Schastopol, Sonoma Co.
Henry Mette.	Salmon Falls El Dorado Co.
Stephens & Co.	Windsor, Sonoma Co.
Louis Jaffe.	Mendocino Twp. Sonoma Co.
Kohler & Van Bergen.	Guthrie Sta., Sacramento Co.
Jean Laurent.	St. Helena, Napa Co.
Norris M. Eade.	Napa, Napa Co.
Everett M. Ormes.	Yountville, Napa Co.
Joseph Fischer.	White Oak Twp. El Dorado Co.
George J. Pilliken.	Salmon Falls, El Dorado Co.
James Dowdell.	St. Helena, Napa Co.

FOURTH DISTRICT (continued).

NAME.	LOCATION.
Francis C. Belden.	Elmira, Sonoma Co.
Jacob Zentgraf.	White Oak Twp. El Dorado Co.
Geoffrich Seher.	Castroville, Napa Co.
C. M. Wobben.	Mayaville, Yuba Co.
G. P. Adams.	Salmon Falls El Dorado Co.
Powell Hart.	Rutherford, Napa Co.
Leland Stanford.	Salmon Falls El Dorado Co.
Yolo Winery.	Vina, Tehama Co.
Mary E. Stroup.	Westland, Yolo Co.
H. T. Hart.	Salmon Falls El Dorado Co.
G. Loether.	Sunny Hill, Eagle Creek, Shasta Co.
Philip Glass.	Trenton, Sonoma Co.
Cal. Dady & Cream of Tartar Co.	Napa, Napa Co.
Johann M. Ramu.	Cam, tonville, Yuba Co.
Ira G. Holt.	Lincoln, Placer Co.
B. Bernhard.	Anburn, "
Italian Swiss Agri. Coll'ny.	Cloverdale, Sonoma Co.
Fredrick Wortell.	Lincoln, Placer Co.
Arion Hassell.	Headbush, Sonoma Co.
Jacob M. Yarnet.	Jacksville, Lassen Co.
Bourne & Wise.	St. Helena, Napa Co.
Frantz Distilling Co.	Cloverdale, Sonoma Co.
Eldridge G. Furber.	"
H. W. McIntyre.	Vina, Tehama Co.
Cloverdale Wine Co.	Cloverdale, Sonoma Co.
William Goldstein.	Sonoma, "
Kohler & Frohling.	"
John F. Miller.	Whitmore, Shasta Co.
Hill & Marshall.	Trenton, Sonoma Co.
Cordeila Wine Co.	Cordeila, Solano Co.
The Co-operative Distill'g Co.	"
L. Hanson.	Barro Station, Napa Co.
A. B. Driesbach.	Ohio Ranch, Placer Co.
Isaac Inwood.	Rou h and Realy Twp., Nevada Co.
M. S. Nevis.	Diamond Spr'g El Dorado Co.
John Kaiser.	Sacramento, "
Mrs. E. A. Hood.	Pine, Placer Co.
George Engler.	Santa Rosa, Sonoma Co.
Charles Krug.	S. Helena, Napa Co.
H. W. Crabb.	Oakville, "
Louis Poulin.	Santa Rosa, Sonoma Co.
John Voltpika.	Green Valley Twp. Sonoma Co.
Henry Hamnell.	Trenton Twp. Sonoma Co.
A. Dornick.	Sonoma, Sonoma Co.
Gustave A. Stamer.	Bello, Napa Co.
E. W. Davis.	Santa Rosa, Sonoma Co.
G. Groezinger.	Yountville, Napa Co.
Walden & Co.	Yountville, Sonoma Co.
Emilie Augillon.	Sonoma, "
S. J. Jones.	Green Valley Twp. Sonoma Co.
Henry Winkle.	Sonoma, Sonoma Co.
Joseph Oherter.	Green Valley Twp. Sonoma Co.
navely & Baker.	Woodland, Yolo Co.
Joo. Thomas.	St. Helena, Napa Co.
George Hearst.	Sonoma, Sonoma Co.
G. Migliavacca.	Napa City, Napa Co.
Joshua Chuvet.	"
Gernain Crochat.	Glen Ellen, Sonoma Co.
James Finlayson.	Conn Valley, Napa Co.
Gutseppe Seint.	Iselshurg, Sonoma Co.
George F. Hooper.	"
Natoma Water & Mill'g Co.	Sonoma, Sonoma Co.
Lease Ho Turk.	Santa Rosa, Sonoma Co.
Da Rosa & Nevis.	Sacramento, "
John Adolph Prien.	Napa, Napa Co.
Orleans Distilling Co.	Madison, Yolo Co.
Wal n & Co.	St. Helena, Napa Co.
Hann h E. Weinberger.	"
Lease Ho Turk.	Sonoma, Sonoma Co.
Concha & Balmelle.	Cordeila, Sonoma Co.
Henry Bolle.	Santa Rosa, Sonoma Co.
George F. Fieber.	Sonoma, "
John H. Wheeler.	Belle Station, Napa Co.
Gustave Niebaum.	Rutherford, "
Lay & Clark.	Santa Rosa, Sonoma Co.
Frank Scaroni.	St. Helena, Napa Co.
Kohler & Van Bergen.	Larkmead Sta'n, Napa Co.
Anton Korbel.	Redwood Twp. Sonoma Co.
David Sobree.	Middletown, Lake Co.
Paul Bieber.	St. Helena, Napa Co.
John Benson.	Yountville, "
John S. Kipp.	Green Valley, El Dorado Co.
Guappi Guolo.	Jackson, Amador Co.
Anton Zautgraf.	Salmon Falls El Dorado Co.
George Griess.	Petaluma, Sonoma Co.

DOWN WITH HIGH PRICES.

The MERCHANT AND VITICULTURIST has inaugurated a crusade against high prices for native wines in local restaurants. This is a move in the right direction. Good sound Zinfandel and Riesling can be had at less cost than milk or beer, and is sold at enormous profits. The only exceptions to the rule are the limited number of restaurants furnishing a table d'hote dinner for fifty cents and upwards, where a half bottle of wine is included in the regular menu, and usually the wine is up to the standard of the rest of the dinner. If the wine men would use their influence to have claret and white wine form a regular item on hotel and restaurant bills of fare as tea and coffee are furnished, without extra charge to the consumer, it would prove a great benefit to the wine grower, the restaurants and the State. The vin ordinaire furnished in France is below quality of the average cheap claret of California and the latter is not more expensive than the former. In the wine districts the local viticulturists doubtless have sufficient influence with hotel men to have the experiment tried and its undoubted success would cause the plan in time to be generally adopted.—S. F. Commercial News.

A ROYAL BREWERY.

Peasants and Nobles Waiting in Line for a Glass of Beer.

Yesterday the entire city was in a state of turmoil and uproar in honor of the tricentennial anniversary of the foundation of the Hofbrauhaus, or Royal Brewery. It was established on the 27th of September, 1589, by Duke William of Bavaria, and has become one of the national institutions of the country. No one who has not visited Munich can form any idea of the grimy, diogy tavern in which the royal court beer has been retailed for the last 300 years, and which forms part of the Alte Hof, as the ancient palace of the Dukes of Bavaria is called.

There are no waiters nor waitresses, everybody being expected to attend to his own wants. It is a common sight to see colonels, and even generals, in full uniform take their places in line, often behind a chimney-sweep or a scavenger, and wait their turn for a stone mug, and then proceed to rouse it themselves at the tank before again forming in line for the purpose of having it filled. They then take their places at the rough deal tables, which have done service from time immemorial, and purchase from the vendors present slices of wurst and of schwarzbrod.

It will naturally surprise most people that great personages should be ready to put up with so much trouble and discomfort for the sake of a mere mug of beer. A draught of the latter, however, is all that is required by way of explanation. The brew is truly royal and every way worthy of the ancient dynasty of Wiltsebach, which produces it. Nowhere else in the world is it possible to obtain such beer, the recipe for which was obtained by the ducal founder from the famous brewer, Degerberg, and has been kept a state secret ever since. The net profit of the Hofbrauhaus—the beer being only sold at retail and to be drunk on the premises—amounts to about \$800,000 to \$1,000,000 per annum, and constitutes an important source of private revenue to the reigning sovereign of Bavaria. — Munich letter to the N. Y. Herald.

HOW IT IS DONE.

The Wholesale Purchase of Breweries Explained.

The wholesale purchase of brewery business in the United States is attracting much attention, and no little curiosity has been aroused as to how it is done. The purchase is not made by a single syndicate, but by individuals here and there who have been informed how to work the job. It is well-known that the profits of the business are large—a fact as well established abroad as in the United States. A purchase of an established brewery is made, or rather before the purchase is made, a three or six months bond of the property is obtained. The business is then incorporated on a basis generally of two or three times the value of the purchase. The buyers retain just enough over one-half of the shares, so as to keep control of the business, and the balance of the stock is sent to England, where it is quickly sold to people inclined to buy by the promise of the large profits of the business.

It is easily seen by this procedure where the money comes from to buy the property. The incorporations get the business with no greater outlay than a little shrewdness. Of course they have in some cases

to advance the money pending the floating of the stock, but in other cases the stock is sold, the money collected before the bond expires, and the manipulators do not put up a cent of their own money. If the business is squarely conducted in the interest of all the shareholders, there is no doubt but they will get their dividends as promised, but the chances are so great for mismanagement, to say nothing about anything else, that it would not be strange to hear of brewing stock being chased with mining shares before many months elapse.

CONNECTICUT VS. THE DAKOTAS.

Since the last issue of the Criterion, the expression of public opinion concerning prohibitory legislation has been given in the east as well as in the far west. Connecticut, which is admittedly one of the most intelligent and cultured States in the Union, has, in thunder tones, rejected the proposed prohibitory amendment, giving a majority against the measure of 30,000 votes, out of a total vote of 100,000, and this in the face of the fact that only a two-thirds vote on the part of those opposed to the attempted enactment was recorded. This verdict was reached after a long, protracted and exhaustive consideration of both sides of this important question. The operation of repressive and restrictive laws in other States was never before so minutely and effectively canvassed, and the total inefficiency of coercive legislation made so clearly manifest, hence the verdict to which we have referred. South Dakota being adjacent to Kansas, and with a population very sparsely settled and scattered throughout only rural districts, was beforehand regarded as wedded to the prohibitory idea, and the vote in that section was what was anticipated. North Dakota has by a mere thousand votes gone for prohibition, and this may be attributed mainly to the over confidence which prevailed in that section, and the exclusive attention that was directed toward the southern sister State. The action of these new-born infants among the States may be compared to the pledges sometimes made by those not of mature years or experience to reform their habits at stated intervals, which pledges are usually violated or departed from a few days after they have been made. The voluntary check which they have placed upon their own growth and development, by arresting immigration to, and the further settlement of the territory by men of liberal ideas, and brawn and muscle, will undoubtedly soon become so clearly manifest as to open their eyes to their own folly.

Human nature and human propensities are unvarying and universal. Human wisdom and experience differs in degree between the old and young. Connecticut gave utterance to its decision with the voice of a sturdy and well-ripened experience and manhood; Dakota, with that of feeble and inexperienced youth, who has yet to learn, through bitter lessons of disappointment and regret, that legislation cannot make human nature different from what it is. We are sorry for poor Dakota, and express our commiseration in advance. —Mida's Criterion.

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors.

Office, 402 Front street, Postoffice Box, 2366

DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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SATURDAY..... NOVEMBER 23, 1889

REMOVAL.

The office and editorial rooms of the MERCHANT AND VITICULTURIST are now located at 402 Front street, corner of Clay. Patrons and correspondents of the paper will please bear this fact in mind.

A DECENT PRICE FOR WINE.

The movement recently inaugurated by the MERCHANT AND VITICULTURIST to compel the restaurateurs of San Francisco to charge a reasonable rate for their wines is already bearing good fruit. The article which showed up the idiocy of the restaurant men in driving away custom by charging all the way from one to five dollars a gallon for wine which cost them from ten to fifty cents, has been extensively read by them, and discussed pro and con. It cannot be questioned that these gentlemen have been simply gouging their patrons right and left on their wine list. It is simply outrageous to both producer, middlemen and consumer, that the wines which ought to be cheap are made enormously dear by the handlers who profess to be doing California wine men a great favor by putting their wines on the list at all. There is too much of this odious snobbery among the "high class" restaurants, which do not profess to handle little if any wines, except those bearing a foreign label. Even the average San Franciscans who ought to be proud of our wines are too apt to deal haughtily with those persons who suggest anything but French wines for ordinary use. There are plenty of ignoramuses in San Francisco

who hardly know the difference between vinegar and Johannisberg, except the label, who are only too ready to sneer at our pure wines. The restaurateurs are well represented in the ignorant class "who don't believe in California wines," and they have done all they could to discourage their sale.

How the good work goes on in the country is shown by the following article from the Fresno Republican:

The low prices of wine for the past two years have resulted in one thing at least which will prove of benefit to the growers. The retail prices of wines have been generally reduced, which is causing an increased consumption. In other words, the reduction in price of California wines from ten and fifteen cents per glass to five cents, is causing it to supplant to a considerable extent the higher priced and stronger liquors. The hotel men and restaurant keepers are among those who recognize the changed condition of affairs. The home market should be the most profitable market and anything which tends to enlarge its capacity will result in advantage to those who tend to supply it.

THE WRONG EXPERT.

Newton V. Pierce, the Government expert on vines and discourtesy, has at last ceased monkeying with microbes, long enough to unbosom himself to the press. Mr. Pierce's unbosoming was not due to any desire on his part to explain his ungentlemanly conduct, but on the contrary to escape an editorial roasting in the *Rural Californian*. His explanation of his remarkable actions since he arrived in this State, is no explanation at all, and it shows that he is still entitled to the palm as the most exalted official donkey that has recently visited our State. His first official break was to grossly snub the Viticultural Commission, yet he had the nerve to write to that body for information, while declining to co-operate with or recognize them. When the viticultural officers had become tired of Mr. Pierce's ill-treatment, they shut off on his supply of information, but the official soon was too high to come down and act in a gentlemanly manner toward the officers of a State institution. Instead, however, he wrote to a scientist in this city and attempted to obtain the information under false pretenses. In other words he could not get along without the desired knowledge, but he would not treat the Viticultural Commission with common decency to secure it.

To a careful observer it appears that this man Pierce is entirely out of his element in the pursuit of the secret of the vine disease, and we begin to mistrust that Secretary Rusk in shuffling up his experts made a mistake and got hold of an expert on Pluro-Pneumonia or a potato rot scientist instead of an expert on the vine disease. At any rate the grape growers of this State would be grateful to Mr. Rusk if he would transmute Mr. Pierce to other fields of labor.

EMILY PITT STEVENS' RECORD.

Mrs. Emily Pitt Stevens is to the fore for the prohibition cause. Mrs. Stevens is principally known through her having saddled the Sailors Home on San Francisco and opening a big avenue for municipal jobbery. She is a talker and a rustler and will be heard from.

PROHIBITION AND POLITICS IN IOWA.

The recent defeat of the Republican party in Iowa and the election of Boies, a Democrat to the Governor's chair has set the Republicans of that State to thinking and has made them very sick of the Women's Christian Temperance Union and the prohibitionists with whom the party organization had the poor judgment to affiliate. The lesson is one that will prove highly beneficial. Boies was elected on a high license platform, which shows that the Iowans have had a partial recovery from the prohibition craze. At the next election prohibition will be the great question in print and if we are to judge by what has just happened, the result will not be difficult to foresee. Iowa will abandon the prohibition fetish and cease to crawl before the agitation and the old women of the State. North Dakota too, will soon abandon the prohibition yoke, so hastily and unexpectedly taken on.

The Oakland Tribune has published the following editorial on the Iowa situation:

"Hon. John A. Kasson, who, next to Senator Allison, is the leading Republican in Iowa, said a few days before the recent election that he 'had little hope that his party would be successful in Iowa this year owing to the prohibition idea, and that the Republicans there see the danger and are going to propose a compromise by letting in beer and excluding alcohol and whisky.'"

Coming from a man of his standing, this declaration has excited a great deal of attention, because it indicates a very radical departure from the past policy of the party in that State. The fact is that Iowa is not industrially prosperous at the present time and its growth in the past five years has not been such as might be expected of a comparatively young community planted in a fertile country. Of course, this may be attributable to any one of a dozen causes, but the tendency seems to attribute it to prohibition, and this makes the law unpopular. Then the cost of convictions under the prohibition law adds materially to the cost of government. The official figures for 1888 show that in Polk county, where the law is enforced, there were fifty-seven convictions of crime, costing \$43,650.55. In Scott county, where little attention is paid to the prohibitory law, there were eighteen convictions costing \$8866.01. The population of the two counties is nearly the same, but the proportion of costs is due to the fact that twenty-four of the fifty-seven convictions in Polk county were for breaking the liquor law. When we consider that since prohibition became law in Iowa there have been more than 10,000 suits under the liquor law in Polk county alone, all of them very costly and the costs for the most part coming out of the taxpayers' pockets, we can understand some of the causes which tended to produce the Republican defeat.

Our comparative statement taken from the official figures furnishes a pregnant commentary on the effects of prohibition. In Des Moines, when prohibition became law, there were sixty saloons and twenty-two stores where liquor was sold. In the past year 400 search warrants have been issued in the same city against persons accused on affidavit of selling liquor. Of two things, one, either there are four times as many liquor sellers in Des Moines now, or the large rewards for informers are breeding a race of perjurers for the most sordid motive.

IMPORTS OF WINE.

The wine exports for the month of October were 82,380 gallons and 430 cases, valued at \$36,192, of which 57,962 gallons and 11 cases went to New York and 24,418 gallons and 119 cases to foreign ports.

The total shipments by sea for the ten months ending October 31st were 3,291,152

gallons and 4531 cases, valued at \$1,377,525.

During October, the overland shipments aggregated 465,776 gallons, and for the ten months ending October 31st, they amounted to 3,432,227 gallons, making a grand total for the ten months, by sea and rail of 6,734,574 gallons valued at \$2,750,815.

For the same period in 1888, the figures were 6,205,965 gallons, valued at \$2,585,641 and in 1887, the shipments amounted to 5,578,000 gallons.

It will thus be seen that our wine export trade for 1889 is larger than ever before in the history of the industry, the shipments averaging \$275 000 per month.

AND THE LICENSE VICTORY.

The high license promoters have won another victory, this time in Tulare. The city trustees passed an ordinance making the license \$100 per quarter and imposing a number of harassing and unjust restrictions. The dealers and their friends protested and after looking over the situation decided to close up their places of business, in the hope of compelling the trustees to abate their terms. The town went dry for several days, but the matter ended by nine retailers yielding and so another victory is to be recorded for high license.

The most noticeable feature developed by the trouble and one which is decidedly unpromising was the action of some Fresno retailers. While the Tulare men were in the height of their struggle some of the Fresno retailers proposed to go down and pay the license and open places of business. We are surprised that any dealers, whether in Fresno or elsewhere should have so little sense and judgement as to propose taking advantage of others at such a time. The battle was really the Fresno retailers' as much as any outsiders and when the license system is sprung in Fresno as it is certain to be, the probability is that it will close out some of these men who were mean enough to take advantage of others at such a time. The incident shows too plainly that there is a sad want of discipline and foresight among a certain class of retailers. It is to supply these wants that the Protective Association and the various branches are organized and the prospects are that these bodies will have a merry squall from Fresno. It is hardly charitable, but we can hardly help expressing the wish that those who would scoop out others according to the Fresno plan, might themselves be closed out.

GOING TO RETIRE US.

Our friend, of the *Prohibitionist*, modestly announces to his readers that he is going to retire the MERCHANT AND VITICULTURIST from the field of discussion on the liquor question. We suggest to our friend that he has undertaken a big contract and we think by the time we are done with the discussion with him, he will gracefully admit that our arguments are the true ones. We expect to celebrate his conversion to the liquor cause ere long and will take great pleasure in cracking a bottle of champagne with him when the scales drop from his eyes. Like every one connected with the liquor business we invite discussion in a gentlemanly manner, such as the *Prohibitionist* has thus far conducted. The liquor business will never suffer from a free and open argument nor from vituperation for that matter. It is a genuine pleasure, by the way, to note that the *Prohibitionist* has not adopted the vocabulary of bittingsate and blackguardism which is so freely used by its less respectable if more widely read collaborer the *Tele.*

OAKLAND'S DECLINE.

It has long been the claim of Oaklanders that their city was "the Athens of America"—the home of culture, brains and liberal thought. To-day the fair city of the eastern shore can lay no claim to these glories for they are of the past. Oakland is a back slider toward the jungle of Puritanism, bigotry and illiberality, and her pace in that direction has become very rapid of late. The reason for this lamentable state of affairs is the fact that she is dominated by a lot of maddlesome, fanatical old women, who are tainted with the woman's rights doctrine, and have a craze to muddle in politics. Unfortunately for Oakland, the people elected a common council, the majority of the members of which were constructed without that portion of the human anatomy known as "backbone." As a natural consequence, when they were attacked by the handful of female temperance cranks, they surrendered without protest, and adopted a high license ordinance, calculated, if adopted generally throughout the State, to drive out all vinous, spirituous and malt beverages, and destroy one of California's greatest industries. One would naturally suppose that the old ladies of the Women's Unclassified Temperance Union would have been satisfied with such a cheap victory, but they are not. On the contrary they have adopted another mode of warfare, which ought to drive every self-respecting citizen to seek some other place of residence. Their latest outrage is a system of espionage that is a disgrace to the intelligence of the city. On almost any day except Sunday, some one of the female cranks, who represents the Temperance Union, can be seen posted near any respectable saloon off the principal streets watching every man who enters the drinking place. If he is known, it makes no difference whether his visit is for business or refreshment, he is spotted; and if he is a business man of Oakland, the order is given out in the Temperance Union to boycott his place and trade elsewhere.

It is unnecessary to say that these women are prominent church members, and yet they resort to the methods of dynamiters and anarchists in an endeavor to accomplish an impossibility, for, if the business men of Oakland want a drink of wine, beer or bourbon, and they can't obtain it in the "Athens of America" without being hounded by a "he" woman and jeopardizing their business, they will come to San Francisco, where the citizens have managed to keep a death clutch on a few of their vested rights, and shake off the irksome restraint.

It is merely a repetition of current history—the "temperance" people, whenever encouraged by slight success, become intemperate in their demands, and make themselves and their doctrine, odious to the intelligent and respectable. However, their course will be a short one. Oakland will have an election next year, in which the temperance question will cut a figure; and after the manhood of Oakland has asserted itself and finished voting, the temperance crowd in that city will have received the rebuke they merit. You may jostle the American citizen, but you must not jump on him. The Oakland fanatics have performed the "jump" act on the Oakland man and they will live to regret it.

During the first nine months of 1889, Santa Clara county shipped by rail 528,785 pounds of brandy and wine.

TO PROHIBITIONISTS.

Is wine making morally right? When the Great Creator of the heavens and the earth came to dwell among men in the person of His Son, His first God-like act was the transforming of water into wine. This miracle was wrought at a wedding feast, a joyous, festive occasion; thereby settling for all time the question of the morality of wine making and of, wine drinking in moderation.

We are told that a large quantity was made on this occasion, and yet there is no record of any excess, an example worthy of emulation by the civilization of the nineteenth century. We should educate our selves to use and not abuse the generous gifts of a beneficent Providence, taking for our guide the Latin motto, *in modis utilissimus* this, or, in plain Anglo-Saxon, you will go safest in a middle course.

The cultivation of the grape and the production of wine have existed from the earliest ages to the present time. Hebrew history tells us that one of the first acts of Noah, after the flood subsided, was to plant a vineyard and make wine, showing that he was familiar with both industries. Wine so highly prized by eastern nations that the Egyptians attributed its origin to Osiris; the Greeks to Bacchus, and the Latins to Saturn; evidently regarding it as a boon the gods alone could bestow.

In modern times the use of wine is well-nigh universal. In Europe it is regarded as an article of food, and is as necessary to the comfort and well-being of the working-man as his daily bread. In our own country it is yet to constitute a part of the breakfast, dinner and supper of the laborer, and the time is coming when our rapidly increasing population will require additional crops, and the demand will create the supply. Even in savage Africa the great explorer, Mr. Stanley, tells us he found in almost every tribe a palatable imitation of wine, made from the fruit of the banana.

SWEET WINES IN DEMAND

In our last issue we called attention to the fact that there was a considerable shortage in the sweet wine product of 1889, and stated that much better prices would prevail than had ruled during the past year. Holders of this class of wine should be in no hurry to sell. The reason for giving this advice will be understood when we state that owing to the shortage in sweet wines, eastern buyers are now in the State for the purpose of purchasing these wines at the low figures that have obtained for a year past. The fact that these gentlemen are in the field two months earlier than usual and that they are extremely anxious to buy, ought to be taken as a pretty good indication that they anticipate a material advance in prices, and that they are here to get in on the ground floor. It will pay to hold your sweet wines.

LICENSE IN YOLO.

The supervisors of Yolo county have been asked to raise the license of liquor dealers to \$300 a quarter, payable in advance. A license like this is an outrageous imposition, and yet it seems likely that Yolo will get it. This is one result of the unceasing agitation of the past six months in Wolland and elsewhere.

THE GREATEST

GERM, BACTERIA & FUNGUS DESTROYER

W. M. RADAM'S MICROBE KILLER

TRADE-MARK Dec. 19, 1887

CURES ALL DISEASES

MEDICINE IN THE WORLD!

A CRITIC CRITICISED.

It has become the fashion of late for a certain class of publications to decry all imported wines and olive oils and to make contemptuous comparisons with the home product. Now this is patriotic and it is easy, but it may be questioned whether it is judicious. It discourages all attempts at improvement and causes a stupid and provincial feeling of self satisfaction with existing conditions. Of course this is simply playing into the hands of the importer and foreign producer, who will be only too glad if we remain satisfied with the progress we have already made in taking possession of the trade in the cheaper and more common varieties of wine and oil. We select from the *Call* a typical instance of this sort of cheap writing:

"But clives and wines, like proprets, are of no account in their own country. The American dude insists on imported Burgundy with his dinner, and so he gets an honest Zinfandel from Sonoma county with a Beaune label, or if he is prepared to pay a long price, a capital Mataro from Napa, with a gilt label inscribed 'Medoc, premiere qualite.' Very little French wine comes to this country that is equal in flavor and soundness to the fine wines we have been making for the past two or three years. But because the one is foreign and the other domestic, connoisseurs declare that there is no comparison, and pay \$2 a bottle for the imported article, while they consider 50 cents a gallon high for the native product, which is the better of the two."

Of course every wine dealer knows that this sort of thing is nonsense. It does not prove anything to call a man a dude because he prefers a high class to a common wine, nor will bald assertion make the product of the Zinfandel grape anything but a common wine. We desire to do full justice to the Zinfandel grape. It makes an excellent ordinary table wine of good quality and fair color, if that is deemed important, but it has neither bouquet nor flavor of the quality which goes to make a really fine wine. As the foundation of a blend with the wine of some high class grape, its very neutral qualities may be disguised, but by itself it will never rank higher than a good *vin ordinaire*. Its popularity is largely due to the fact that the Zinfandel wine is a very large producer, and this in itself might be regarded evidence of its rank, because the experience of European vineyards shows that the finest grapes are shy bearers. The cheap and easy talk about the high quality of the Zinfandel simply discourages intelligent planting, and if it had been regarded Livermore valley would never

Positively Cures Diseases

By destroying and removing their cause, viz:

MICROBES.

A New Theory. A New Medicine

THOUSANDS ALREADY CURED.

Send for book giving full information.

Radam's Microbe Killer Co.

1332 Market St., San Francisco.

By Investigating you will find this a

UNIVERSAL FAMILY MEDICINE

Adapted to Every Disease and Emergency.

have made the fine showing it did at Paris. The effort in the Livermore district—not wholly successful it is true—has been to induce vineyard men to plant vines like the Cabernet, the Reising, the Sauvignon and others, which the experience of a thousand years has shown to be the best. The Mataro is a better grape than the Zinfandel, but it is still a long way from ranking in the first class, and if we desire to become producers of the great wines in which there is a gilt edge profit, we must abandon the idea, however patriotic, that we have already attained perfection.—*Oakland Tribune*.

WINE FOR THE PRESIDENT.

Some time ago a gentleman in Washington ordered an assorted lot of wine from the Viticultural Hall. He now writes that he had never tasted California wine before; that he is favorably impressed with it, and that he sent a box of the lot to President Harrison.

THE *Rural Californian*, published in Los Angeles, has established a branch office in Platt's Hall, in charge of E. F. Moran, a well-known and able newspaper man of San Francisco. This venture ought to be a success, for there is a big field in California for a good agricultural publication, and the *Rural Californian* looks as though it intended to occupy it. We wish it success.

THE agricultural department of the Italian Government officially estimates the vintage of 1889 at 22,200,000 hectoliters, as against 32,500,000 hectoliters in 1888. Four-fifths of the wine produced will be of fine or good quality; the balance medium or poor.

THE Fredericksburg Brewery, during the first nine months of 1889, shipped 5,095,570 pounds of beer from San Jose. With these figures before them it is not surprising that the British syndicate is anxious to absorb Mr. Denicke's property.

THE Viticultural Commissioners have granted the request of the Placer county people to be allowed to make a citrus exhibit in Platt's Hall, from December 11th to the 20th.

PERSONS in search of a quiet elegantly appointed restaurant, of unobscured excellence, should go to our cooking cakes are of a superior quality, and constantly on hand. Wedding parties supplied at short notice.

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

W. F. Schultz & Co., beer bottlers, Raton, N. M., dissolved.
 Miller & Hitt, saloon, Bakersfield, Cal., J. H. Hitt continues.
 Silvey & Bloom, saloon, Blue Springs, Neb., dissolved.
 Rosenfeldt & Brown, saloon, Omaha, Neb., dissolved.
 E. Hardy & Co., liquors, Baker city, Or., dissolved.
 Sterberg & Emerson, restaurant, Frederic, Dak., now A. Emerson.
 Meyer & Lang, saloon, Denver, Colo., succeeded by A. Lang.
 B. Gobbi & Co., wines and liquors, East Portland, Or., B. Gobbi continues.
 Weidner & Seybold, saloon, St. Helena, Cal., Weidner continues.
 Hass & Murphy, saloon, Fargo, Dak., now John Hass.
 Walker & Stroup, Glascow, Mont., now H. Walker.
 Dunn & Hayes, saloon, Helena, Mont., now M. T. Hayes.
 C. H. Wood & Co., saloon, Helena, Mont., now J. Hardwick.
 Hill & Hammill, saloon, Helena, Mont., now Q. L. Hill.
 Cowell & Co., saloon, Missoula, Mont., now Cowell & Osborn.
 Foley & Daist, saloon, Omaha, Neb., dissolved.
 King & Hooks, saloon, Farmersville, Tex., dissolved.
 C. T. Howard & Co., saloon, Flagstaff, Ariz., Howard continues.
 Howell & Co., saloon, Seattle, Wash., M. Goldstein sues for dissolution.
 Herbar & Heber, saloon, Denver, Colo., dissolved.
 Bauman & Stevany, saloon, Bozeman, Mont., now M. Stevany.
 Belyea & Higby, saloon, Seattle, Wash., J. W. Higby continues.
 J. D. Heins & Co., grocer and liquors, San Francisco, Cal., now J. D. Heins.
 Wills & O'Hara, saloon, North Yakima, Wash., Wills continues.
 Adams and Reid, saloon, Saw Tooth, Idaho, dissolved; T. J. Reid continues.
 S. L. Young, hotel, Pinos Altos, N. M., \$250.
 D. Minium & Son, saloon, Colorado city, Colo., succeeded by D. Minium.
 Scott & Post, Gilman house, Portland, Or., succeeded by Scott & Bailey.
 F. Frank & Co., wholesale liquors, Albuquerque, N. M., succeeded by Frank & Eakin.
 Gardiner & Backham, saloon, Terrace, Utah, dissolved.
 Read & Schettler, hotel, etc., Seattle, Wash., dissolved.
 Dulien & Blabon, saloon, Los Gatos, Cal., dissolved, Dulien continues.
 King & Smith, hotel, Pomona, Cal., dissolved.

Futures, Attachments, Etc.

M. Farrelly, saloon, San Francisco, Cal., attached \$57; released.
 R. Diefendorf, Hotel Marquette, San Francisco, Cal., attached \$88; settled.
 Louis Greenwald, saloon, Tia Juana, Cal., sued and judgment rendered against him.
 H. Cline, saloon, Tacoma, Wash., attached \$800.
 H. D. De Berry, liquors, Gainesville, Tex., attached.
 F. Ontelaro, restaurant, San Francisco, Cal., attached \$25.
 M. F. Murphy, saloon, San Francisco, Cal., sued \$150.
 S. Michael, saloon, San Francisco, Cal., sued \$50.
 W. H. Atkinson, saloon, Merced, Cal., attached \$150.
 R. Blusacca, saloon and restaurant, Watsonville, Cal., attached \$13.
 J. B. Watson, saloon, Williams, Cal., attached \$85.
 Cooper & Turner, saloon, Portland, Or., sued \$24.50.
 E. Cradall, saloon, San Diego, Cal., attached \$200.
 C. F. Munson, saloon, Los Angeles, Cal., attached \$134.
 N. Hansen, saloon, Los Angeles, Cal., attached \$271.

H. H. Cline, saloon, Tacoma, Wash., again attached \$2305.35.
 J. Zitel & M. Bridge, saloon, Sioux Falls, Dakota, sued \$2700; judgment rendered \$500.
 J. J. Britton, saloon, New Haven, Cal., attached \$25.
 E. Krant, saloon, San Jose, Cal., attached \$94.
 P. Elsay, saloon, Tolueme, Cal., attached \$148.
 J. Witherell, restaurant, San Francisco, Cal., attached \$51.
 P. McCarthy, saloon, San Francisco, Cal., attached \$200.
 Weil & Weinman, saloon, San Bernardino, Cal., judgment \$270.
 M. J. Gallagher, saloon, San Francisco, Cal., attached \$125.
 C. T. Miyakuni, restaurant, Los Angeles, Cal., attached \$17.
 Butterfield & Baker, formerly hotel, San Diego, Cal., applied for relief in insolvency.
 E. C. Hahn, saloon, San Francisco, Cal., sheriff's sale.
 H. Schenman, saloon, Los Angeles, Cal., judgment against him \$196.
 W. H. Atkinson, saloon, Merced, Cal., in insolvency.
 Rikewine & Vanderpool, saloon, Mountain Home, Idaho, attached \$1500.
 J. McSwain, saloon, Cressy, Cal., attached \$59.
 G. F. Richards, saloon, Centralia, Wash., attached \$296.
 J. F. Figueroa, saloon, Muchado, Cal., attached \$300.
 John Zentel, saloon, Sioux Falls, Dakota, sued \$383, judgment rendered \$42.
 Louis Eutaer, ———, El Cajon, Cal., judgment against him \$78.
 Robert Bucknell, saloon, Upper Lake, Cal., attached \$655.
 G. J. Rankin, hotel, Pueblo, Colo., attached \$97.
 Fairbanks & Satermeister, restaurant, South Butte, Mont., attached.
 Canfield & Munson, saloon, Los Angeles, Cal., attached.
 J. H. Johnson, saloon, Camp Badger, Cal., attached.
 Dwenger & Pike, restaurant, Oakland, Cal., attached.
 Henry Classen, liquors, San Francisco, Cal., attached.

Sold Out.

J. Proper, restaurant, Centralia, Wash., sold to F. Champliu.
 W. Eicher, saloon, Oroville, Cal., to C. Klein.
 Arcade Restaurant Co., Denver, Colo., Jno. Boyle sells interest.
 F. Weitzenburg, hotel, Paso Robles, Cal., to M. B. Jackson.
 Frank Latz, saloon, Pleasanton, Cal.
 David Ries, saloon, Colorado city, Colo.
 W. Stephens, saloon, Columbia Hill, Cal.
 H. O. Johnson, saloon, Comet, Mont., to George Haynes.
 John Matthews, saloon, Lindsay, Neb.
 E. Bazire, saloon, Omaha, Neb.
 McCarty & Jones, saloon, Fairfield, Tex.
 W. H. Moore, hotel and saloon, Duncan's Mills, Cal., to — Doherty.
 F. G. Richmond, restaurant, Riverside, Cal., to E. W. Smith.
 A. L. Meyer, hotel, Phoenix, Arizona, to L. M. Lennon.
 Mrs. C. Sheur, hotel, Ouray, Colo.
 J. M. Dunnevin, hotel, Santa Cruz, Cal., to Bryant & Goodrich.
 J. Hallowell, saloon, Salem, Or.
 O. Schoer, hotel, Superior, Neb.
 J. W. Mitchell, hotel, Santa Cruz, Cal., to Hoyt & Whitman.
 M. Curten, saloon, Portland, Or., to — Egan.
 Mackey & Kelley, saloon, Tekoa, Wash., to D. R. Goud.
 W. J. Kinney, hotel, Denver, Colo.
 J. Welford, Silverton, Or., hotel, sells hotel to Metzler & Drake.
 J. W. Barker, saloon, Chico, Cal.
 Angus McIntosh, saloon, Montpelier, Idaho.
 Till & Adair, saloon, Denver, Colo., succeeded by Gibson & Adair.
 E. A. Work, saloon, Crescent city, Cal.
 Lemery & Fitzgerald, hotel, Reno, Nev., Howard & Nebeksen succeeds.
 Joseph Chettle, hotel, Petaluma, Cal., to E. E. Perkins.
 A. Block, hotel, Portland, Or.
 Barrington & Evans, saloon, Mt. Vernon, Wash., sold to F. C. Hulin.

Popular Restaurant, Santa Rosa, Cal., sold to F. L. Fish & Co.
 J. Fellows, hotel, Independence, Or., sold to S. J. Howell.
 Joseph Maxwell, restaurant, Aberdeen, Wash., sold to C. E. Coons.
 R. H. McDougall, restaurant, Seattle, Wash.
 G. Geigar, saloon, etc. Santa Rosa, Cal., sold out bakery and restaurant.
 J. Turner, restaurant, Wilbur, Wash., sold to Porch & Fischer.
 Charles Zoalle, Bavaria brewery, Victoria, B. C., sold to Stricknoth & Co.
 W. H. Ryan, hotel, Arroyo Grande, Cal.
 F. Weitzenburg, hotel, Creston, Cal.
 P. J. Spencer, saloon and hotel, Sheshone, Idaho, sold to B. G. Mullen.
 G. Vigneron, restaurant, San Diego, Cal., sold to wife.
 J. Lyons & Co., saloon, Boulder Creek, Cal.
 D. M. Sautry, saloon, Aspen, Colo.
 Thomas O'Connor, saloon, Denver, Colo.
 Tiadall, Kimball & Wells, hotel, Ukiah, Cal., sold to Little & Calloway.

Burned Out.

H. Boase, saloon, San Francisco, Cal., damaged \$800.
 Backman & Hencke, brewery, Germantown, Cal.
 C. W. Robins, brewery, Germantown, Cal.
 John Beck, saloon, Germantown, Cal.
 Sam Hern, saloon, Tulare, Cal., damaged.
 R. Bennett, hotel, Alleghany, Cal.
 A. M. Bixby, saloon, Alleghany, Cal.
 R. Mayo, saloon, Alleghany, Cal.
 E. Mercier, saloon, San Francisco, Cal., damaged \$1500.
 — Farrar, saloon, Centerville, Cal.
 Central Hotel, Napa, Cal., damaged \$300.
 H. Stewart, saloon, Buena Vista, Cal., damaged.
 E. C. Dickersen, hotel, Tower city, Dakota.
 Aug Leppert, saloon, San Diego, Cal.
 John Mueller, saloon, San Francisco, Cal., damaged \$1000.
 William Keller, saloon, Tustio, Cal.

Deceased.

Lurz & Menke, brewers, Salinas, Cal., Jacob Lurz, deceased.
 Louisa Petersen, hotel, Bismark, Dakota.
 Joseph Ochener, saloon, Sacramento, Cal.
 Robert Hilliard, saloon, Colorado city, Colo.
 J. B. Turner, saloon, Sacramento, Cal.
 Bronges & Barry, hotel and saloon, Gladstone, Cal., T. A. Barry deceased.
 H. Williams, saloon, Modesto, Cal.
 Samuel A. Taylor, hotel, Mountain View, Cal.

Deeds and Transfers.

P. C. Moore, saloon, San Jose, Cal., conveyed realty \$400.
 Hilderbrandt, Posner & Co., wines and liquors, San Francisco, Cal., W. C. Hilderbrandt et al received deed \$10; realty mortgage \$44,000.
 James McKinney, saloon, San Francisco, Cal., conveyed realty \$100.
 W. D. Wright, saloon, El Paso, Tex., conveyed realty \$2000.
 Sing Sue, restaurant, El Paso, Tex., gave bill of sale \$332.
 R. G. Weyse, storage and wines, Los Angeles, Cal., conveyed realty \$5.
 J. M. Lugo, liquors, Machado, Cal., conveyed realty \$350.
 G. W. Wilcox, saloon, Fort Worth, Tex., trust deed \$1141.
 E. Castellano & Co., saloon, Los Angeles, Cal., gave bill of sale.
 M. D. Walsh, saloon, Fresno, Cal., conveyed realty \$5000.
 R. E. Farrel, saloon, Sycamore, Cal., conveyed realty \$2,300.
 F. Drogmond, saloon, Leadville, Colo., warranty deed \$1.
 J. E. Henken, saloon, Oakland, Cal., conveyed realty gift deed.
 F. G. Schneider, liquors, Fresno, Cal., mortgage discharged \$2475; realty mortgage given \$1500.
 John Hermann, saloon, Stockton, Cal., received deed \$5.
 T. G. Lohre, saloon, San Francisco, Cal., gave bill of sale \$1.
 T. Guineau, hotel, Portland, Or., received deed \$1600.
 P. Hoffman, saloon, Los Angeles, Cal., conveyed realty, love.
 A. Olivier, saloon, Los Angeles, Cal., conveyed realty \$3000.

G. W. Newbert, hotel and saloon, Sacramento, Cal., received deed \$3000.
 Johann Boeske, saloon, San Francisco, Cal., received deed \$4800; realty mortgage \$1500.
 B. Dreyfus & Co., California wines, San Francisco, Cal., Jacob Frownfeld received deed \$10.
 W. Deeney, saloon, San Francisco, Cal., conveyed realty gift.
 R. Clinton, saloon and theatre, Portland, Or., received deed \$5500.
 Schardlow & McDaniel, saloon, North Yakima, Wash., received deed \$2000.
 M. Dillon, saloon, Tacoma, Wash., receives deed \$3500.
 G. M. Kuhn, hotel, Tacoma, Wash., gives deed \$4000.
 Charles Jurgens, saloon, Oakland, Cal., receives deed \$4250.
 A. F. Stover, grocer and saloon, Oakland, Cal., receives deed \$2000.
 W. H. Bowe, grocer and liquors, San Francisco, Cal., received deed \$5.
 F. W. Andrews, restaurant, Omaha, Neb., gives bill of sale \$350.
 Bridget Glinn, saloon, San Fernando, Cal., conveys realty \$5.
 T. Harris, hotel, Santa Ana, Cal., conveys realty \$200.
 Mrs. P. Kim, saloon, Pendleton, Or., gives deed \$3000.
 Linkin and Wildi, saloon, Portland, Or., J. V. Linkin gives deed \$2500.
 Chas. W. Attwood, saloon, Los Angeles, Cal., gives bill of sale.
 B. Bierbach, hotel and saloon, Omaha, Neb., conveyed realty \$1100.
 W. H. Newman, saloon, Leadville, M. E., and W. H. Newman, warranty deed \$550.
 George Zittmayer, wines and liquors, Portland, Or., gave deed \$350.
 E. J. Davis, hotel, Riverside, Cal., gave deed, love.
 John C. Klog, hotel, San Bernardino, Cal., gave deed \$1.
 John Dremer, saloon, San Francisco, Cal., gave deed \$10.
 Hey Grauerholz & Co., wholesale liquors, San Francisco, Cal., H. J. Grauerholz received deed \$10.
 Landgraf & Judge, saloon, Portland, Or., received deed \$2300.
 J. L. Woodward, restaurant, Seattle, Wash., gave bill of sale \$700.
 John Cort, saloon, Seattle, Wash., gave deed \$1025.
 J. H. Burke, winery, Rivera, Cal., gave deed \$100.
 Dix & Straub, liquors, San Francisco, Cal., gave deed \$7,700.
 Charles' hotel, Leadville, Colo., trust deed \$200.

Realty and Chattel Mortgages

A. Sumner, et al, restaurant, Pueblo, Colo., chattel mortgage \$225.
 H. Delius, saloon, Denver, Colo., gave chattel mortgage \$1500.
 Angstan & Lehn, brewer and saloon, Indianola, Neb., gave mortgage \$568.
 B. Barlier, saloon, Portland, Or., chattel mortgage \$1500.
 W. Van Codow, hotel, East Portland, Or., chattel mortgage \$75.
 J. P. Tighe, saloon, Seattle, Wash., gives mortgage \$2000.
 James McHale, et al, restaurant, Pueblo, Colo., chattel mortgage \$265.
 Braudt & Fleming, hotel and saloon, Columbus, Neb., chattel mortgage \$7318, and realty mortgage \$3500.
 John Clancy, saloon, San Francisco, Cal., mortgage discharged \$2000.
 C. Mahanba, grocer and liquors, San Francisco, Cal., realty mortgage \$310.
 Schumacher & Jansen, grocer and liquors, San Francisco, Cal., E. A. Schumacher realty mortgage \$5000.
 G. B. Harrison, saloon, Denver, Colo., chattel mortgage \$100.
 K. Kisselbach, saloon, Portland, Or., chattel mortgage released \$300.
 Hildebrandt, Posner & Co., liquors, San Francisco, Cal., W. C. Hildebrandt realty mortgage \$6600.
 W. T. N. Thom, saloon, San Francisco, Cal., mortgage discharged \$1200.
 McArdle & Shauman, saloon, San Francisco, Cal., P. McArdle mortgage discharged \$2250.
 Auer & Murphy, saloon, Salt Lake, Utah, C. Auer realty mortgage \$3500.
 J. Kinney, saloon, Boise city, Idaho, realty mortgage \$600.

Kraft Bros., store and saloon, Arbutcke, Cal., J. Kraft realty mortgage \$1500.
 Charles Jurgens, saloon, Oakland, Cal., gives realty mortgage \$1500.
 R. Clinton, saloon, Portland, Or., give realty mortgage \$3500.
 F. Doty, saloon, Glenwood Springs, Colo., chattel mortgage \$500.
 A. C. Sanderson, hotel, Broken Bow, Neb., chattel mortgage \$1200.
 F. A. Stein, saloon, Denver, Colo., chattel mortgage \$133.
 T. McGrorey, saloon, San Francisco, Cal., realty mortgage \$500.
 M. K. Cady, distillery, Sonoma, Cal., gave chattel mortgage \$100.
 J. Petersen, saloon, Denver, Colo., gave chattel mortgage \$325.
 J. W. Davis, restaurant, Denver, Colo., gave chattel mortgage \$150.
 T. Gumeau, hotel, Portland, Or., gives mortgage \$1000.
 A. F. Bauer, saloon, Denver, Colo., \$100
 C. Mauzione, Pueblo, Colo., \$100.
 H. C. Alden, Hotel, Pueblo, Colo., \$1800.
 F. A. B. atty, saloon, Salt Lake city, Utah., \$300.
 Rador & Sommers, hotel, Los Angeles, Cal., \$275.
 Adam Zorn, saloon, Portland, Or., \$75.
 G. Chappotteau, saloon, Denver, Colo., \$800.
 The L. J. Rose Company Limited, wines and brandies, Los Angeles, Cal., \$300,000.
 Hey Grauerholz & Co., wholesale liquors San Francisco, Cal., H. J. Grauerholz gave mortgage \$3000.
 Lasar & Co., liquors, San Francisco Cal., Leopold Lasar \$3000.
 N. Anderson, saloon, Saratoga, Cal., \$1200.
 S. B. Newman, saloon, Salt Lake city, Utah, \$1800.

Judgments, Etc.

L. L. Battery, saloon, Los Angeles, Cal., sued \$2101.
 Blackburn & Flaisig, saloon, Salt Lake city, Utah, sued.

Out of Business.

T. Manning, saloon, Occidental, Cal.

Miscellaneous.

John Freitas, saloon, Merced, Cal., will start grocery business.
 J. Pecora, saloon, Trinidad, Colo., about to remove to Pueblo, Colo.
 Jacob Helde, saloon, Georgetown, N. M., recently removed to Silver city, N. M.
 Eichhorn Bros., saloon, Los Angeles, Cal., L. D. C. Gray appointed assignee.
 E. Hardy & Co., wines and liquors, Baker city, Or., advertise liquidation sale.
 Delta Vineyard Co., San Francisco, Cal., incorporated.
 H. Meyers, saloon, Portland, Or., admits R. Gerdea.
 H. W. Logno, saloon, Burnett, Tex., admits partner.
 George Back, saloon, Anaheim, Cal., removed to Rivera, Cal.
 E. C. Walters, hotel, Billings, Mont., admits W. E. Meagher.
 F. J. Cotta, restaurant and saloon, Los Angeles, Cal., absconded.
 R. S. Putt, saloon, Georgetown, Colo., adjudged insane.
 G. Rauburg, hotel, Roy, Wash., admits J. Roan.
 F. Stein, hotel, Walla Walla, Wash., leases business to Hoffman & Bentley.
 A. J. Barlow, hotel, Gold Hill, Or., leased to Dangau & Wolff.
 F. H. Schroeder, saloon, Albina, Or., advertised to sell.
 Eichhorn Bros., saloon, Los Angeles, Cal., court gives M. Eichhorn a homestead.
 R. P. Chatten, saloon, Pine, Idaho, to remove to Rocky Bar, Idaho.

THE MERCHANT AND VITICULTURIST is the only recognized Viticultural journal on the Pacific coast.

FLORENTIAN WINE FLASKS.

Wine flasks, says the British Consul at Florence, form the principal specialty in the glass manufacture in the province of Florence. They are in large use and are made at Florence, Pontassieve, Figline, Superiore, Prato, Empoli, Torre, Pistoja, Castel Fiorentino, Montaine, and, perhaps, also elsewhere. The flasks, which are narrow necked, elliptic bottles, are formed of thin blown green glass, made from cullet; the necks are plain, with no ring; from their shape they are able to resist considerable pressure, and are heaped, empty, in rows in the warehouses, or packed for transport in carts when full, with but little risk of breakage; in the latter interest they are further protected by their straw coverings. The staple production consists of flasks of the capacity of two and one-half litres, but they are also made of smaller proportional sizes, for oil as well as wine, and also for medicines for use in the hospital of Ste Maria Nuova. For covering the flasks, a cord made of the *Typha angustifolia* is used, bound together by vertical strips of the *Typha latifolia* (great cattail); for the floor qualities the straw is bleached. Rye straw is also occasionally used. A single band is able to commence and finish from 700 to 800 flasks in a day, working from eight to ten hours, but at alternate periods of about five hours, and earning, by piece-work, from eighty cents to one lira per one hundred. As the flasks occupy a considerable space, work in the different factories is suspended when the warehouses are full, to be recommenced when the stock gets low. The covering of the flasks is performed chiefly by females, usually working in their own homes. They provide the straw, and are paid at the rate of one lira per twenty flasks, and if they work regularly may be able to cover between forty and sixty ordinary flasks per diem.

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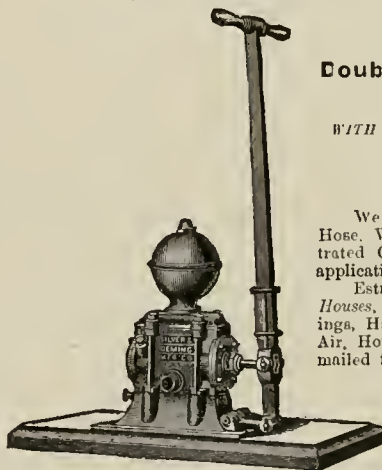
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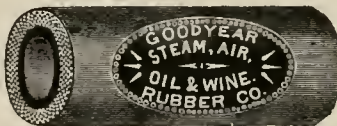
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RAISINS.

It is reported on good authority that the loss on the raisin crop in the Biggs vineyard, near Davisville, amounted to nearly \$10,000.

E. H. McMillan, also of Davisville, has decided to plant twenty-five acres of his Vaca valley lands into grapes, and will also devote twenty-five acres between Winters and Yolo county to the same purpose.

The raisin shipments overland during the month of October were as follows:

Sau Francisco.....	81,410 pounds.
Sacramento.....	455,100 "
Stockton (Fresno).....	5,817,260 "
Marysville.....	29,850 "
Colton.....	924,060 "

Total.....7,310,710

In the Fresno district about 2000 tons of green grapes still on the vine or on trays were so badly damaged as to render them unfit for raisins, and they will be fed to swine. This will cut the yield of raisins down fully 50,000 boxes, and the falling off of that amount in the face of many unfilled orders will almost surely cause a rise in prices. The output of the county is now estimated at \$75,000 20-pound boxes.

Articles of incorporation of the Delta Vineyard Company have been filed in the County Clerk's office. The capital is \$100,000, divided into 100,000 shares, of which 40,300 has been actually subscribed. The object is to carry on in all parts of the State a general fruit and grape raising, drying and packing business. The names of the first Board of Directors are: Luke T. Warren of Tulare, George Easton of Oakland, A. T. Cotton of Tulare, F. S. Chadbourn and J. A. Linsey of this city. There are twenty-two subscribers to the stock.

Mr. G. H. Malters, of Fresno, who has achieved such a notable success in manufacturing grape syrup, has recently bought a large quantity of raisins, spoiled while curing by the first great storm of the season. He paid \$4 and \$6 for these grapes, and promptly converted them into syrup. The raisin producers were thus relieved in a measure of the loss created by the storm, while the quality of the spirits made was in no wise affected. There seems to be a great future ahead for grape syrup.

N. Miuer, the well-known Davisville rancher, is making arrangements to devote forty acres of his grain land to a vineyard of raisin grapes. Next year he will increase his vineyard to 100 acres, and may make it still more extensive. Mr. Miuer has for years been a devoted advocate of wheat farming. He has one of the largest and finest ranches in that county, and is a modern agriculturist and can make wheat pay if anyone can, so his espousal of the raisin industry shows that in his judgment Yolo county lands are too good to be devoted to wheat raising.

The imports of foreign raisins at all American ports for the month of September amounted to 3,320,270 pounds, valued at \$165,217, making the total for the first nine months this year 3,780,299 pounds,

valued at \$445,632. In September, 1888, the imports were 3,348,544 pounds, valued at \$150,405, and the total for the first nine months that year was 13,214,725 pounds, valued at \$562,445. It will be noticed that not only were the imports for that month considerably smaller than the corresponding month of last year, but the imports for the year are fully 4,000,000 pounds less than last year. These figures speak much for the inroad made by California raisins on the import trade.

A CENTURY AGO.

Practically everybody drank intoxicating liquors then, and while some of the States had laws for punishing a man who was drunk in public, there were no temperance societies. There was no store that did not have the jug of rum for its customers, and few houses that did not have spirits for all callers. A very good article of new corn whisky could be had for twenty-five cents a gallon and rum did not cost more than half that sum. The clergyman treated their visitors to rum almost without exception. A very widely known clergyman a few years ago gave the following as his own personal experience when a boy in Vermont: He said the only time he was ever intoxicated, was in the 1814, when the men in a congregational church in Windom county, Vermont had a "bee" to get in the pastor's hay. The minister brought into the field two one-gallon jugs of rum, and nearly every one in the party was drunk before night. The earliest organization to stem the torrent of intemperance in this country was "the Temperance Society of Morian and Northumberland" in Saratoga county, New York, which was instituted in March, 1808; and consisted of forty-three members. One of the rules of this society was: "No member shall be intoxicated, under penalty of fifty cents." Another was: "No member shall offer any of said liquors (rum, gin, whisky, wine or any distilled spirits) to any other member, or urge any other person to drink thereof, under penalty of twenty-five cents for each offense." This movement, however, attained no considerable momentum until 1823-4.

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Peaches, Apricots, Plums, Prunes, Almonds, Cherries, Pears, Apples, Figs, Olives, Oranges, Walnuts, and small fruits, as well as a complete assortment of Ornamental Trees, Plants, Shrubs and Greenhouse Plants, Etc.

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SWISS VITICULTURE.

An Interesting Description of Its Progress and Supervision.

M. Georges de Conlon, a Swiss agriculturist, has recently published an article of much interest regarding the condition of viticulture in Neuchâtel. Many vineyards are producing excellent varieties of wines. The vines are healthy as a rule, though in some places they are attacked by the phylloxera and cryptogamic diseases. On calcareous soils, which are frequently met with, the chlorose is frequently to be encountered. M. Conlon reports that the best way to rid the vines of this pest is to put two litres of sulphate of iron solution of five degrees strength to each vine in the trenches by the vines.

Furthermore he gives the particulars of organizations which exist solely to advance the interests of viticulture. Herewith is given the duties and functions of these Swiss viticultural associations, of which but little is known in France.

"It was in 1687 (or two centuries ago) that the first company was founded at Neuchâtel. Everyone having vines was asked to co-operate and to make a moderate contribution."

"This society supplied a needed want. The vineyard proprietors not only cultivated their own vines, but at the same time they gave attention to the work of the beginners. The company charged itself with this surveillance; many times each year and after each vintage an inspection of the vines took place by members of the company. Those who cultivated their vines poorly were subject to reproof, and recognition was given to those who were careful and attained good results. Much of this is now changed, but still a great portion of the vines are "under the eye" of the viticultural experts of the company."

"At present the company of vigneron is directed by a committee which has under its orders a certain number of viticultural experts, who, six times a year, make an inspection of all the vines belonging to members of the company. These experts take note of all they see on each man's place. Six times a year the company's members receive a circular in which is written a note regarding the good or bad progress noted on the place. The observations are:

1st, bad 2nd, passable, 3rd, good; 4th, very good. On this circular the proprietor is asked to give an account of his method of cultivation."

"The number of experts is generally three. They work together and their notes are kept in a special register maintained for this purpose. The secretary of the company keeps record of those who have the greatest number of points."

"The company has a capital of 70,000 francs, which affords a revenue of 3000 francs. Societies like this of Neuchâtel are also in existence at Auvermer, St. Blaise, Cornaux and Landeron. There are also co-operation societies at St. Blaise, Hanterwe and Condre, Auvermer, Corcelles and Coronodreche and Cortailod. These associations have for their object the assistance of members, who, for no fault of their own, are backward in their work."

"In view of the always dangerous extension of the phylloxera in the canton of Geneva, the government of this canton has established an experimental cellar where American vines (one year cuttings without

roots) will be planted; preparations are thus being made for the reconstitution of the vineyards, which is inevitable throughout the canton."

"The Federal Council, through the Department of Commerce and Agriculture has authorized the establishment in the canton of Geneva, of nurseries of American vines and provides the cuttings; always, however, on condition that these nurseries must be at least 600 metres from any vineyard, and a greater distance from such vineyards as are affected with phylloxera."

"The Federal Council has also authorized the Department of Agriculture to locate experimental vineyards under the following conditions: The experiments to be made under cantonal supervision; the land to belong to the canton or be hired by it, and all to be under the constant supervision of the State; the products of the vines in the experimental vineyards not to become an object of commerce; the location to be at least 350 meters from any other vineyard or from any point where phylloxera exists; the vines to be subjected to frequent and minute inspection; the cantonal administration to make each year a full and detailed statement of all experiments to the Federal Department of Agriculture."

THE GRAPE GROWERS.

They Meet and Transact Considerable Business.

The adjourned meeting of the Grape Growers and Wine Makers Association was held on the afternoon and evening of the 21st ult.,—to late for extended notice in this issue.

At the suggestion of President Wetmore a committee was appointed to take steps to prevent grocers from selling wine under their own special label instead of that of the producer, and thus preventing the introduction of the proprietary brands. A committee was also appointed to confer with the railroad people on local freight charges in the Sonoma valley.

Mr. Wetmore delivered a short address on the "sherry flavor." He said the common complaint was that as white wines grow older they take on what is termed the "sherry taste" and change in color to a brownish tint. In every case that he had examined he had found the wine full of live ferments. The most efficacious remedy he had discovered was in sulphuring the wine very thoroughly. By so doing the ferments were precipitated, the wines resumed their natural clear color and the "sherry taste" vanished. He considered it a mistake to imagine that red wines could not be sulphured, and that if they were they would lose their color. They could be sulphured, but of course not so heavily as white wines. Sulphuring also stops the acetic taste.

J. De Barth Shorb of San Gabriel called attention to the existence of the Viticultural Protective League, organized to secure the passage of a Congressional Act which should regulate the Internal Revenue laws. Mr. Shorb said that under the present rules alleged revenue agents came to the growers' houses and presumed on their authority, even going so far as to infringe upon a citizen's rights.

The address of the Viticultural Protective League was read and the meeting passed a resolution indorsing the organization

and pledging it its support. The address will be published hereafter.

A paper by F. T. Egan, on "Sherry making in California" was read at the evening session and a general discussion of the subject followed.

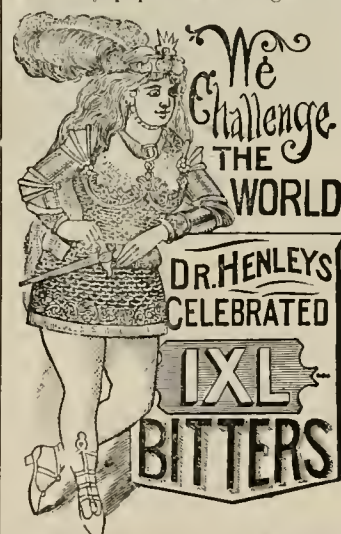
The outcome of the vintage of 1889 and the proper marketing of our wines will be the subject for discussion at the next meeting.

Henceforth the meetings of the Grape Growers and Wine Makers Association will be held on the third Thursday of each month.

Every year the East has taken Spanish grapes packed in cork dust at sixty cents a pound, or \$1200 per ton. It has not been a small trade either, but has amounted to many cargoes. We are selling many better grapes at one third the price, and if we should be able to find a market at \$100 per ton, no grape grower here would go over the hill to the poor house. Organization of our fruit trade has wrought these wonders, and the season of 1889 closes with rosy skies all around, so that the whole day may well seem like morning to the fruit growers.

It is found that in a state of nature instinct points out to mankind, even in an uncivilized condition, a means of obtaining narcotics and stimulants in some manner or other, tending very powerfully to refute the pratings of teetotalers, *et hoc genus omne*,—"Wines" by Webber.

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OUR BRANDY ABROAD.

The Opinion of England's Great Wine Trade Journal.

The following from *Ridley & Co's Wine and Spirit Circular* of London, is worthy of careful consideration at the hands of California brandy distillers for the reason that it points out to them an unusual opportunity for the introduction of their goods in a market that has hitherto been controlled by the Cognac product.

The misfortunes of one class in the trade, generally mean an opportunity for another. Thus the bad vintages of the years preceding 1886 in the Médoc, were very much to the advantage of growers and manufacturers in Burgundy, and this as we all know, the latter have not been slow in appreciating. So, too, the disaster caused by the invasion of the phylloxera in the vineyards of the Charente, have been followed by a host of rivals striving to find an equivalent for its produce. Spain, Sicily, Burgundy and other European competitors are one and all trying their best to acquire for themselves some of the business formerly enjoyed by Cognac merchants. Nor is the attempt confined to Europe; Algeria has its distilleries for the production of "Algerian Cognac," and far away California is aspiring to compete with its European brethren. The last mentioned country, though young and therefore somewhat ignorant in the art of wine making, is seriously turning its attention to the production of grape spirit on a much more extended scale, and it will be interesting to

notice how far its efforts will be attended with success. So far, its wines, either owing to lack of knowledge as to their manufacture, or to the difficulties of transport, have not proved very formidable rivals to those of Europe, though, in our opinion, it would be a bold man who would state that they have not a future before them. But as to California brandy, the difficulties of competition—so long at least as the Cognac district is under a cloud—are less, and we are curious to see how far its distilleries will succeed in the enterprise they are now embarked in.

From the foregoing it will be seen that there is a market across the water that must be supplied with something besides Cognac and this being the fact why should not California Brandy be a candidate for preferment. The prize is worth striving for.

Subscribe for the MERCHANT AND VITICULTURIST.

SOUTHERN WINE MEN.

They Meet and Form a Viticultural Protective Association.

A number of the wine men of Southern California met in Los Angeles on the 9th of the present month, for the purpose of organizing a viticultural protective association of wine growers and dealers of California. Commissioner J. De Barth Shorb, who presided, suggested the name of the Viticultural Protective League and this name was adopted.

Considerable discussion followed on the matter of the interference of the internal revenue laws with the interests of sweet wine makers and grape growers. Mr. Stern suggested that an effort be made to induce Congress to so amend the internal revenue laws as to allow the unrestricted manufacture of sweet wines. Mr. Shorb declared his belief that a number of the existing laws were unconstitutional, and would not stand the test of an appeal. The Commissioner of Internal Revenue had powers about as autocratic as those of the Czar of Russia. Congress had no power to delegate so much authority to one man.

F. J. Esmer was sure that "the whisky ring" was at the bottom of the trouble and so declared himself. He was in favor of asking for the repeal of the tax on spirits and brandies. He had not made a gallon of sweetwine this year, because the administration of the internal revenue laws would ruin his business.

Mr. Lewis suggested that a committee be appointed to prepare an address to be sent out to all persons interested in the vine and the manufacture of wine throughout the State. A motion to this effect was carried, and it was decided that the committee should report at a later meeting. E. L. Mesnager, E. C. Bichowsky, Charles Stern, Chairman Shorb and Secretary Higgins were chosen to act on this committee.

The resolutions recently passed by the Chamber of Commerce relative to the interference of the revenue laws with the wine interests of this section were read. They were endorsed by a vote, and the thanks of the meeting were tendered to the chamber for its interest in the matter.

It was moved and carried that a committee of four be appointed to draw up a suitable constitution and by-laws for the organization. E. C. Bichowsky, A. Bridden, W. H. Workman and J. Broadbent were appointed.

SOUND ADVICE.

Of late we have heard several people who have small vineyards, declare that they were going to uproot the vines and utilize the ground for other purposes. In every case our advice has been not to do so. We believe firmly that it will only be a short time, not more than two years, and possibly one, before grapes of all varieties will command a good price, wine grapes especially. Our theory is this: The consumption is not diminishing but increasing and good wine brings a good price to-day. This being a fact it is bound to grow, provided that a good article is produced, and it has been satisfactorily demonstrated that California can produce a good wine, at least as good as any foreign country. Another argument in favor of fostering the vine and planting new vineyards is, that very many of the old vineyards are diseased—phylloxera has about cleaned them out—and as a result the vintage is growing less rapidly, and unless new vine-

yards are planted it will be a question of but a few years at most before there will not be vines enough left from which to make wine to supply one tenth of the demand. We all remember vividly that about ten years ago grapes were not worth picking, and thousands of acres were grubbed out and only a short time elapsed before wine grapes brought as high as \$30 per ton and table grapes \$100. Now, we can see no reason why a repetition of these prices should not take place. We are in better condition every way, have all the facilities for marketing, and a steady, growing demand for the product. Instead of destroying your vineyards, plant more on resistant roots. The Cordelia Wine Company has made arrangements, and will, we are informed, plant 250 acres in vines this winter, 200 acres of which will be planted in Suisun valley and 50 in Green valley. We have every reason to believe that the people who compose the Cordelia Wine Company are hitting the nail square on the head. They are in a position to know more about the industry than the average producer, and their judgment is worth considering.

THE PELTON WATER WHEEL.

The following, from the well-known viticulturist, H. J. Lewelling of Napa valley, explains itself. The comparison made with eastern machines affords a good illustration of the superiority of California work and its ready adaption to the wants presented. The motor referred to will be found most useful wherever water is available for power, either in a large or a small way:

St. HELENA, CAL., October 24, 1889.
The Pelton Water Wheel Co., San Francisco, Cal.—GENTLEMEN: My experience with water motors has been extensive enough to make it worth while to give it for the benefit of parties who may be contemplating using these machines.

Having several springs on my place at sufficient elevation to afford a pressure of about 140 pounds, I wanted to utilize it for lighting my house and out-buildings. My first venture in this way was a Backus motor, which was found, after a thorough trial, to be lacking in efficiency. Then I was induced to try a 28-inch Turck motor, being assured that it was a great improvement over the Backus. This I found to be true, as I gained at least fifty per cent better results with the Turck; but not yet having power sufficient to run my dynamo, I put in another Turck motor thirty inches in diameter, and used the two together on the dynamo, and the two together failed to furnish the required speed.

I was about giving up the experiment of trying to do better with water wheels, thinking I had developed all the power my pressure would furnish, when I chanced to hear that the Pelton company had commenced making motors. A proposition was made to try one of their machines, and a 12-inch wheel was sent me, which, when connected up, made my dynamo hum like a top.

This little thing running under nearly the same conditions as the two Turck motors gives better results than both, with a little over half the water, affording me ample light at night and all the power for various purposes needed throughout the day. It requires no care, and costs nothing to run. The three motors first named cost over \$400, and the Pelton but \$50.

As it is only by comparison that values are determined, it will be readily seen what a Pelton motor is worth, as against others claimed to be first-class machines. You will require a shop covering a five-acre lot to supply the demand for these motors on the Pacific coast alone, when their merits and advantages come to be fairly understood.

You are at liberty to use the above as you see fit.
Respectfully,
H. J. LEWELLING.

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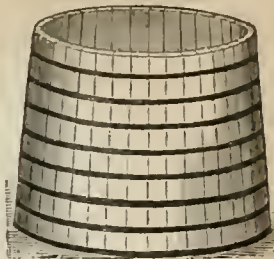
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EXPORTS AND IMPORTS.

EXPORTS OF WINE.

TO NEW YORK—PER STEAMER SAN BLAS, November 13, 1889.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
N P.	GinochloBelgrano & Co.	2 barrels Wine	102	\$30
A 3.	G Mighivaca.	50 barrels Wine	2,670	520
J K.	A. Erz.	25 barrels Wine	1,332	375
J P.	Berges & Dornicomi.	65 barrels Wine	3,115	897
M C.	M Cuno.	2 barrels Wine	97	49
A C.	D Capuro.	1 barrels Wine	100	95
H P.	Lenorman Bros.	100 barrels Wine	4,978	1,530
P H.	"	2 half barrels Wine	54	30
J N S.	"	1 barrel Wine	49	30
C & Co.	8 Dreyfus & Co.	20 barrels Wine	1,045	500
M T.	O Schilling & Co.	10 barrels Wine	480	200
Wm Z.	"	2 cases Wine	159	120
D H.	"	2 cases Wine	10	10
Mrs Wm B.	"	2 cases Wine	10	10
G.	J Gundlach & Co.	250 barrels Wine	10,182	4,141
F A.	Lachman & Jacobl.	25 barrels Wine	1,268	401
A V.	"	15 barrels Wine	770	242
E C S.	Williams, Dimond & Co.	2 half barrels Wine	40	45
"	"	2 cases Wine	40	45
T to square.	"	10 barrels Wine	500	100
Total amount of Wine, 17 cases			20,811	\$9,320

TO CENTRAL AMERICA.

O J & Co, Corinto.	Cabrera, Roma & Co.	1 barrel Wine	20	\$20
H A Champerico.	"	10 cases Wine	42	42
E S Oels.	"	25 cases Wine	215	215
V A, Champerico.	Sperry & Co.	1 keg Wine.	115	90
B & P, Leon.	C Schilling & Co.	30 barrels Wine.	142	90
U L & Co, Acapulco.	Goldtree Bros.	20 cases Wine.	60	60
W V, Corinto.	Stockton Milling Co.	2 kegs Wine.	120	120
W & O L, Corinto.	A Greenbaum & Co.	3 barrels Wine	150	144
H & S La Libertad.	E de Saba & Co.	1 case Wine	3	3
J L, San Jose de Guatemala.	J Gundlach & Co.	2 half-barrels Wine.	53	39
"	"	24 cases Wine.	93	93
E de H, La Libertad.	J T Wright.	2 kegs Wine.	27	21
M S, La Libertad.	"	4 kegs Wine.	48	43
F O P, La Libertad.	"	1 keg Wine.	15	10
F M C, San Juan del Sur.	T W Jackson.	10 kegs Wine.	100	75
"	"	4 packages Wine.	20	60
E T in diamond, Oels.	E L O Steele & Co.	6 packages Wine.	44	44
A P, Oels.	"	6 kegs Wine.	80	49
L O, Guatemala.	"	15 cases Wine.	110	110
Total amount of Wine, 88 cases and			820	\$1,200

TO MEXICO.

O A, San Blas.	W Loanza.	3 kegs Wine.	20	\$14
H & Co, San Blas.	"	8 packages Wine.	180	120
U N C, Acapulco.	"	1 case Wine.	62	41
"	"	1 keg Wine.	15	13
S H, Salina Cruz.	"	11 half-barrels Wine.	275	132
G T, San Benito.	"	1 case Wine.	40	35
M M, Mazatlan.	"	1 case Wine.	32	20
B F & Co, San Blas.	Thomas Bell & Co.	2 cases Wine.	133	106
"	"	2 quarter-casks.	63	61
L O & Co, Tonala.	J Gundlach & Co.	5 barrels Wine.	249	162
C O, Mazatlan.	Thannhauser & Co.	4 kegs Wine.	40	30
E B, San Blas.	"	1 case Wine.	120	75
"	"	2 kegs Wine.	120	69
E P, Acapulco.	L F Lastreto.	3 barrels Wine.	80	58
G N & Co in diamond, San Benito.	W Loanza.	1 case Wine.	228	92
F W, Salina Cruz.	Cabrera Roma & Co.	10 kegs Wine.	100	75
Total amount of Wine			1,723	\$1,100

TO HAMBURG—PER BARK DEUTSCHLAND November 12, 1889.

W.	Schacht, Lemcke & S.	1 barrel Wine.	50	\$50
K H.	"	8 packages Wine.	218	220
Wm K W.	"	1 barrel Wine.	50	50
E B.	"	1 barrel Wine.	50	50
O.	"	1 barrel Wine.	10	10
K & C.	Wm Hoedel & Co.	2 cases Wine.	5	5
"	"	3 half barrels Wine.	56	56
H W S.	A G Chauche.	10 cases Wine.	60	60
S O A.	Pacific Wine Co.	50 punches Wine.	5,151	1,300
E & Co.	A Repold & Co.	21 cases Wine.	105	105
C H & Co.	Mincke & Co.	100 barrels Wine.	5,277	550
K in diamond.	Lachman & Jacobl.	45 barrels Wine.	2,261	942
K & V B in diamond.	Kohler & Van Bergen.	35 cases Wine	206	206
"	"	4 5-gallon kegs Wine.	20	20
"	"	10 10-gallon kegs Wine.	100	90
"	"	1 keg Wine.	17	17
"	"	1 half barrel Wine.	25	25
"	"	2 1/2 casks.	66	68
J O & Co.	J Gundlach & Co.	21 barrels Wine	1,048	577
"	"	2 half-barrels Wine.	188	121
"	"	1 case Wine.	5	5
E.	Wolter Bros & Co.	1 barrels Wine.	176	18
H & B.	Ruther & Bendixon.	60 cases Wine.	300	300
O F.	C Schilling & Co.	1 keg Wine.	15	15
P R.	"	1 octave Wine.	27	15
W K.	"	1 octave Wine.	27	15
T K.	"	1 octave Wine.	27	15
Dr R B.	"	2 cases Wine.	16	12
S O A.	"	1 keg Wine.	17	13
C B.	"	2 cases Wine.	9	9
W K.	"	2 octaves Wine.	51	30
"	"	1 case Wine.	5	5
C G & Co.	Wilkins & Co.	8 half-barrels Wine	130	130
F H.	Eggers & Co.	1 barrel Wine	50	30
Total amount of Wine 135 cases			15,204	\$5,125

TO VICTORIA—PER STEAMER WALLA WALLA, November 11, 1889.

P & J.	Russ Sanders & Co.	2 cases Wine.	10	\$10
E B M.	A Crawford & Co.	3 cases Wine.	16	16
"	W F Bowers & Co.	3 cases Wine.	16	16
P & J.	J Gundlach & Co.	2 half-barrels Wine	1	1
"	"	1 keg Wine.	61	81
C & F.	"	2 half barrels Wine	53	93
F A B.	"	1 barrel Wine	40	42
"	"	5 cases Wine.	10	24
M & C.	"	1 barrel Wine	3	10
J M H.	"	2 barrels Wine	5	27
R & W.	"	1 barrel Wine.	40	74
Total amount of Wine, 13 cases and			255	\$110

TO HONOLULU—PER STEAMER AUSTRALIA, November 7, 1889.

H W C.	C Schilling & Co.	101 kegs Wine	870	\$650
"	"	7 casks Wine	114	280
"	"	324 kegs Wine	2,205	1,846
W L S in diamond.	O W Godge.	7 barrels Wine	349	250
L & C.	S Lachman & Co.	7 barrels Wine	373	282
W C P.	Lachman & Jacobl.	6 casks Wine	373	282
"	S Dreyfus & Co.	25 10-gal Kegs Wine.	375	280
"	"	25 5-gal Kegs Wine.	146	335
H J.	Arpad Haraszthy & Co.	9 barrels Wine.	25	97
"	"	1 half-barrel Wine.	250	200
"	"	30 5 gal kegs Wine.	200	145
"	"	20 10 gal kegs Wine.	20	12
P in diamond.	Cutting Packlog Co.	2 kegs Wine.	20	12
Total amount Wine.			5,357	\$4,907

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S S San Blas.	T F, Guayaquil.	B Dreyfus & Co.	11 cases Wine.	50	\$50
S S Arable.	K V B, Yokohama.	Kohler & Van Bergen.	50 cases Wine.	200	200
"	A K, Tokio.	J A Folger & Co.	2 barrels Wine.	104	104
"	T K, Tokio.	C Schilling & Co.	3 barrels Wine.	145	36
Brig Sea Wolf.	M C, Central Amer.	O Mattson.	400 cases Wine.	1,100	1,100
Brig H W Dimond.	O W M, Honolulu.	Kohler & Van Bergen.	60 5-gallon Kegs Wine.	300	200
"	"	"	110 10-gallon Kegs Wine.	1,100	725
"	"	"	8 half-barrels Wine.	270	180
"	"	"	10 barrels Wine.	500	30
Str Umatilla.	A B G & Co, Victoria.	E G Lyons & Co.	4 barrels Wine.	183	96
"	A O, Victoria.	M Little.	1 case Wine.	57	14
"	W & P, "	Kohler & Frobling.	1 barrel Wine.	50	26
"	A O L, "	P O Sabatie & Co.	10 cases Wine.	42	42
Bk'tee Planter.	Honolulu.	A P Evert.	1 keg Wine.	10	19
"	"	Kohler & Frobling.	3 casks Wine.	198	100
"	"	"	10 1/2-casks Wine.	317	159
"	"	"	25 10-gal kegs Wine.	1,250	825
"	"	"	115 5-gal kegs Wine.	575	287
"	"	"	15 half barrels Wine.	105	1,475
"	"	"	105 kegs Wine.	2,077	1,475
"	"	"	125 kegs Wine.	45	45
City of Puebla.	Victoria.	P G Sabatie & Co.	10 cases Claret.	82	82
Ship Crown Denmark.	Bremen.	E G Lyons & Co.	25 cases Wine.	204	96
Str Marpoza.	Sydney.	Kohler & Van Bergen.	1 barrel Wine.	60	35
"	"	Leornard Bros.	3 cases Wine.	178	80
Total amount of Wine 506 cases and			7,579	6,024	
Grand Totals			60,558	\$30,561	

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

November 7 to November 21 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE.
S S San Blas.	B B & Co La Libertad.	Bloom, Barusch & Co.	150 barrels.	\$1,000
"	J S A, Oels.	Uriel & Urioste.	20 casks.	352
"	L & Co, Champerico.	Hellman Bros.	20 casks.	240
"	A P, Oels.	E L O Steele & Co.	4 barrels.	54
"	S H Salina Cruz.	W Loanza.	120 barrels.	840
"	E S, San Blas.	Thannhauser & Co.	10 barrels.	130
"	I C, San Benito.	"	10 barrels.	130
"	L A, Salina Cruz.	"	90 barrels.	1,000
"	E P, Acapulco.	L S Lastreto.	5 barrels.	52
"	T M & Co, San Benito.	Uriel & Urioste.	6 barrels.	75
"	P N C, Acapulco.	W Loanza.	75 casks.	66
"	A B C, San Benito.	"	10 barrels.	128
"	S, Panama.	Fredericksburg Brewing Co.	10 casks.	100
S S Walla Walla.	J M A, Victoria.	J Wieland Brewing Co.	10 1/2-barrels.	28
"	S B, Victoria.	Chicago Brewing Co.	10 barrels.	40
Brig Sea Wolf.	Central America.	J Wieland Brew ng Co.	125 casks.	1,250
"	"	U S Brew Co.	75 casks.	750
Brig W H Dimond.	W L L & Co, Honolulu.	Sherwood & Sherwood.	100 barrels.	1,100
"	W C P & Co, Honolulu.	Wm Wolf & Co.	82 barrels.	800
Str Australia.	J D Speckles & Bros.	J D Speckles & Bros.	4 casks.	48
"	C W F.	Wm Wolf & Co.	32 barrels.	800
"	W S L.	Sherwood & Sherwood.	100 barrels.	1,100
"	G W M & Co.	Chicago Brewing Co.	45 half-barrels.	201
"	J D.	J Wieland Brewing Co.	80 half-barrels.	60
"	"	"	60 third-barrels.	1,045
"	"	"	350 1/2-barrels.	223
"	H I in d'd.	J T Cutting Co.	20 casks.	2,303
"	W C P.	Fredericksburg Brewing Co.	250 casks.	2,303
"	G W M & Co.	National Brewing Co.	30 1/2-barrels.	615
"	"	"	75 1/2-barrels.	615
"	"	"	200 1/2-barrels.	615
S S Um-filla.	S, Victoria.	Jones Mundy & Co.	40 barrels.	520
"	"	Fredericksburg Brewing Co.	6 barrels.	24
"	"	"	45 casks.	800
"	"	"	1 cask.	51
Bk'tee Planter.	Honolulu.	A P Evert.	2 barrels.	86
Schn'r Lena Sweay.	Apia.	A Crawford & Co.	10 casks.	120
"	"	"	"	193
Total value.			16,190	
Grand Totals 70 casks, 128 barrels, 269 cases, 20 1/2-barrels.				

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Nov. 7, 1889 to Nov. 21, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels.	Brandy, Etc Pounds.	Whiskey, Pound.	ALCOHOL AND SPIRITS, POUNDS.
Lilienthal & Co.	480			25,850	183,450
C W Craig.	63				48,770
Jones, Mundy & Co.	120			73,600	40,000
Livingston & Co.	120				35,200
A P Hotaling.	78				21,300
L Tausig & Co.	80				
Martin & Co.	11				
Geo Stevens.	50	10		20,500	
C Selma.		2		480	
J B Bellegrande.	2			950	
E A Husing.	3			1,020	
Naber Alf & Brune.				2,920	
"		50 cases		1,920	
F S Kelly.	1			470	
H Causey & Son.		10 cases		630	
Parish & Co.		17 cases		760	
Bach Moore & Co.		10 cases		900	
F Ethner.	3			1,770	
F W Folsom.	1			480	
W A Broder.	1			500	
F C Nott.	2			800	
D Perata.	5			2,500	
M W Orst & Co.	2			780	
Total 93 cases			1,381	22	210,870
					345,000

Burke's Irish Whiskies, per case.....	\$11.00
" Scotch " 	11.00
" Old Tom " 	9.50
Lone Highland " 	11.50
Cannaught Irish " 	11.50
Wm. Jameson & Co " 	11.00
Boord & Son, London	
Finest Irish Malt Whiskey 	\$10.50
Royal Highland Scotch " 	10.50
John Ramsay, Islay	
Islay Malt Scotch Whiskey 	11.00

IMPORTED BRANDIES.

Martell's Brandy, X	per case....	\$15.00
" " XX	" " " " " "	17.50
" " XXX	" " " " " "	20.00
" " VSO	" " " " " "	28.00
" " WSOP	" " " " " "	50.00
Sazerac Brandy, per gal.	\$4.90 to \$8.50
Champ Vineyard Props. Co., Boutelleau & Co. man- agers Cognac, in Oc- taves, per gal.	\$5.00 to \$8.50
The Vineyard Props. Co. Boutelleau & Co. man- agers Reserve Vintages	10.50 to 14.00	

MISCELLANEOUS, IMPORTED.

Burke's Bass Ale, pints, per doz.	\$2.00
" Porter,	" " " " " "	2.00
Schlitz Beer, barrel, 6 doz. quarts.	13.00
" " " " " " " " " "	pts per doz.	14.00
J. Shanks & Co's (D'blin) Banner Brand, Guinness Stout, per dozen pints.	1.75
Read Bros. Doghead Bottling Bass Ale.	2.00
Banner Bottling Bass Ale, per doz. pints	2.00
Bass Ale (in wood) Hogsheads.	50.00
" " " " " " " " " "	28.00
" " " " " " " " " "	21.00
" " " " " " " " " "	12.00
A. Houtman's Gin, large bottles.	20.00
" " " " " " " " " "	med. " " " " " "	16.50
" " " " " " " " " "	small " " " " " "	8.50
Evan's Belfast Ginger Ale per barrel.	13.50	
" " " " " " " " " "	per cs. 4 doz.	6.00
Meinhold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case.	10.00
Burke's Jamaica Rum, per case.	12.00
Theo Lappe's Genuine Aromatic per case.	13.50
Gilka Kammel per case.	13.50
Vermouth Francesco Cinzani pr case	6.25	
" N. P. & Co.	6.50
Gin, A. V. H. (genuine) " " "	20.00
" Black Bird, per gallon	3.10
Abainthe, Berger & Co., per case.	15.50
Benedictine	20.00

ROOPE & SON'S, LONDON.

Old Tom Gin, per case.	9.50
Pale Orange Bitters, per case	10.00
Ginger Brandy, Liqueur "	12.00
Jamaica Rum, Old "	\$12.00 to 14.00	
IAIN Royal Bavaria Gin in cases of 15 large black bottles per case	20.00
" " " " " " " " " "	in cases of 15 large white bottles per case	21.00
Kirschwasser, Macholl Freres Bavarian Highland, per case.	19.00
Cherry Cordial, J. J. W. Peters' per case.	12.00

SAN FRANCISCO BEER.

Lager in barrels, local delivery.	\$ 9 00
" " " " " " " " " "	export.	10 50
Steam beer in barrels	6 00
Patent Stopper, per case, local.	1 25
Export, per case, 1 doz. bottles.	1 75

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VINE CULTURE IN BULGARIA

Facts from the Report of the French
Consulate.

(Translated from *La Vigne Francaise* for the MERCHANT AND VITICULTURIST.)

Regarding the culture of the vine and wines of Bulgaria, the French consulate at Sofia gives the following interesting information:

The land in the principality actually planted to vines is about 48,700 hectares in extent. The principal belt in which the vines are to be found extends from a point south of Varna on the Black Sea, and passes by Schoumla, Roustchouk, Sistova and Plevna, finally reaching Widdin on the Danube. These localities are practically the best known of all for their production of wine. More than two-thirds of all wine made is red—the rest is white. It is only a few years since the culture of the vine began to extend greatly, and generally the industry is relegated by the people to secondary importance. Most people cultivate the grape for their own uses rather than as an object of regular trade.

"In the localities where viticulture obtains at all, most of the people engaged in it own one and three, and sometimes four hectares of land in vines, generally cultivated in the most primitive manner. Of late years, however, there has been some progress in wine growing, and there is nothing wanting to make the industry a source of considerable wealth to the people. The vineyards already planted are all, practically, in close proximity to the villages and cities, and near to railroad communication, all of which is favorable to their further development. Furthermore, the grapes afford a wine of good quality, which is particularly strong in alcohol.

Unfortunately the processes of wine making are even more primitive and ineffective than those employed in cultivating the vine. The result is that the wines made are poorer than their natural qualities would warrant. Naturally they should be as well appreciated as certain brands of French and Hungarian wines. They do not keep well, however, and do not bear transportation with any degree of ease, due to the want of knowledge in making them. The export commerce, at present, amounts to little or nothing."

"Bulgaria, being a wine producing country wants little from abroad. Hungarian wines, of all foreign wines, are most sold. The French wines suffer much from German and Austrian imitation. The wines sold here as Bordeaux, Burgundy and Champagne are French only in name. Some French wines and cognacs are imported, however, by commission houses at Constantinople. The sale of the spirits produced here is mostly to Russia."

The French agent adds that the trade of the country is almost entirely in the hands of the Austrians, who give long credits of three, six and even nine months. They show their goods in sort of museums, where specimens of what they have can be seen.

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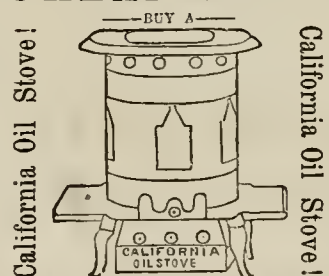
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ROBERT DICKSON, Manager,
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25th ANNUAL EXHIBIT.

January 1, 1889.

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216 Sansome Street,

Losses paid since organization..... \$2,851,045 00
Assets January 1, 1889..... 848,163 70
Surplus for Policy-holders..... 840,802 70
Reinsurance Reserve..... 238,350 74
Capital, Paid up in Gold..... 300,000 00
NET SURPLUS, over every thing... 287,531 34

President..... J. F. HOUGHTON
Vice-President..... J. L. N. SHEPARD
Secretary..... CHARLES R. STORY
General Agent..... R. H. MAGILL

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Insurance Company,
OF CALIFORNIA.

PRINCIPAL OFFICE

439 California St., - San Francisco
(Safe Deposit Building.)

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ASSETS, December 31, 1888, - 450,086 70
LOSSES PAID since organization 2,101,032 71

John H. Wise, President,
Chas. A. Lafon, Secretary.

Department of the Pacific States
and Territories.

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\$746,186.00

Scottish Union and National
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Cash Assets, - - - \$16,407,072.46

420 California St., San Francisco.

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The Vineyardist.

A Journal Devoted to Grape Culture and
Kindred Interests. Published Semi-
Monthly at Penn Yan, Yates
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The official organ of the Seneca Lake Grape Growers
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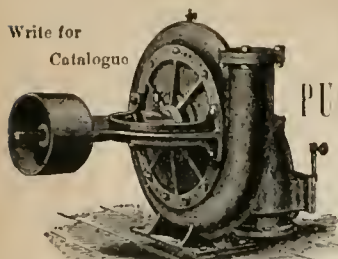
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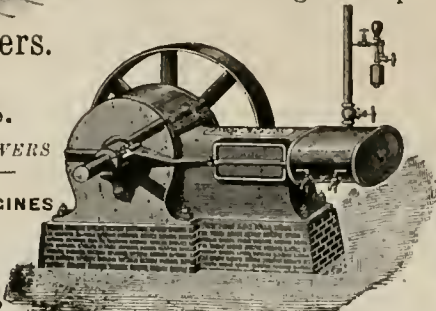
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L. WAGNER, Proprietor,

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—And especially of—

BRANDY APPARATUS.

—Manufacturer of the—

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Leads All Others.

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2X2-4 FEET LONG,
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Moose Head Brand.**

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Coleman Flag Brand.**

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tain Brand.**

**Pacific Packing Co's Na-
tional Brand.**

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MOËT & CHANDON Champagne,



"WHITE SEAL"

RICH AND DRY.

"BRUT IMPERIAL"

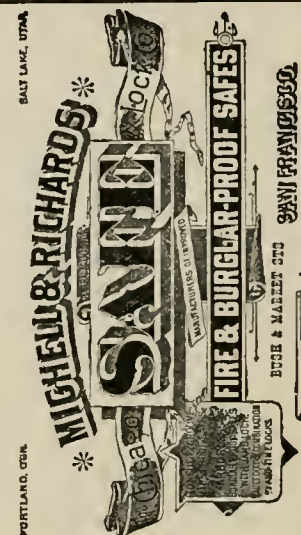
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7.30 A	Haywards, Niles, and San Jose.....	*12.45 P
7.30 A	Sacramento and for Rodding via Davis.....	7.15 P
8.00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6.15
8.30 A	Los Angeles Express, for Fresno, Santa Barbara and Los Angeles.....	11.15 A
8.30 A	Niles, San Jose, Stockton, Salt Lake, Sacramento, Marysville, and Red Bluff.....	5.45 P
10.30 A	Haywards and Niles.....	2.15 P
*1.00 P	Haywards, Niles and San Jose.....	*3.4 P
3.00 P	Express for Haywards, Niles, and San Jose.....	*6.0 A
3.30 P	Second-class for Ogden & East (Stockton and Gillette; for Vallejo, Santa Rosa and Calistoga.....	10.45 A
4.00 P	Sacramento and Knight's Landing via Davis.....	9.45 P
4.30 P	Niles and Livermore.....	*8.45 P
4.30 P	Niles and San Jose.....	1.45 P
5.30 P	Haywards and Niles.....	7.45 A
6.30 P	Central Atlantic Express for Ogden and East.....	7.45 P
7.00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....	7.45
8.00 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Deming, El Paso, New Orleans, and East.....	8.45 P

Santa Cruz Division.

1 7.45 A	Newark, San Jose & Santa Cruz.....	8.05 P
8.15 A	Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz.....	0.20 P
* 2.45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	* 11.20 A
4.45 P	Centerville, San Jose, Almaden and Los Gatos.....	0.60 A

A for Morning. P for Afternoon.
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OCEANIC.....SATURDAY, DECEMBER 14th
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OCEANIC.....TUESDAY, FEBRUARY 4th
GALIC.....THURSDAY, FEBRUARY 27th
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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW.

DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 7.

SAN FRANCISCO, DECEMBER 8, 1889.

PRICE 15 CENTS

WINE PRICES RISE.

THE ADVANCE ESTIMATED AT
TWENTY TO THIRTY-THREE
PER CENT.

Dealers and Growers Talk About
the Situation and Predict fur-
ther Advances Within Six
Months.

Since the great October storm which wrought such destruction of the grape crop and reduced the crop 2,000,000 gallons, there has been a renewed confidence among producers and dealers in the future of the wine industry, and during the past few weeks there have been cheering evidences of an advance in the prices of wine. These advances have been particularly marked in the last two weeks, and wine men who are in a position to know whence they speak place the advance anywhere from twenty to thirty-three per cent. In order to show the feeling that prevails among the trade regarding the situation we append interviews on the subject with several of the wine merchants.

ARPAD HARASZTHY.

"There has been a very healthy improvement in the market for some time," said Arpad Haraszthy to a representative of the MERCHANT AND VITICULTURIST, "but the prices of wines have advanced greatly within the past few days. Recently in Napa county there have been offers of fifteen cents per gallon for large quantities of wine and they have been refused. I consider the advance that has taken place in the past two months to be fully thirty-three per cent, for growers are now asking from thirty to thirty-three per cent more for '89 wine than they were asking for '88 wine two months ago. This tells the story and shows the result of the shortage in the crop. As an illustration our requirements last year were 13,000,000 gallons and it is natural to suppose that the demand will be as great or greater this year; but for 1889 we only produced 12,000,000 gallons, of which fully 2,000,000 gallons will go to the still, leaving as probably 10,000,000 gallons of presumably marketable wine. It can readily be seen that we have a shortage of 3,000,000 gallons under the requirements of the market of 1889, and this shortage must

be made up from '88 wines that may still remain in first hands. I have raised the prices of my wines and everybody else I know of has done the same. As for the future I see no reason why prices should not go higher, but I think it would be folly to plant more vineyards. Let the grower improve his vineyard by replacing poor stock with fine types of grapes, but the industry does not need any more vineyards at present."

CHARLES BUNDSCHU.

"The price of wine has been advancing slowly of late," said Chas. Bundschu, President of the Wine Dealers' Association, and a member of the firm of J. Guadluch & Co. "Predicated on the basis of '88 wines three months ago, I should say that the advance at the present time is between twenty and thirty per cent. As for the future, in my opinion, the advance within the next four, five or six months will amount to fifty or sixty per cent on the basis I have mentioned. Of course this heavy increase in price cannot take place while there is any considerable surplus in the eastern markets, but when that has been disposed of prices will go up. A very satisfactory feature of the situation is the fact that the wine dealers have all agreed to advance and maintain prices. There is practically no wine offering now, and if it is held back and all thrown on the market at once, it will be very liable to effect prices very seriously."

CHAS. A. WETMORE.

President Wetmore of the Viticultural Commission said he was pleased to note the marked improvement in the wine market but he hoped that the prospect of good prices for wine would not result in another boom in vine planting. If no more new vineyards are set out the industry is bound to be prosperous for the next seven years. If growers want to plant vines let them improve the quality of their vineyards, and as for those who desire to go into the wine business let them buy all or a part of the vineyard of some man who wants to sell. In this way an increase of competition will be avoided, and prices can be maintained, to the mutual benefit of the original grower and the investor."

CHARLES KOHLER.

"You can say that the wine market is firm and the period of panic prices is passed," said Charles Kohler, of Kohler &

Frohling. "After the vintage, however, prices always advance, for, if the cooperage is filled and the owner has a good cellar he can always get money advanced on it and is therefore not in a hurry to sell. The sweet wines of the vintage of '89 are bringing now about the same prices that the sweet wines of '88 were bringing last February. It is difficult to give figures showing the advance, owing to the different kinds of wine marketed under the same name. The stock of '88 wines, that is the dry wines, have advanced twenty-five per cent, and all good sound dry wines have advanced fully that much. This is in a general way. The market is firm, and should the crop of 1890 be ever so big, it will not be sufficient to break the prices as they were before. Prices of choice varieties will advance another ten or fifteen per cent. There is no doubt of it. The phylloxera did some damage in Northern California, but it does not seem to kill the vines as quickly as it used to. I think the wine product this year will be about 12,000,000 gallons. However, it is a little difficult to estimate it. We are short, compared with what we expected, about 5,000,000. This is a good time to put out vineyards. It has always been shown that when people have been disgusted with vineyards as they have been till lately, it was a good time to start in. People who think of tearing up their vines had better not do it just now. With new vineyards where the phylloxera is likely to appear, only resistant stock should be planted. It is well, too, for everybody to bear in mind that the low prices for the wines of '87 and '88 were merely a repetition of what occurred in 1877-8."

C. M. MANN

Manager of I. De Turk's house in this city said there were many interesting reasons for the advance in prices, the principal one being the fact that there ought to have 19,000,000 or 20,000,000 gallons of wine and the product amounted to only about 12,000,000 gallons. "This shortage," said he, "was due to the rain and the distilling of much wine into brandy. Then the wine men of this State captured twenty-seven medals at the Paris Exposition, and this has caused the public to have a better appreciation of California wines. In fact there is a big demand for it. Many eastern people have been here for some weeks buying all the wine they could get their

hands on. They are here now, and are picking it up wherever they can. We produce about one-half of all the wine grown in the United States, and we consume from 5,000,000 to 7,000,000 gallons in California ourselves. Carload lots of '88 wine now bring from twenty-five to thirty-five cents."

Senator L. J. Rose of Los Angeles stated that his county did not produce more than one-fourth of the usual wine crop. He thought the price to which wine had advanced during the past two weeks would afford a profit to the grower, and that it was "a great thing for the wine producers of this State as there is a vast difference in the margin they will have to go on."

I. Landsberger, the wine broker, explained the condition of the wine market from his point of view by saying that "the growers can get from twenty to twenty-five per cent more for dry wines than they could two months ago, but they want from fifty to 100 per cent."

LAKE COUNTY FOLLY.

Lake county is the latest section of the State in which a movement has been organized to impose prohibition upon the public. For some time past the prohibition people have been making an active and aggressive canvass for signatures to a petition asking the Board of Supervisors to adopt a prohibition ordinance under the local option law. They have secured over 500 names, and at the next meeting of the Board the petition will be presented. As the Protective Association has no organization in that county, it is not at all improbable that the Supervisors will be forced to adopt the measure. The people of Lake county would do well to consider the costly experience of Southern California towns before placing such a law upon their local statute books.

WINE TO THE FOUR QUARTERS.

A glance at our export tables in this issue indicates a growing popularity of California wines and brandies by reason of the fact that the shipments cover such wide latitudes, including Foochow, Yokohama, Tokio, Bombay India, New York, Panama, Liverpool, Germany, Mexico, Central America, Victoria, etc. While the shipments are not large, they show that there is a demand for our wines and brandies in all these countries, and it will eventually grow into a great export trade. There is a splendid future for the California wine industry, and the man who cannot see the promise of it looks through a glass darkly.

SHERRY FLAVOR.

C. A. WETMORE TELLS HOW TO
ELIMINATE IT.He Finds Sulphur Fumes the Proper
Remedy—F. T. Eisen's Paper
on Sherry Making in
California.

At the last meeting of the Grape Growers and Wine Makers Association, which was held too late to be fully reported in the last MERCHANT AND VITICULTURIST, President Wetmore of the Viticultural Commission made the following interesting and instructive remarks regarding the troublesome sherry flavor: "I have had some experience this last year in handling my Sauternes that I think it will interest wine growers to know. We all hear the general complaint that the white wines of this State as they grow old take on what we call the sherry taste. It is a common complaint with our old Riesling and other wines. They become sherries. We know the difficulty that the producers have in keeping their white wines clear and bright and clarifying them. We know how much they complain of the light brown tint that comes in them and the muddiness that will not clear. I had all that trouble and experience in handling Sauternes. I found the tendency to develop what is called the sherry taste so strong that for a while I became discouraged and feared I could not manage it—that the wines would go into sherries. But after careful examination and experiment I found the clue to the difficulty. In every case where wines went that way I found them full of ferments. I found them in my '88 wine. A very common way of treating such wines was simply to add spirits. That clears the wine at once by precipitating the ferments and fortifies the wines. Thus I found I had made a great mistake in handling my first Sauternes. I tried to avoid what I thought excessive sulphur in the casks, as is common in France with white wines generally, and from that I made this experiment on those wines that had already developed a very positive sherry taste and were turning brown and full of a floating sediment. In every case by sulphuring enough—that is burning sulphur in the cask until the cask would hold no more—filling the cask and rolling it until I had impregnated the cask with the sulphur fumes—and doing it perhaps twice—I found I had destroyed the ferments and the brownish matter would deposit and the wine come back to its natural color and the sherry taste disappear.

We all know the value of sulphuring our wines, but the extent to which it should be practiced is not so well understood. You must destroy the ferments, and that is the easiest and simplest way to do it. Those who are ignorant of good ordinary cellar practice are misled into the idea that they can get along without salicylic acid so they can paralyze the ferments and clarify the wine. But by proper sulphuring you can do it. The white wine of this vintage, as soon as it is fermented out as much as you think proper, and racked off, should be heavily sulphured, and again in the spring if there is any action or fermentation in the wine. Draw them off and sulphur them and remove all ferments from your wine and they will not have a sherry taste, and even with wine already developing a sherry taste, you can by sulphuring destroy this disturbing

medium in the wine so that it will settle and clear and the sherry taste will disappear.

But the difficulty in the wine was that after doing this I had lost in that wine all the mellowness that was there before. The charm of these beautiful delicate white wines is their mellowness and softness. The chief objection to our wines is their harshness. To preserve that mellowness, that softness in the wine—which is a matter little understood in chemistry—to preserve that you must prevent further action in the wine,—further ferments, because these ferments eat out and use up those elements which make the wine soft and mellow.

All this is nothing new to anybody familiar to cellar practice as practiced in the old country. But it is new to a grower who thinks he can make wine in a machine way and give no attention to the regular rules of practice in well regulated cellars. There is a great prejudice generally against sulphuring red wines. You will hear it often said: Do not sulphur red wine, it will lose color. I sulphur all mine and I have not lost any color. But I don't sulphur them to the extent that I would white wines. If they are only sulphured enough to thoroughly cleanse the package no harm is done. Every time you wash a package you are introducing ferments—the water is full of them. You cannot possibly wash a package without getting into it new ferments. You cannot wash a bottle without introducing ferments. When you bottle your wine you are bottling it in an unclean medium. If there are sufficient sulphur fumes in the wine they will destroy the ferments so that you can clarify and afterwards keep your packages and bottles clean in that way. I have thought the best way to handle bottles in being washed would be to have them stored in a room so that you could close it and sulphur the room thoroughly and disinfect the bottles before you bottled it.

But I have at least found this: I have no more trouble with my Sauternes. Those that were going into sherry are no longer going into sherry. And it is because we have neglected ordinary cellar rules in handling our wines that we have had this difficulty. Of course we have discussed this matter before. We all know that certain wines will go to sherry naturally and not to vinegar, while others will go to vinegar under the same treatment, and it is important to find out what grapes produce wines least liable to go to vinegar, and in what localities. That is one of the first problems in making sherry. I am speaking now of natural sherries aged by themselves. If you are oxidizing your sherries by the action of heat in a hot room of course you have to fortify and fortify heavily. I have called your attention to this because I have no doubt some of you may have had the same difficulty. Somebody comes in here nearly every day who has wine he cannot clarify. Take it out and sulphur it well and you can clarify it. Kill your ferment first and then you can clarify it. This electric-magnetic process of Dr. Frazer's and of others of a similar nature will accomplish the same result. If the wines are put through that process the germs are either dead or paralyzed so they will not act on the wine. But as long as they are alive you cannot clarify the wine. They will ride in the wine and stir it up. In the absence of the remedy of this electric-magnetic process, sulphur is the best method. There is Pasteur's method, but it is more expensive than sulphur and destroys the bouquet and flavor whereas sulphur does not. All

the finest wines of Bordeaux are sulphured. I have this year one hundred gallons of must, and it is as clear as crystal, and I have not done anything to it but to sulphur it and keep sulphuring it. The sulphur fumes in the wine disappear in time. By racking it over they will disappear themselves. The small portion that will be absorbed in the wine acts upon the wine in the same manner that gypsum does, only not with so objectionable force. The sulphurous acid becomes soluble in the wine and is turned into sulphuric acid, and that in turn unites with the tartar and brings about the result that gypsum does, and disappears as a smell of sulphur. It is a practical method of treatment, one that every one can apply, and is the one known method that there is no objection to if it is properly and carefully applied. We cannot all have electro-magnetic machines, but every one can sulphur if you will use sulphur carefully, being careful not to drop the sulphur in the bottom of the cask, having a cup under it, and don't make the mistake that the party did who said he thought that if the sulphur was good to burn in there it would be a great deal better to put it in straight which he did, and he had nice tasting wine. You always have to be careful not to let the sulphur drop into the barrel, but burn it there, and when you want to affect a wine, burn all you can in the cask and then fill it half full and roll it a little until the fumes have a chance to incorporate themselves with the wine. Then fill it from another cask treated the same way.

If you have wine having a little acetic taint, it will stop the development of the acetic acid and kill it. If you have any wine going into lactic acid, sulphur it immediately. If you have any sweetish wine or white wine which you wish to remain sweet, as there is a demand for such wines, sulphur them heavily until you are sure you are rid of the ferments, and if you see any movement after that take them out and sulphur them again. That is ordinary cellar practice, but many of the wine growers do not know it, and that is the reason their wines go wrong. We might just as well have five or six year old Riesling wine with a delicate fruity taste and entirely free from the sherry taste, but I have never seen it, and it is only for the want of properly sulphuring wine."

"Sherry Making in California" was the title of a paper prepared by F. T. Eisen of the Eisen Vineyard Company and read by the Secretary. It was as follows:

"I consider the varieties of grapes are the most essential points in perfecting a true sherry, thence climate and soil.

It has been proven to the satisfaction of all vignerons, that a good sherry from any or all grapes cannot be made, no more than a superior claret can be turned out from a low grade grape or from a superior type grown out of its proper district.

By artificial means there has been made an article which we call sherry, but not the article we desire to lay before the public and say with pride, this is a true sherry, but we are nearing the time when we shall be able to do this, but it cannot be done in all parts of the State no more than one could expect to make a sherry in the Rhine and have it a peer of the Spanish "Amon-tillado."

The southern part of the State I consider the most favored for sherries, and as far as I yet know, Fresno is the most favored locality. What we can yet do, time can only prove as practical experiments can

only give us the true results, and this is attained by slower methods than the results we get from dry wines, as it takes a much longer time to develop a true, or at least a passable sherry, than it does for a dry wine.

The artificial method of cooking the wine for sherries, adopted in every section of the State for sherry making, to bring the wine to an early market, are so well known that it does not require any comment from me.

To give sherry its vinosity, flavor, bouquet, mellowness, so pleasant to the palate, requires that the sherry is made from a true type of sherry grapes, like the Doradillas, Palominos, Tempranos, Pedro Ximenes and others grown in a suitable climate and that the wine is well aged."

GRAFTING GRAPES.

To make use of the wood of a new seedling right after the first year's fruiting I often adopt a way of my own in grafting. I do not think much of layering as I think it is exhausting, and prevents the wood from increasing rapidly. Similarly do I dislike to graft upon an old stump. If I want to graft new vines of choice variety on new grounds, I usually take strong two or three year vines for stocks. I prepare a scion then from fourteen to eighteen inches long and graft it on the stock, tying them securely together. The stock is planted in the ground the same as in the vineyard only with greater care. There is an advantage in using the long scions for this work; they do not dry up and die as short ones often do. But the particular part of this style of grafting is that one or two buds are left on the stump below the union of scion and stock. In the old way this was neglected, and if the scion failed to unite with the stock the plant never came to anything. No more vines die according to this method than in the ordinary way, and there is a certainty of some of the buds coming to something. They throw out new supporting roots, which very much hasten the union between scion and stock.

I never use clay nor cow dung in this work to exclude air and prevent drying up. By using long grafts the soil can be firmed around the butt of the scion, a couple of inches above the union, so that all purposes are answered. It is better, however, to finish with a mulch of fine, loose soil. This method has been adopted at different times for grafting old vines, but it is quite new for young, choice varieties. The advantage about it is that there is a considerable saving of time. One does not have to work several years to propagate the vines from the wood of the new varieties. Less valuable wood can be utilized for the stocks and no time lost after the valuable varieties are received. The scions can be shipped to the vineyard and grafted on the stalks at once, and the whole planted as described. In my trial of a number of styles of grafting new varieties I have found that this one far excelled all the others.—L. W. Chambers, in Farm and Vineyard.

Commissioner of Internal Revenue has issued instructions to the collectors of the various districts notifying them that in appointing storekeepers they must select practical gaugers. This decree will upset several political plans which provided for the appointment of men who know nothing about gauging.

FOR PURE WINE.

Ohio's Recently Adopted Law Against Adulteration.

Following is the full text of the law against the adulteration of wines, passed by the Ohio Legislature for the protection of the wine growers of the Buckeye State, and which went into effect on September 1st of this year:

SECTION 1. Be it enacted by the General Assembly of the State of Ohio, That all liquors denominated as wine containing alcohol "except such as shall be produced by the natural fermentation of pure undried grape juice," or compounded with distilled spirits, or by both methods, whether denominated as wine, or by any other name whatsoever, in the nature of articles for use as beverages, or for compounding with other liquors intended for such use, and all preserved fruit juices compounded with substances not produced from undried fruit in character of, or intended for use as beverages and all wines (including all grades and kinds) which contain, or in the production or manufacture of which, any glucose or uncrystallized grape, or starch sugar, or cider, or pomace of grapes out of which the juice has been pressed or extracted, known as grape cheese, has been used, and all wines, imitation of wines of other beverages produced from fruit, into which carbonic acid gas has been artificially injected, or which shall contain any alum, baryta salts, caustic lime, carbonate or soda, carbonate of potash, carbonic acid, salts of lead, salicylic acid, or any other antiseptic, coloring matter (other than produced from undried fruit, or pure sugar,) essence of ether, or any foreign substance whatsoever, which is injurious to health, shall be denominated as adulterated wine, and any person or persons who manufacture or cause the same to be done, with intent to sell or shall sell or offer to sell, any of such wine or beverage, shall be guilty of a misdemeanor and shall be punished by a fine of not less than two hundred dollars or more than one thousand dollars, or be imprisoned in the county jail for a term of not less than thirty days or more than six months or by both such fine and imprisonment, in the discretion of the court and shall be liable to a penalty of one dollar for each gallon thereof sold offered for sale, or manufactured with intent to sell, and such wine or beverage shall be deemed a public nuisance and forfeited to the State, and shall be summarily seized and destroyed by any health-officer, marshal, constable or sheriff, within whose jurisdiction the same shall be found, and the reasonable expense of such seizure and destruction, not exceeding the amount paid for similar services shall be a county charge, and paid out of the county treasury in the same manner as costs in criminal cases, where the State fails to convict, are now allowed and paid out of such treasury.

SECTION 2. For the purpose of this act the words "pure wine" shall be understood to mean the fermented juice of undried grapes, without the addition thereto of water, sugar or any foreign substance whatever, and all such wines shall be known as "pure wine," and may be stamped, branded, labeled, designed and sold as "pure wine," and the name and kind of wine, and that of the locality where such wine is made, and name of the manufacturer may also be added; and it shall be unlawful to affix any stamp, brand, or label containing the words "pure wine" (either alone or

with other words) on any vessel, package, bottle or other receptacle containing any substance other than pure wine as in this section defined, or to prepare, or use any vessel, package, bottle, or other receptacle containing any liquid, any imitation or counterfeit of such stamp, label or brand of such form and appearance as to be calculated to mislead or deceive any person, or cause to be supposed that the contents thereof be pure wine or to use any vessel, package, bottle, or other receptacle, having such stamp, brand, or label affixed thereon, except for pure wine as in this section defined; and if the name of the manufacturer is added, then only of such manufacturer's make, providing the same is pure wine.

SECTION 3. For the further purpose of this act the word "wine" shall be understood to mean the fermented juice of undried grapes; provided, however, that the addition of pure white or crystallized sugar to perfect the wine, or the using of the necessary things to clarify and refine the wine which are not injurious to health, shall not be construed as adulterations, but such wines shall not contain any artificial flavoring whatever; and all such "wine" shall be known as "wine" and may be stamped, branded, labeled and sold as "wine" in the same manner as is provided in section two of this act in case of pure wine, except the words in this case shall be "wine" without the prefix "pure," and all the provisions of said section two, as far as applicable, shall govern the manufacture and sale of "wine" as in this section defined.

SECTION 4. For the further purpose of this act, should any person or persons manufacture, or cause the same to be done with intent to sell, any wine which contains less than seventy-five per cent. of pure undried grape juice, and is otherwise pure, such wine shall be known as compounded wine and shall be branded, marked labeled and sold as compounded wine, or sweet wine, and upon each and every package, barrel or other receptacle of such wine which shall contain more than three gallons, there shall be stamped upon both ends of such package, barrel or other receptacle, in black printed letters, at least one inch high and of proper proportion, the words compounded wine or sweet wine, and upon all packages or receptacles in plain, printed black letters, at least one-half inch high, and of proper proportion, the words compounded wine, wine, or sweet wine, and upon all packages, bottles or other receptacle of one quart or less, there shall be placed a label securely pasted thereon, on which label the words "compounded wine," or "sweet wine" shall be plainly printed in black letters at least one-fourth of an inch high and of proper proportions. Should any number of such packages, or other receptacle be enclosed in a larger package, as a box, barrel, case or basket, such outside package shall also receive the stamp "compounded wine" or "sweet wine," the letter to be the size according to the amount of such wine contained in such outside package.

SECTION 5. Any person or persons, who shall sell or offer for sale, or manufacture, or cause the same to be done, with intent to sell any wine stamped, or labeled, or branded or designated in any manner as "pure wine," either by including the word "pure" with "wine" alone or in connection with other words which is not "pure wine"

as in section two of this act defined, or any wine stamped, or labeled or branded, or in any manner designated as "wine" but which is not wine as in section three of this act defined, or shall violate any provision of said sections two and three of this act, or shall sell or offer for sale, or manufacture or cause the same to be done, with intent to sell any wine of the kind and character as described in the fourth section of this act, which shall not be stamped, marked or labeled after the manner and mode therein prescribed, or which is falsely stamped, or marked, or labeled, such person or persons shall be guilty of a misdemeanor, and shall be punished by a fine of not less than one hundred dollars, or more than one thousand dollars for each and every offense, or by imprisonment in the county jail not less than thirty days or more than six months, or both fine and imprisonment, in the discretion of the court, and in addition thereto, shall be liable to a penalty of one-half dollar for each gallon thereof sold, offered for sale, or manufactured with intent to sell, or offer for sale. All penalties imposed by this act, may be recovered with costs of action, by any person in his own name, before any justices of the peace in the county where the offense was committed, where the amount does not exceed the jurisdiction of such justice; and such penalties may be recovered in the like manner in any court of record in the State, but on the recovery the plaintiff in such case for a sum less than fifty dollars, the plaintiff shall only be entitled to costs to amount equal to the amount of such recovery. It shall be the duty of the prosecuting attorney of the respective counties of this State, and they are hereby required to prosecute or commence action in the name of the State of Ohio, for the recovery of the penalties allowed herein, upon receiving proper information thereof, and in actions brought by such prosecuting attorney, one-half of the penalty recovered shall belong to and be paid over to the person or persons giving the information upon which the action is brought, and the other one-half shall be paid to the treasurer of the county in which said action is brought, within thirty days from the time of its collection, and such money shall be placed to the credit of the poor fund of the town, city or township in which the cause of action arose, after paying therefrom a reasonable attorney fee for the prosecution such suit, to be fixed and allowed by the on court trying such case. All judgments recovered in pursuance of the provisions of this act with interest thereon, may be collected and enforced by the same means and in the same manner as judgments in other cases. Two or more penalties may be included in the same action.

SECTION 6. The provisions of this act shall not apply to medicated wines, such as are put up and sold for medicinal purposes only; nor to current wine or other wines made from fruits, other than grapes, which are plainly labeled, or branded, or designated and sold, or offered for sale under names including the word wine, but also expressing distinctly the fruit from which they are made, as "gooseberry wine," "elderberry wine," or the like.

DON'T BUY A PIANO, ORGANO OR ANY other Musical Instrument without first writing to or visiting Kohler & Chase, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installment. This is an old reliable firm that has a gilt edge reputation made by honest dealing, and always guaranteeing satisfaction.

THEY NEVER LEARN ANYTHING.

The Defeats in Pennsylvania, Iowa and Rhode Island Teach the Prohibitionists Nothing.

The following article is taken from the Voice, the central organ of the prohibitionists. We republish it to show just how little the experience of defeats is taken advantage of by the prohibition people. To an ordinary every day average mind it would seem that the crushing blows in Rhode Island and Pennsylvania, and the virtual defeats in Iowa and elsewhere would be a lesson. But the prohibitionists never learn and never forget. Here is how the Voice sizes up the situation:

"This was an off year for the prohibitionists. In many counties in the different States in which elections were held they determined to make no contests this fall. And almost everywhere the strain of the great unequal fight of last year was felt. Many of our county committees were still busy paying off their old campaign debts, and did not think it wise to make an active campaign this year. But notwithstanding this fact, almost everywhere our party has more than held its own.

In the State of Massachusetts we have nearly doubled our vote of last year; in Pennsylvania we have gained at least fifty per cent. over the Fisk vote; in Ohio we have made substantial gains; in New York State the fact that the Republicans were pledged to submit the amendment this year and to give ballot reform had much influence in keeping down our vote. By and by, these preliminary battles will be fought out, and then the great pitched battle between the friends and enemies of the saloon will be fought. Every election in which the prohibition party holds its own is a victory. The continued existence of the party, its ability to keep together and cast its vote in the terrific contests between the old parties, with every daily paper against it, is a grand, inspiring spectacle, and is prophetic of the overwhelming triumph that will come to its aid when parties are organized along this line and there is a chance to elect, and when half the leading dailies will be with us as they will be when the two great parties are thus divided.

Let prohibitionists stand firm, having done all, stand; back-bone is the one thing needed above all things else at this stage of the contest. Let the eye be fixed not upon the size of our vote, but upon the growth of public sentiment in favor of the prohibition idea, a growth which has resulted from the agitation that has followed the organization and development of the prohibition party. High license, ballot reform and a few other issues prevent for a while the final break and the reorganization of parties. Until that reorganization comes our votes will not be large; but the casting of this vote each year and the making of it as large as possible is absolutely necessary to prepare the way for that reorganization. When the hour arrives the triumphant party representative of our idea will spring to the front almost in a single day. Be of good cheer; now is the nation's salvation nearer than when we first believed.

LINCOLN ON PROHIBITION.

Abraham Lincoln said once: "Prohibition will work great injury to the cause of temperance. It is a species of intemperance within itself, for it goes beyond the bounds of reason, in that it attempts to control a man's appetite by legislation and in making crimes out of things that are not crimes. A prohibition law strikes a blow at the very principles on which our government was founded. I have always been found laboring to protect the weaker classes from the stronger, and I never can consent to such a law as you propose to enact. Until my tongue shall be silenced in death, I shall continue to fight for the rights of men."

THE TRADE.

A. P. Hotaling, of A. P. Hotaling & Co., has returned from a prolonged visit to the east.

The estate of the late P. J. Cassin, of P. J. Cassin & Co., has been appraised at \$26,434, and there is on it incumbrances amounting to \$10,000.

E. C. Friber, of the Napa Valley Wine Co., is in St. Louis on business connected with the firm. He is expected to return about the middle of the present month.

E. W. Hitchings, traveling agent of the Cordelia Wine Co., paid this office a visit during the fortnight. He is well suited with the situation in the wine market, and says his company's wines are commanding good prices.

The six New Orleans breweries have been finally sold to a British syndicate at the following appraisements: Southern, \$750,000; Louisiana, \$725,000; Crescent, \$550,000; Weckerling, Lafayette and Pelican, each \$300,000.

The Rosenblatt Wine Company has removed from its former quarters at 618 Geary street, to 315 and 317 Sacramento street. The new location is an excellent one, and the change ought to be a good one in a business way.

Wm. Wolff & Co. report that November was the biggest month in the history of "Pommery Sec" on this coast. We are modest, but we can't refrain from remarking that Messrs. Wolff & Co. began advertising "Pommery Sec" in the MERCHANT AND VITICULTURIST in the latter part of October.

Gustave Pabst, of the great Pabst Brewing Company, of Milwaukee, was in the city during the fortnight looking after his interests on this coast, which are in the hands of Wm. Wolff & Co. Mr. Pabst is quite a young man, but he is at the head of one of the greatest brewing companies in the world.

In another column will be found the card of the well-known house of Hencken & Schroder, successors to Henry Brickwedel & Co. The firm is one of the old reliable importing houses and handles of fine wines, bourbon whiskies, and other standard liquors, and are sole agents for "Hamburg Bitters."

The city council, of Los Angeles, is struggling with a new license ordinance that has just been proposed. It raises the license for all wine and liquor dealers to per month—\$600 per year. This figure is \$50 unjust and unreasonable, but as Los Angeles must rob some one to keep her municipal machinery running, the liquor dealers will doubtless be cinched.

Friend H. H. Harris, of the enterprising wine firm of Harris, Kingston & Co., has a right to be a believer in the old saw that it is better to be born lucky than rich. This statement is brought out by the fact that Mr. Harris recently banked \$15,000 as the result of an investment in the Louisiana lottery. We congratulate the gentleman on his good fortune, and hope he may "hit it" again.

The Coopers Union has declared a boycott against Lachman & Jacobi, on account of the long pending dispute between the firm and the union. Just what the union expects to make by this is not clear. The firm is shipping largely to New York and elsewhere, and is especially desirous of encouraging its eastern trade. Now, then, a boycott of San Francisco coopers can affect it is a mystery.

We take pleasure in directing the attention of the local and inferior wholesale and retail trade to the advertisement of the wholesale wine and liquor firm of Wolf, Janca & Co., 418 and 420 Clay street, formerly John Wolf & Co. They make a specialty of high grade California wines and brandies, and are sole agents on this coast for the Imperial Distilling Company of Cincinnati, and for "Eagle Gin" and "Pioneer Brandies."

We take pleasure in calling the attention of the trade of the Pacific Coast to the advertisement of Moore, Hunt & Co., of 404 Front street, this city. The firm is one of the oldest and best known in the country, and with high-class goods, fair dealing and enterprise they have succeeded in establishing a most enviable reputation. The house is the Pacific Coast agency for Jesse Moore's justly famed Kentucky Bourbon whiskies, which have won deserved renown for their high standard of excellence and unvarying purity.

The Los Gatos and Saratoga Wine Company, No. 3 Golden Gate avenue, are fixing up their cellar preparatory to doing business on a larger scale. Their cellar is a commodious one and is filled with a fine lot of well aged wines that are qualified to meet competition in the matter of quality. The business will hereafter be under the supervision of General Manager A. Mulpas, who will be assisted by Mr. Bo. Whiteside. The advertisement of the company appears on another page of this issue.

All the newspaper talk about the sale of the Philadelphia Brewery property to an English syndicate for \$3,000,000, proves to have been without foundation. "The Philadelphia Brewery has not been bonded by an English or any other syndicate" said Henry Wichand to a representative of the MERCHANT AND VITICULTURIST the other day. "It has not been sold, and what is more, it is not for sale. Some of these newspapers seem to know more about my business than I do."

"A. Werner & Co.", one of the leading brands of domestic champagnes of to-day, is known to the trade under the above style, and owned by Messrs. A. Werner & Co., 52 Warren street, New York. This house was established as far back as 1874, when domestic champagnes were less thought of than now. Messrs. Werner & Co., by the use of the best wine obtainable, have succeeded in placing Werner's extra dry wherever a demand for champagne exists. The firm also has a number of other specialties, notably a sparkling grape milk (non alcoholic), which comes from pure grape juice.

The manner in which the retail dealers of Oakland have been treated by the city authorities, through the efforts of the Temperance Union female politicians, is an outrage on the rights of citizens and a disgrace to that over-grown village. The dealers were informed that they could make their applications for renewals of their licenses under the new law, and carry on their business until the council met. These applications were made in due legal form, and while the council took its leisure to act on the petitions, a meddling police force carried on a wholesale arrest of dealers for selling without a license. For pure senselessness this carries the palm.

Captain Harry Hunt, of Moore, Hunt & Co., returned with his family during the fortnight from an extended trip to the east. He went with the Golden Gate Commandery last fall to attend the Triennial Conclave of Knights Templar at Washington, and after spending a week in the National Capital, a visit was paid to friends in Louisville, and Mr. Hunt and family then went to New York, where they remained two weeks, and afterward took a trip through Massachusetts and New Jersey. In the home of the mighty Jersey racquet, the newspapers referred to the genial captain as "one of California's millionaires," and there is no doubt he did justice to the reputation. The return journey was via Niagara Falls and the N. P. R. R., which enabled the party to see the thriving cities of the new State of Washington. "I had not been east in thirty-seven years," said Captain Hunt to a representative of this paper, "and it is needless to say that I found that astounding changes had taken place during that time; but after seeing all the sights and having had a most enjoyable time, I am glad to get back home, for there is no place like San Francisco for a man to spend his days in." Captain Hunt's trip evidently agreed with him, for he is looking rugged and rosy-cheeked. His family returned in excellent health.

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A STRONG APPEAL.

The Viticultural Protective League's
Address to Wine Men.

Following is the appeal of the newly organized Viticultural League to the grape growers and wine men of California, to rally in support of their vested rights. The appeal should have appeared in our last issue but owing to the stupidity of some mail clerk it reached us to late:

To all who are interested in the wine and grape industry of California,

Greeting: The undersigned desire to call your attention to the organization of the Viticultural League of California, and to set forth the cause which led to its inception, and some of the reasons for its formation. With this object in view, permit us to submit that the end and object of an enlightened government is the prosperity and happiness of its people. For this purpose governments were instituted, and all the laws enacted should be in conformity with this idea. The rulers by right Divine in the past, even with large standing armies marshalled to enforce their mandates, could only secure quiet and successful reigns, when their laws and the administration of them, secured in some measure the contentment of the subject. Bad laws and worse administration have throughout the world's history been attended with grave internal disorders, oftentimes ending in revolution, violent, bloody and destructive. After centuries of trial of the patriarchal, autocratical and mixed systems, finally the American government was born, the powers vesting in the people themselves; and for many years the founders of our system and their immediate successors, guarded with zealous care the new born government from any encroachment of powers not specially delegated by written law.

The highest human judgment coupled with an enlightened patriotism gave to us our Trinity of Government. The legislative, judicial, and executive, and while co-existing and co-equal within their prescribed limits, made them independent of each other and ordained them to forever remain so. Back of this stands our declaration of rights, as the organic form of our national existence, and it must remain the controlling influence to the end. The price of liberty has grown no cheaper in its unlimited enjoyment by our people. "Eternal vigilance" is now, as ever, necessary to preserve our liberties and transmit them to our children.

We view with alarm any departure from our established principles or methods and as loyal, loving citizens of our country, we would respectfully but firmly call the attention of the Representatives of the people to our grievance and for the abatement of which this League is formed.

We solemnly protest against the Internal Revenue laws as now interpreted and enforced, as violating our trinity principle, in placing in the hands of one officer the combined powers of the legislative, executive and judicial branches. We would respectfully set forth that under the present Internal Revenue laws and so-called regulations, the Commissioner, first, can and does exercise the law making power, inasmuch as his so-called regulations, which are subject to daily changes are given the sanctity of law; second, he judicially determines all questions arising out of the law and his own regulations, and third, finally enforces the penalties for alleged violations.

We would respectfully demand for the citizen whose avocation brings him under the control of the Internal Revenue laws, any infractions of which, technical or otherwise, subjects him to possible confiscation of his home and incarceration, written laws that knowing them he might obey.

We denounce the spy and informer system, which gives percentages to the spy and informer out of compromise on money dragged out of the terrified producer to save himself from greater evils.

We would submit that for many years past the Government has recognized the wine business of California as a legitimate industry and heretofore has not placed the brand of outlawry on the citizens engaged in it. Not as producers only, but as citizens of the Republic, we protest against

domiciliary visits or visits of inspection, where unauthorized by statute, by irresponsible revenue agents; and against the claim of the right of search by said officers, without due process of the law.

Under wise and fostering care, the industry has assumed vast proportions; has become the leading industry of the State, and is fast receiving the recognition at home and abroad, which the excellence of its product deserves. Wise laws and their just administration would result in making the industry of national importance. It has been our pride and our hope to see this done. But, gentlemen, unless we grievously err in our judgment in regard to the adoption of certain lines of policy towards us, we will not see our industry thrive and prosper, but we will see it seriously crippled and possibly destroyed. The result of a quarter of century's toil, and care, and study, the vast amount of capital invested, our standing as men and citizens, will avail us but little as individuals. We, have therefore, organized, that we may have the strength that comes from union, the encouragement that comes from association, and the knowledge that comes from deliberation. If we would not see this great industry destroyed, the capital therein wasted, the labor of a life time frittered away, the many happy homes built up by us and for us, turned to decay, a cheerful and loyal people made discontented and the pure wines of this coast replaced by foreign and adulterated products, we must act, act promptly, and with no uncertain movements. We must be heard and in tones easy to understand. But to be successful we must be strong. We should have every interested person within the State on our rolls. Our objects, as you read them in the constitution are, each and every one, honorable, beneficial and necessary to the future prosperity of the wine industry. We ask your support and will return it tenfold. Will you join with us? If not, your influence, silent but salient, is against us. We have not organized for a day or an hour, but until such time as unjust and discriminating laws are repealed, or until present laws are not unjustly interpreted against us. We are organizing for no unlawful purpose. We propose to the government to endeavor to the extent of our influence to have the law as written and interpreted by judicial authority strictly obeyed.

We only ask that laws be plain and interpreted in a spirit of fairness and justice, and in that spirit of equality before the law contemplated by the Constitution. Our present plan of organization is born of the exigencies of the times and as the emergencies are now arising, require prompt action. We present you a plan very simple in its detail. As we grow in numbers we hope and expect to district the State and have local organizations, all represented in one central body. Our time is too short to elaborate the idea and the development of it we leave for a future consideration. We have made the platform on which we stand broad and liberal; we have opened wide door and invited both great and small to enter; we have fixed the admission and dues so reasonable, that each and every one can pay without being burdened; we have left the policy to be pursued entirely free for future consideration after our membership roll is complete, so that each can have his part in the conduct of the League. And now we ask your co-operation and support. The time for action is ripe. Our interests are in constant jeopardy. No time should be lost. We enclose you an application for membership and a copy of the constitution and by-laws. We earnestly hope you will be prompt in becoming a member.

Address all communications to the Secretary, M. R. HOOBES, Los Angeles, Cal.

Very respectfully submitted,

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ALCOHOL AS A FOOD.

Further Authorities in Support of the Now Accepted Doctrine.

The following brief extracts from the authorities quoted in the admirable pamphlet entitled "Alcohol: A defense of its temperate use," complete the series which we began to publish recently. We are now advised that copies of this work can be had at thirty cents each, postage prepaid, which is the cost, by addressing Mr. R. Gilroy, Chairman Finance Committee, Ligeal Temperance Union, 12 Union Block, Toronto, Canada.

"On the question of national health and strength, I cannot doubt, on such evidence as we have, that the habitual moderate use of alcoholic drinks is generally beneficial, and that in the question raised between temperance and abstinence, the verdict should be in favor of temperance."

—Sir James Paget Bart, F. R. C. S., D. C. L., L. L. D., F. R. S.

Q.—"Have alcoholic drinks, or drinks into which alcohol enters as a constituent in combination, any proper use in the human economy, dietetically or medicinally?"

A.—"I think they have, both dietetically and medicinally."—Dr. Oliver Wendell Holmes.

"The stomach of one man is offended and irritated by wine and his digestion impeded, whilst the appetite of another is improved and his digestion facilitated. The former is better without alcohol, and he comes into the category of fools if he takes it; but the latter has no claim to the character of physician if he abstains at the bidding of a mistaken fanatic or mere theorist."—Dr. J. R. Bennett, L. L. D., F. R. S., President Royal College of Physicians.

"In no part of Germany do the apothecaries' establishments bring so low a price as in the rich cities on the Rhine, for there, wine is the universal medicine for the healthy as well as the sick; it is considered as milk for the aged."—Baron Liebig.

"Some generous wine will very commonly be found to agree well with persons with old standing heart or lung mischief, and will help them at their meals. In attacks of dyspepsia some alcohol as a stimulant is of incalculable value. As cordials alcoholic compounds are excellent."—Dr. Mühler Fothergill.

"If alcohol exhilarates, imparts comfort and energy, counteracts fatigue, hunger and unrest, then it does, in effect, increase the capacity for work of those who take it under such circumstances; and affords, in so far, a direct benefit and advantage."—Dr. Brinton.

"Let it, (alcohol) "be taken never as a stimulant or preparation for work, but as a defence against the injury done by work, whether of body or mind. For example, it is best taken with the evening meal, or after toil. Let the increase in the desire for and power of digesting food be the guide and limit to the consumption of all alcoholic liquors. Let the forms be such as contain the least proportion of fusel oil."—Dr. T. King Chambers.

"There is nothing, therefore, to prevent us from assuming that alcohol is a food, though as to its proper action we are yet in doubt; so completely is it assimilated that no well defined traces of its products have so far been noted."—R. A. Withaus, M.D., Prof. of Physiology, Universities of New York and Vermont, 1881.

"At one time in my life I regarded alcohol as the cause of half the cases of insanity, because I had been taught that such was the fact. Now I believe, of course speaking from my experience alone, it produces a very small amount of such disease. My error was, and is, a common one, and is one in which both the profession and the laity fall."—Dr. A. I. Thomas, Indiana Hospital for the Insane, 1884.

"Alcohol, properly used, is of great service, partly in keeping up the animal heat by supplying easily kindled fuel to the respiratory fire, partly in producing nerve-power by furnishing easily assimilable food to nerve-tissue, and partly in lessening the

necessity for ordinary food by diminishing the waste of the system which has to be repaired by food."—C. B. Radeliff, M. D., F. R. C. P., formerly Lecturer on Materia Medica, Westminster Hospital.

"Alcohol comes under the head of what is called respiratory food, which includes starch and oil and those substances which when burned keep the body warm."—Professor E. N. Horsford, M. D., the well-known Analytical and practical chemist.

"Many can abstain from their accustomed alcohol without any unpleasant results, and some with marked advantage; but others, when they have ceased to take it for a little time, experience symptoms indicating that the nutrition of the system is not fully kept up."—Alfred B. Garrod, M. D., F. R. C. P., F. R. S.

The acknowledged head of medical teetotalers is Dr. B. W. Richardson, whose Cauter lectures, delivered in 1874-5, have, through re-publication and industrious circulation by various teetotal organizations, been widely disseminated throughout Anglo-Saxondom, and have been utilized on platform and in pulpit and press in the service of prohibition. "The errors and perversions—historical, physiological, and in regard to fact—the false coloring and false suggestions, the suppression of important truths, and the direct misstatements to be found in Dr. Richardson's books would require longer space for discussion than our limits will permit. The direct contradiction of many of these errors will be found in reading the great physiologists of the age, while many will be at once apparent to intelligent men, even without much acquaintance with physiological science."—C. Gordon Richardson, Lecturer on Chemistry in the Ontario Veterinary College.

"The intemperance of the teetotalers has greatly hindered the cause of temperance. Their denunciations of moderation and moderate drinking have estranged whole classes of men who would have brought strength and help to their cause. Their dogmatism about what constitutes food and what poison, and about the injurious effects of every drop of alcohol, has excited ridicule and laughter rather than intelligent interest. By such an attitude the medical profession has been prevented from co-operation with those who see in the drunkenness of the country evil, to be remedied at any cost short of that of talking nonsense."—Editorial in London Lancet, 1884.

In a sketch life of the late Prof. E. L. Youmans, published in the *Popular Science Monthly*, March, 1887, Prof. Youmans's sister thus refers to "Alcohol and the Constitution of Man," a book published by Professor Youmans in 1853, and "based upon the view that alcohol is in all cases a brain poison." The temperance people urged him to make a book of it, which he accordingly did, but further examination of the subject made him uncertain of his ground, and the work was allowed to go out of print." This long since repudiated book is still, however, quoted in favor of universal total abstinence.

"Consider the great part in which grief and anxiety, worry and overstrain, play in the production of insanity, the depressing effects of poverty and the failing struggle for existence, of misery in all its forms, and then consider to how great an extent the use of alcohol oftentimes tends to make the burdens of life bearable, if not by stimulating the powers, at least by deadening the sensibilities of men; and I think you will agree with me that by the occasional help of strong drink a man may sometimes be able to weather that point of wretchedness upon which his sanity would otherwise have been wrecked."—Dr. Bucknill ("Habitual Drunkenness and Insane Drunkards").

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HONOLULU.....HAWAIIAN NEWS COMPANY

SUNDAY.....DECEMBER 8, 1889

THE MARKET.

General trade has been fairly good during the fortnight, but the volume of business has been affected by the continued storm, the clearings at the San Francisco Clearing House aggregating only \$12,461,735 for the week ending November 27. For the week ending December 4th they were \$16,157,223. The clearings for the month of November were \$72,700,123.

The heavy shortage of the '89 product is at last beginning to have a marked effect on the wine market as shown by the changes that have taken place during the past fortnight, and we are enabled to report an advance, based on the prices of '88 wines in September of from twenty to thirty-three per cent. The tendency of prices still continues upward and with the removal of the surplus in eastern warehouses another sharp advance may be looked for. That the rise has come to stay may be inferred from the fact that the merchants have unanimously instructed their agents and branch houses to begin advancing the price of wines.

The outlook is therefore very cheering.

The market for bourbon whiskies continues to stiffen, and there is no indication that the forward movement is reaching its limit. The demand for old goods is active, and they are now considered "good as gold in the bank." Rye whiskies hold steady and are in fair demand.

California brandies are in sympathy with the wine market.

The imports of champagnes are heavy and the sales correspondingly large.

They All Won.

A paragraph in the last issue of the journal, regarding the prizes awarded to California exhibitors at the Paris Exposition, may have been misleading. Our information on the subject is that every exhibit of California brandy was awarded a prize. This will explain why several famous wine districts of the State did not appear as winners. They did not compete,

THE SWEET WINE QUESTION.

The address of the Viticultural Protective League to the grape growers and wine men of this State is a pretty forcible appeal, and ought to secure to the organization the sympathy and co-operation of every viticulturist and wine grower in California in the coming effort of the league to secure the repeal of the oppressive Internal Revenue law regulating the manufacture of sweet wine, and to secure the passage of a just and favorable measure in its stead.

The object of the Protective League is a worthy one, and if it obtains the backing of the wine men, and wise counsel directs its operations, there is no good reason why the object for which it was organized may not be attained. There never was a period in the history of the California wine industry when the conditions were so favorable for the success of such a movement. The wine and grape interests of California have grown to large proportions, and give promise of eventually equaling our greatest industry in the production of wealth. That we can produce sweet wines of a fine quality has been long established; that there is a good market for such wines at a fair price is conceded, and that we cannot produce these wines largely and sell them at a profit under the operations of the Internal Revenue law, which requires the manufacturer of such wines to pay ninety cents per gallon for the grape spirit with which he perfumes them, has been most conclusively proved. It therefore follows that unless this provision of the law can be wiped from the Government statute books or radically amended, the production of sweet wine in California must be limited to a comparatively small quantity, and the wine makers that depend largely on the manufacture of this wine for their prosperity, must suffer.

As to the probability of the passage of the desired sweet wine bill, we believe it can be put through Congress if its promoters pursue the proper course. A review of the situation shows that the conditions are favorable for such a consummation. We have practically the same Republican Senate which passed the former sweet wine bill, and a Republican house which may naturally be expected to work in harmony with it. Again we have a congressional delegation that is a unit in favor of the proposed bill. In addition to this Congress will be influenced largely by the general public sentiment in favor of a reduction of Internal Revenue, and particularly the removal of Internal Revenue taxes that bear oppressively upon certain industries. But probably the most important feature of the case is the fact that all the powerful corn spirit men of the west will ask, through their representatives in Congress, that the Internal Revenue tax be removed from alcohol used in the arts. The reasonableness of this request is evident, but if the Pacific coast delegation chooses to co-operate with the delegations from the Southern States that are anxious to secure legislation in the interest of the fruit-brandy industry, enough opposition to the corn spirit people can be developed to force them to grant the wishes of California. Our wants are modest and just—namely, free brandy for the fortification of sweet wines, and on dry wines for export, and an extension of the bonding period for grape brandy.

From the above statement of facts it will be seen that the time is auspicious for the presentation of our proposed measures.

Yet those who will have the matter in charge will commit a grave error if they attempt to bulldoze the government into granting the demands of California, or put themselves out of the way to arouse the antagonism of the neutral spirit and whisky manufacturers. In our opinion the proper mode of procedure is for the Protective League to draw up a memorial, concisely setting forth the hardships under which the wine men of this State are laboring by reason of unjust government laws, and stating what is needed for the relief of the industry. Let such a memorial be presented, without flourish of trumpets, or a sounding war-cry, and let the bills and the California delegation have the assistance of some able man in the lobbies, and there will be little difficulty in securing the passage of the desired measures.

PROHIBITIONISTS WEAKEN.

Pasadena has tried a severe dose of prohibition, and at the present writing it is not setting well on her stomach. The trouble is that prohibition has lost to Pasadena fully 5000 population, and by the enforcement of its cranky law, has driven tourist travel and business to other places and made the former prosperous town thoroughly lifeless. Just now the fanatics who are responsible for the existing lamentable condition of affairs, are trying to arrange a scheme by which they can have prohibition that don't prohibit except in name. In other words, like their brethren elsewhere, they are not sincere in their desire to prevent Pasadena's people and their guests from drinking, because the prohibitionist has discovered that prohibition hurts his pocket. An attempt is therefore being made to save the pocket, catch the greasy dollar, and at the same time wear the prohibition mask. The situation down there is well illustrated by the following from the Los Angeles Times, the leading paper of the southern metropolis and which is in a position to know what it is saying:

"Some of the good people of Pasadena are much exercised over the question of whether or not to permit the sale of wines to bona fide guests in their leading hotels. This question will naturally arise whether, if the consumption of wine or beer is to be permitted to the wealthy guest in a first-class hotel, it should be denied to the poorer man, who stops in a second-class lodging house, and whether to make a distinction between them would not amount to the worst sort of class legislation. The fact is, that the more the practical working of prohibition is investigated, the more difficulties does it present. It may work in a secluded community, composed of persons whose ideas on the subject are in unison, but not in a cosmopolitan city, and especially not in a place which depends largely on the patronage of visitors and tourists."

Long Beach, in Los Angeles county, has been sailing along in the prohibition boat with Pasadena, and it has evidently got a gentle sufficiency of crankism as demonstrated by the fact that the citizens have voted to amend the prohibitory ordinance to allow "hotels with fifteen or more rooms to furnish wine and beer to guests." It is unnecessary to say that the hotels of Long Beach will now have every citizen in the place as a "guest."

We are glad to see such strong indications of returning common sense in the people down that way, for it is from the voters of that section of the State that we will have the most to fear when it comes to

the submission of the question of State prohibition. However, it looks as though they were fast discovering the fallacies of the Prohibition doctrine, and they may conclude to squelch it when the opportunity is presented. In the meantime Pasadena may be expected to become a "wet" town ere long.

As for Riverside, it is still suffering from petticoat government. The other day a large number of the leading citizens of the place signed a petition to the City Council asking for an amendment of the prohibition ordinance to permit the sale of wine and beer to the guests of hotels and restaurants, but the Women's Unchristian Temperance Union fell upon the council and defeated the scheme of the business men.

DON'T UPROOT THE VINES.

We have received a letter from a well-known viticulturist of Sonoma county announcing an intention to get out of viticulture as soon as possible, and devote the land now covered with vineyards to some other use. It may naturally be inferred from this that our correspondent intends to uproot the vines that have been brought to maturity after years of patient toil and care, and the expenditure of considerable money.

We respectfully protest against any such proceeding as this, because we believe the vigneron will do himself an injustice and find to the end that he has committed a costly error. The time for losing faith in the future of wine growing in California has passed, and we have reached a period in the history of the industry when we may confidently rely upon an early return to fairly prosperous times. Every industry, though it be well established, must fall upon times of depression, due either to over-production, competition or some other unavoidable cause, and it would have been a remarkable circumstance had wine making in this State or any other country been prosperous from its inception. The growers in every wine-producing section on the globe have periodically had, and will continue to have, their severe trials just as those of California have experienced during the past two years.

The industry in France was nearly wiped out by the phylloxera, but it is now fast returning to its former prosperity. Just at present the producers in the great Cognac brandy district of Europe are under a cloud by reason of the destruction of their vines by disease, while in Italy the wine making industry is sorely depressed. In Australia, where wine growing is yet in its infancy, the destruction of vineyards by disease has become alarming. Yet it is safe to say that in none of these countries is there any intention of voluntarily abandoning the industry for other fields of enterprise.

So far as California is concerned, nature destined it for one of the few great wine producing countries of the world, and though some growers may reach that degree of discouragement that will cause them to uproot their vines, yet the industry will continue to grow in importance and that destiny will be fulfilled. And so, we say that the vigneron of this State who owns a vineyard, planted to good varieties of vines, has no valid excuse for destroying them, unless there be local conditions, such as inadaptability of climate or soil to the production of desirable grapes or wine, that justify such a heroic course.

It does not require a mind of very keen perception to see better times ahead for those engaged in the wine business, and we sincerely hope that the disheartened growers who have struggled along thus far, will recognize the recently changed conditions, and wait a little longer for the benefits that must accrue therefrom.

Newman & Lovinson's, of 129 and 131 Kearny street, San Francisco, carry the most complete assortment of materials for fancy work on the Pacific Coast. Ladies can see something entirely new in fancy work at this establishment this week.

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NO TIME FOR MISTAKES.

We are heart and soul in favor of the two principal measures to which the Viti-ent, tural Protective League has pledged itself. No more meritorious bills could be passed by Congress than to extend the bonding period for spirits, and to legalize the use of brandy for the fortification of sweet wines generally, and dry wines for export, without the payment of the Internal Revenue tax.

Regarding the extension of the bonded period from three to five or ten years there seems to be little question. This is a matter which crowds no one's interest. The neutral spirit men are indifferent, and the bourbon distillers favor it as do the brandy distillers everywhere. Its advantages are apparent to all.

But it is on the removal of the tax on brandy used for fortification that the main fight hinges, and where the most caution will have to be exercised in laying the plan of campaign.

"California demands this measure," said the viticultural leaders two years ago. "California demands it," echoed the great body of viticulturists.

Well, California demanded it but didn't get it because there was too much demanding and too little scheming and connubiating. And if "California demands it" at this session of Congress, the result will probably be exactly the same.

It is surprising how much ignorance is to be found displayed in the daily press about this measure, and this ignorance is only equalled by the actions of some viticulturists who think that "California demands" is going to be the perfection of an "open sesame" to all the legislation needed.

The fact of the matter is that the adoption of the proposed law would be greatly facilitated if an active worker was sent to Washington, and if one goes he must be a combinator of no mean order. The chances are that the Senate would again pass such a law as was put through before, and that the main fight would be in the House.

It is well that the people know who they will have to fight, also. The Southern California organizers have done some literary work, blaming the failure of the old measure on the "whisky ring." As a matter of fact the bona fide bourbon and rye whisky distillers do not care much whether or not we have free brandy for fortification, only asking that no brandy go into consumption as such unless the ninety cent tax is paid. The bourbon and rye distillers on the previous occasion would have helped us out, had it not been for the bitter fight which sprang up in this State while the measure was before Congress. That fight, senseless from first to last and arising out of a simple misunderstanding, did much to defeat the needed legislation.

The people who California sweet wine producers will have to watch, are the neutral spirit men. They are not affiliated with the whisky distillers, and there is no amiable feeling among the whisky men for them. These neutral spirit men would agree to let the tax be taken off all spirits used for fortifying, but they have hitherto drawn the line at the proposition to allow one kind of spirits to be used to the exclusion of another.

Nothing could be more fatal to the brandy distillers of this State than to let all spirits come in under this proposition. To do so would be to drive grape brandy entirely out of the field as a fortifying material, and

would leave the field entirely to the neutral spirit men. Grape brandy could then only go into consumption as such. The reason is plain. Neutral spirits, tax paid, can be laid down in San Francisco for \$1.12 and \$1.15 per gallon. Were the tax off, the cost would be twenty-two and twenty-five cents per gallon. It is folly to say that any considerable quantity of grape brandy can be made for anything like that price, and despite the desire for purity of our wines, neutral spirits would inevitably be used because of their cheapness.

There is one thing which the sweet wine makers of this State must remember if they wish to accomplish what is so much needed. To use a familiar term, it is that blustering "won't go." It was tried once, and the neutral spirit men simply balked the measure. While every one knows that the wine makers have equity and justice on their side, yet we will not get what is wanted unless more policy is employed. Changing around and denouncing will not accomplish anything, but active work and laying the wires properly, will.

A PROHIBITIONIST ANSWERED.

Our esteemed contemporary, the *Prohibitionist* of this city, is very much wrought up over an article in our last issue, in which we justified the making of wine, upon the ground that the Savior of man had employed his Godlike powers to produce the cheering wine for the entertainment of guests at a wedding feast. We expected an outburst of this kind, but did not look for a red-hot broadside of nearly two columns, although we knew that the tenderest spot of a prohibitionist is touched when the Bible is used to back up an anti-prohibition doctrine. The fact is that no matter how much they may distort, the sayings of the Good Book, the would-be dictators on the drink question, cannot get away from the circumstance that the making of wine is right; and that is what rouses their ire when they are called upon to support their case with Biblical authorities. We respectfully contend that the burden of proof on this question rests with the prohibitionists. They are the prosecutors in the action against the advocates of the propriety of wine making and drinking, and this being the case, it devolves upon them to produce evidence to maintain their position. For eighteen hundred years mankind has interpreted the teachings of Christ and his co-laborers as being in favor of wine and its consumption by humanity, and now in the afternoon of the nineteenth century comes a handful of one-idea people who loudly proclaim that during all these many hundred years the world has been wrong on this question. Having made this charge, it remains for them to prove it, and we have yet to hear the facts or argument that in any way approaches the establishment of their claim.

About the only statement the prohibitionists have to stand on is the averment that the wine of the time of Christ was the unfermented juice of the grapes. There is absolutely nothing to bear them out in this assertion, and in support of this allegation, we refer our contemporary to the fact that the Church, the world over, with few exceptions, refuse to accept the theory of the prohibitionists, and religiously uses the fermented and intoxicating product in its most sacred services. If the Bible and the Church are the fountain-head of pure morals, we submit that this single fact definitely settles the question of the mor-

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ality of wine making, and in so far as this phase of the question is concerned, leaves the *Prohibitionist* and its disciples without "a leg to stand on." If it does not we would like to have our contemporary show us what holds them up.

"BRADSTREETS" ON RAISINS.

Bradstreet's Journal, which is one of the most conservative trade publications in America, says: California is beginning to outstrip Spain in the production of raisins. Consul Marston, of Malaga, makes the significant statement that Spanish vine dressers, who have suffered of late years from phylloxera, have replaced the vines that have been destroyed by American stock. In 1882 the crop of raisins produced in Malaga reached 1,900,000 boxes, of which there were shipped to the United States nearly 1,000,000 boxes. Since that time the shipments to the United States have been gradually but steadily decreasing. In 1888, when the production amounted to about 700,000 boxes, only 112,000 were exported to this country. Marston adds that many Spaniards predict that the vintage of 1889 will reduce still further the purchases made for exportation to the United States, and that in a few years Malaga raisins will be replaced, even for consumption in Spain, by those produced in California.

IOWA COMING BACK.

The practical defeat of the Republicans in Iowa sounded the death knell of prohibition in that commonwealth, and unless all signs fail in a "dry" State, we may confidently look for the submission and passage of a law providing for licensing the sale of liquor. The campaign of the Democracy was based on the license question, and the expression of the people at the polls in supporting the Democrats shows that a majority of the voters have had enough prohibition.

The Republican party stood for the perpetuation of the prohibition measure and the Republican press of the State declare that the party's position on that question was what wiped out the usual large Republican majority and defeated the party candidates.

It is safe to say that Iowa will be a license State in 1890, and when this bulwark of prohibition has been broken down we may look for a similar revolution of public sentiment in hypocritical Kansas, which is now a prohibition State in name only. The prohiba are evidently on their last legs.

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A VALUELESS LAW.

On another page of this issue we publish the full text of the Pure Wine Law, which recently went into effect in Ohio. It will prove interesting reading for wine men, but that is about all it amounts to. The purpose of the measure is a landable one, but like a similar statute which cumbars the law books of California, it is valueless for the reason that no provision is made for enforcing it, except granting to county officers the power so to do, and this is simply making the measure a dead letter. The law makers of the Buckeye State will have to amend the law to provide for the appointment of officers to carry it into effect, or it will never be of any benefit to the wine producers of that State, and it goes without saying that such an amendment will not be passed.

THE WAR IN OAKLAND.

The license question still agitates and disturbs Oakland, and to such great lengths have the anti-liquor party gone that the conservative element, which once gave its support to them, is becoming disgusted. A division in the Womens Unchristian Temperance Union and all the uncharitableness that that means; an un-American and illegal boycott on merchants who exercise their rights as men to go where they please; a campaign of hypocrisy and deceit, have all helped to assist the liquor dealers to their just rights. It will only take about one campaign, such as that in Oakland, to completely disgust the liberty loving people of California with the delegation of one lung agitators who are trying to run this State.

A PRIEST ON PROHIBITION.

Rev. Father Montgomery, of the St. Mary's Cathedral Clergy, has a sound opinion on the question of prohibition, which he is not afraid to express publicly. In speaking on the question recently for the Catholics, he said:

"We are not in accord with the prohibitionists because we believe that the movement is based upon a wrong principle. It looks upon drinking in moderation as a crime. We do not so consider it. It is only the excesses of the habit which are so harmful. Liquor used in moderation is innocent enough, and I do not believe that those who do so use it should be compelled to sacrifice their comfort for those who cannot control themselves."

Subscribe for the MERCHANT AND VITICULTURIST.

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Brooks & Bishop, bottled beer, Santa Monica, Cal., dissolved.
 McLevis & Co., saloon, Crested Butte, Colo., dissolved.
 Tarbell & Goff, saloon, Grand Junction, Colo., dissolved.
 Adams & Reed, saloon, Saw Tooth, Idaho, dissolved, Reed continues.
 Hill & Mahoney, saloon, Fair Play, Colo., succeeded by W. M. Hill.
 Macconi & Anselmo, saloon, Los Angeles, Cal., dissolved, Anselmo continues.
 J. Esen, saloon, Portland, Or., admits J. Harris, style Eagen & Harris.
 R. Heim, saloon, Merced, Cal., E. S. Nolan admitted, style, Heim & Nolan.
 A. R. Cyrus & Co., hotel, Lebanon, Or., dissolved, W. C. Peterson continues.
 Gates & Henry, hotel, North Yambull, Or., succeeded by S. Dsmils.
 Thomas & Berg, restaurant, Phoenix, Ariz., dissolved.
 Parker & Warren, saloon, Las Vegas, N. M., O. Parker retires.
 Asthoff & Zorb, saloon, Los Angeles, Cal., dissolved.
 Kohman & Hinderer, saloon, Denver, Colo., dissolved.
 Maccono & Anselmo, saloon, Los Angeles, Cal., dissolved.
 J. Kenney, saloon, Boise city, Idaho, succeeded by Kenney & Oldham.
 Thomas & Barg, restaurant, Phoenix, A. T., dissolved, Thomas continues.
 Ricciola & Rossi, saloon, etc., Napa, Cal., succeeded by Ricciola & Bionchi.
 Sayer & Pieper, brewery, Globe, A. T., dissolved; Sayer continues.
 Canton & Garret, saloon, Ashland, Or., dissolved; succeeded by Garret & Hosley, who will turn property over to Charles Hosley, April 1st.

Failures, Attachments, Etc.

M. Faure, winery, Los Angeles, Cal., attached.
 L. Heise, wholesale liquors, San Bernardino, Cal., attached.
 J. O. Bowman, saloon, Traver, Cal., attached.
 Charles Brown, restaurant, Centralia, Wash., attached and left town.
 E. T. McGinnis, saloon, Los Angeles, Cal., assigned.
 P. Finck, saloon, San Francisco, Cal., attached.
 F. Thompson, restaurant, Trinidad, Colo., attached.
 L. Brandt, saloon, San Francisco, Cal., applied for relief in insolvency.
 Jno Wentzel, saloon etc, San Miguel, Cal., attached.
 W. H. Stark, saloon, Santa Maria, Cal., attached and sold out.
 C. J. Cosgrove, saloon, Angels Camp, Cal., attached.
 H. Kerber, saloon, San Diego, Cal., attached.
 S. J. Hern, saloon, Tulare, Cal., attached.
 L. Goldstein, hotel, Mountain city, Nev., attached.
 Fairbanks & Sutermeister, restaurant, Helena, Mont., closed by sheriff.
 J. Krohn, hotel, Coniko Gold Gulch, Cal., attached.
 D. Crimmins, saloon, San Francisco, Cal., attached.
 W. H. Fields, saloon, Victoria B. C., sued and mortgage foreclosed.
 A. La Fonde, saloon, Vancouver, B. C., closed out by landlord.
 E. T. McGinnis, saloon, Los Angeles, Cal., attached.
 S. L. Cohoon, beer agency, Reno, Nev., assigned.
 M. F. Geora, winery, Los Angeles, Cal., attached.
 C. H. Crofoot, saloon, etc., Glen Ellen, Cal., attached.
 Wm. Hewitt, saloon, Point Arena, Cal., attached.
 Hobson & Dana, saloon, San Diego, Cal., attached.
 Miller & Co., hotel, New Westminster, B. C., assigned to A. Miller.
 F. S. Tolnay, saloon, San Francisco, Cal., attached.
 Wm. Knapp, restaurant, Los Angeles, Cal., attached.

B. Braunhart, saloon, San Bernardino, Cal., petitioned insolvency.
 Taylor & Higgins, restaurant, Denver, Colo., assigned.
 D. P. Welsh, saloon, Los Angeles, Cal., attached.
 L. Heise, saloon, San Bernardino, Cal., petitioned insolvency.
 D. Cairns, saloon, Montrose, Colo., attached and assigned.

Sold Out.

W. H. Wiggins, saloon, Phoenix, A. T., sold out to G. W. Jesselyn.
 W. T. Lacy, saloon, Chico, Cal.
 J. P. Kinneavy, saloon, Denver, Colo.
 F. Piliui, hotel, Trinidad, Colo.
 A. Fleck, saloon, Denver, Colo.
 G. W. Thornburg, hotel, Sengmont, Colo.
 Chas. Hayes, saloon, Chama, N. M.
 S. R. Mullin, saloon, Pinos Altos, N. M.
 Lee Frost, saloon, Denver, Colo.
 O. O. Gills, hotel, Denver, Colo.
 J. T. Johnson, saloon, Denver, Colo.
 C. W. Jones, saloon, Trinidad, Colo.
 E. Joseph, saloon, Price, Utah.
 L. Tamo, saloon, San Luis Obispo, Cal.
 E. Lewiston, hotel, Albina, Or.
 Harris & Co., hotel, Portland, Or., sold out to J. Sazor.
 W. B. Hutchings, saloon, Bishop Creek, Cal.
 J. F. Nash, saloon, San Bernardino, Cal.
 Frank McKee, saloon, Denver, Colo.
 J. F. Melton & Co., hotel, Silverton, Colo.
 C. W. & R. Zieger, wholesale liquors, Albuquerque, N. M., sold wholesale business to Lowenthal & Meyers and continues as retailers.
 E. Muhr, saloon, San Jose, Cal., sold to G. Geoffrey.
 W. M. Allen, hotel, Aberdeen, Wash., sold restaurant to Charles Dixon.
 A. Schayer, liquors, Leadville, Colo., sold retain department.
 J. G. Jessup, hotel, Grants Pass, Or.
 L. B. Ayers, saloon, Maxwell, Cal., sold to Farrell & Cooper.
 John Vaughn, saloon, Napa, Cal., sold to J. J. Carter.
 J. C. Stocks, saloon, St. Helena Cal., sold to Feaby & Howland.
 Charles Zeile, brewery, Vancouver, B. C., sold to — Sicknoth.
 W. P. Rateliff, saloon, Tulare, Cal.
 A. Stonger, saloon, Las Vegas, N. M., sold to C. Bollard.
 J. M. Zoller, saloon, Sacorro, N. M., sold to Frank Moody.
 D. W. Conkley, hotel, Fairview, Cal.
 John Wolf, saloon, Denver, Colo.
 John Schwab, saloon, Denver, Colo.
 G. J. Rankin, hotel, Pueblo, Colo.
 M. M. Hopkins, saloon, Denver, Colo.
 J. W. Briggs, saloon, Modesto, Cal.
 E. Fritz, saloon, Moss Landing, Cal., sold to A. Nichols.
 Lanpram Bros., restaurant, Visalia, Cal., sold to M. Smith.
 Wm. Reid, saloon, Tucson, A. T., sold to J. Karam.
 C. Bencaser, restaurant, Hollister, Cal., sold to George Justice.
 Allison & Maroney, saloon, Ourny, Colo.
 J. Howatt, saloon, Forest Hill, Cal., sold to A. Moorehead.
 J. D. Millardo, saloon, Los Angeles, Cal.
 S. A. Stewart, saloon, Redding, Cal., sold to Hyde & McCampbell.
 James Butler, saloon, Oakland, Cal., sold to Frank McGuire.
 E. Menig, saloon, Denver, Colo.
 B. Albright, saloon, Denver, Colo.
 J. J. Kerns, saloon, Denver, Colo.
 Mrs. Walrath, restaurant, La Grande, Or.
 Bud Jackson, saloon, Creston, Cal., sold to Hickey & Omer.
 A. Hohenshall, restaurant, Denver, Colo., sold to Jewell & Hartman.
 A. Ceneal, saloon, Blossburg, N. M.
 H. Heddirks, restaurant, Albany, Or., sold to Goetz Bros.
 B. A. Haven, restaurant, La Conner, Washington, sold to R. W. Smith.
 F. Oalluel, restaurant, San Bernardino, Cal., sold to D. Dedda.
 Peter Johnson, saloon, San Diego, Cal.

Out of Business.

Dempsey Bros, saloon, Santa Marguarta, Cal.
 S. Sax, saloon, Yountville, Cal.
 Fillmore, saloon, Fillmore, Cal.

Burned Out.

O. F. Hoecker, saloon, Portland, Or.
 Mrs. Waddell, hotel, Arcata, Cal.
 C. McCormick, saloon, Seattle, Wash.
 C. H. Fox, saloon, Seattle, Wash.
 A. S. McDonald, saloon, Pinos Altos, N. M.
 B. Lane, saloon, Leadville, Colo.
 J. Sewall, restaurant, Santa Paula, Cal.

Deceased.

P. Fischer, saloon, Los Gatos, Cal.
 M. E. Joyce, saloon, San Francisco, Cal.
 Victor Le Boucher, saloon, Walla Walla, Wash.
 P. Fischer, saloon, Los Gatos, Cal.
 G. B. Harrison, saloon, Denver, Colo.
 J. Haylock, Sr., hotel, Compton, Cal.

Deeds and Transfers.

E. J. Lyon, saloon, Hillsboro, Or., received deed \$775.
 A. Caun, saloon, Rivera, Cal., gave deed \$1.
 P. Comerford, saloon, San Francisco, Cal., gave deed \$10.
 N. O'Donnell, restaurant, Colusa, Cal., gave deed \$1.
 C. Franciscovich, saloon, Astoria, Or., received deed \$750.
 J. G. Ross, hotel, Astoria, Or., received deed \$400.
 C. S. Wright, hotel, Astoria, Or., gave deed \$1250.
 D. Minium, saloon, Colorado Springs, Colo., trust deed \$100.
 C. Eisenhies, brewer, Port Townsend, Wash., gave deed \$5,150.
 J. M. Lugo, saloon, Mahando, Cal., gave deed \$2.
 Peter Chlys, saloon, Bingham Canyon, Utah, trust deed \$1750.
 Spruance, Stanley & Co., wholesale liquors, San Francisco, Cal., John Spruance gave deed \$10.
 A. Waldenmeur & Co., brewers, San Francisco, Cal., August Waldenmeur received deed \$5.
 Cardozo & Baptiste, hotel, San Francisco, Cal., J. Baptiste gave deed \$10.
 W. A. Schultz, wholesale liquors, San Francisco, Cal., received deed \$4,666.
 W. D. Hann, restaurant, Seattle, Washington, gave deed \$175.
 John Gagen, saloon, Pendleton, Or., gave deed \$900.
 A. G. Del, hotel, Los Angeles, Cal., gave bill of sale \$100.
 Charles Wright, hotel, Astoria, Or., gave deed \$1250.
 Richard Clinton, saloon, Portland, Or., received deed \$25,000.
 Chandler & Lambach, restaurant, North Yakima, Washington, gave deed \$1,000.
 O. Egger, saloon, San Francisco, Cal., gave bill of sale \$500.
 H. Schmidt, saloon, Seattle, Washington, received deed \$450.
 J. Damm, saloon, Albina, Or., gave deed \$2,100.
 B. Grant, saloon, Astoria, Or., gave deed \$2,800.
 R. Clinton, saloon, Portland, Or., received deed \$25,000.
 L. F. Inman, hotel, Helix, Arizona, gave deed \$800.
 Singleton & Addington, saloon, Sacramento, Cal., Singleton received deed \$2,400.
 N. M. Lund, restaurant, San Francisco, Cal., gave deed \$10.
 E. J. Baldwin, wines and hotel, San Francisco, Cal., received deed \$10.
 Frank & Eakin, wholesale liquors, Albuquerque, N. M., J. Deakin trust deed \$850.
 Baum & Brandes, restaurant, Portland, Or., N. Baum gives deed \$1850.
 T. Lindsey, saloon, San Francisco, Cal., conveyed realty, gift.
 Donaca & Wright, saloon, Portland, Or., bill of sale to Eas. Post \$1900.
 Henry Meyer, saloon, Portland, Or., received deed \$1,000.
 J. Copeland, hotel, Seattle, Washington, gave deed \$900.
 W. H. Fife, hotel, Tacoma, Washington, gave deed \$1.
 Probest & Co., saloon, Seattle, Washington, G. E. Probest received deed \$5,000.
 H. Bahten, saloon, Daggett, Cal., gave deed, love.

E. J. Wilkinson, hotel, San Francisco, Cal., gave deed gift.
 G. A. Smith, hotel, South Riverside, Cal., gave deed \$1.
 A. A. Finley, hotel, Colorado Springs, Colo., trust deed \$125.

Realty Mortgages.

A. Bahusen, saloon, Petaluma, Cal., \$600.
 S. Fast, hotel, Santa Barbara, Cal., \$2000.
 A. J. Larson, soda manufacturer, Los Angeles, Cal., \$500.
 G. Seaman, hotel and saloon, Gilroy, Cal., \$5000.
 John Burke, hotel, San Francisco, Cal., \$1200.
 W. A. Von der Nieburg, saloon, etc, San Francisco, Cal., \$6000.
 Mathe & Grancoorch, wholesale liquors, San Francisco, Cal., L. Matne \$70.00.
 S. Strasser, saloon, Ramona, Cal., \$1000.
 C. H. Hill, liquors, San Diego, Cal., \$15,000.
 W. H. Grassim, saloon, Santa Rosa, Cal., \$250.
 Henry Doscher, liquors, San Francisco, Cal., \$3000.

Chattel Mortgages.

Lonis Kiss, saloon, Portland, Or., \$40.
 M. Morry, restaurant, Denver, Colo., \$2000.
 T. S. Mitchell, hotel, Denver, Colo., \$4500.
 B. Tueco, hotel, San Francisco, Cal., \$1175.
 A. Johnson, saloon, San Francisco, Cal., \$50.
 J. Rich, saloon, Colorado city, Colo., \$330.
 A. Mouson, saloon, Denver, Colo., \$1900.
 M. M. Hahn, saloon, Denver, Colo., \$2500.
 L. H. Horn, saloon, Denver, Colo., \$1259.
 M. M. Swans, restaurant, Leadville, Colo., \$225.
 Mills & Bennett, saloon, Pueblo, Colo., \$1107.
 Hill & Co., restaurant, Portland, Or., \$4115.
 C. A. Canfield, saloon, Los Angeles, Cal., L. J. Ross Co (Limited), San Gabriel, Cal., executed power of attorney and gives two chattel mortgages.
 A. Zom, saloon, Portland, Or., \$75.
 L. J. Inman, hotel, Helix, Arizona, \$800.
 P. Cayner, saloon, Denver, Colo., \$145.
 P. Riley, saloon, Portland, Or., \$300.
 J. J. Kerns, saloon, Denver, Colo., \$150.
 J. P. Hardy & Co., saloon, Bozeman, Mont., \$225.
 Mettler & Co., saloon, Denver, Colo., M. Emanuel \$1701.
 T. A. & M. J. Hood, hotel, Manitou Springs, Colo., \$11,050.
 C. D. Tallmadge, saloon, Denver, Colo., \$1229.
 John Zang, saloon, Denver, Colo., \$2200.
 P. S. Robbins, saloon, Denver, Colo., \$500.
 Gardiner & Co., saloon, Denver, Colo., \$5000.
 V. Bero, hotel, Denver Colo., \$2000.
 C. A. Hamfer, saloon, Leadville, Colo., \$150.
 T. S. Mitchell, restaurant, Denver, Colo., \$1500.
 R. O. Cummings, saloon, Leadville, Colo., \$400.
 E. A. Hanifan, saloon, Leadville, Colo., \$100.
 O. A. Harold, saloon, Denver, Colo., \$310 and \$528.
 O. I. Taylor, restaurant, Denver, Colo., \$300.
 A. R. Holton, saloon, Pendleton Or., \$100.
 E. McNally, hotel, Colorado city, Colo., \$177.
 J. M. Gore, hotel, Denver, Colo., \$1400 and \$800.
 M. Probest, restaurant, Denver, Colo., \$288.
 A. C. Borman, saloon, San Francisco, Cal., \$160.
 Sarah Holt, hotel, San Diego, Cal., \$1000.
 A. Hanna, restaurant, Deming, N. M., \$250.
 John Kuake, saloon, San Francisco, Cal., \$115.

Mortgages Released.

T. Seymour, saloon, Portland, Or., \$150.
 A. Whitewide, saloon, San Francisco, Cal., \$1000.
 W. M. Watson & Co., wholesale wines, Oakland, Cal., Watson discharged \$2000.

A. Babuase, saloon, Petaluma, Cal., discharged \$600.
Julius Drexel & Co., wines, Sonoma, Cal., discharged \$1000.

Judgments, Etc.

G. Sartrat, saloon, Los Angeles, Cal., judgment \$41.
Lca & Harrison, billiards etc.; Los Angeles, Cal., sued to foreclose \$500.
S. W. Craig, saloon, San Diego, Cal., sued for license.
R. Suddick, saloon, San Diego, Cal., sued for license.
J. Eifers, saloon, Portland, Or., sued.
L. L. Battey, hotel, Los Angeles, Cal., sued \$1800.
R. G. Wayae, liquors, Los Angeles, Cal., judgment against.
J. B. Longhead, saloon, Seattle, Wash., sued \$865.
S. Holt, hotel, San Diego, Cal., sued to foreclose.

Miscellaneous.

L. Sargent, hotel, Aberdeen, Wash., leased to A. G. Wagner.
J. B. Readueau, saloon, San Francisco, Cal., to sell at auction.
M. Fischer, hotel, San Francisco, Cal., reported missing.
C. H. Hinchman, hotel and saloon, Gridley, Cal., leased.
Jennie Hahn, liquors, San Francisco, Cal., petitioned sole tradership.
E. Ketchum, hotel, Nipoma, Cal., advertised to sell.
N. D. Johnson, saloon, Buffalo Creek, Colo., removed to Webster, Colo.
J. Gagan, wholesale liquors, Pendleton, Or., opened branch at Baker City.
Frank L. Curtis, saloon, Black Hawk, Colo., about to remove to Denver.
M. D. Henry, billiards etc., Pullman, Wash., leased business to U. M. Cooper.
E. Tufts, saloon, Salt Lake City, Utah, realty agreement \$30,000.
A. Anderson, saloon, Melrose, Cal., advertised to sell.
M. Erkes, hotel, Autano, Cal., wife files homestead.
W. H. Pierce, restaurant, Tucson, Ariz., advertised to sell.
J. Illich, restaurant, Los Angeles, Cal., mechanics lien.
N. Di Mauro, saloon, Albuquerque, N. M., resumed.
Henry Clifton, Santa Barbara, Cal., lis pendens.

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passes all other instruments
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PIANOS

DEPRESSION IN ITALY.

The Italian wine industry is in a most depressed state, owing to the quarrel with France. Having laid themselves out to suit the demand and adapted their wines for mixing up with other sorts, the Italians find it difficult to secure new markets. One great fault of the wines is that they do not keep sound, and it is now proposed to distill the wine and attempt to create a market for Italian brandy. The wines of that country are very strong and harsh as a general rule, and the result of the new departure cannot well be any more unsatisfactory than the experience of the Italian vignerons in the past.

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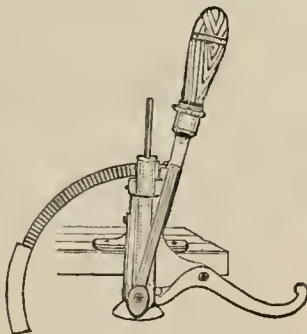
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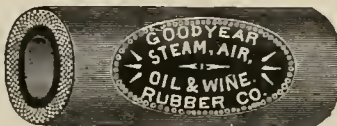
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IN TOWN AND COUNTRY.

An offer of sixteen cents per gallon for '89 wine is reported from Napa county, and it is stated that the proposition was declined.

Prof. Dichman, of the Edge Hill Vineyard Co., departed for New York last week to take charge of the distributing house in that city.

James Shaw, of Glen Ellen, is entitled to a great deal of sympathy, owing to the fact that he lost nearly all his grapes by the October storm.

The managers of the Co operative Distillery, at St. Helena, intend to convert 300,000 gallons of wine into brandy this season, which will yield a brandy product of about 60,000 gallons.

The Cloverdale Wine Company are shipping large quantities of wine and brandy to the East and elsewhere. They will run a night and day force in their distillery from now until the first of the year.

I. De Turk, the progressive and successful wine maker and distiller of Santa Rosa, expected to make about 400,000 gallons of wine this year, but the rain destroyed so many grapes in his section that he made but 200,000 gallons.

J. W. Treadwell, of Santa Rosa, lost

his entire crop of grapes by following his usual practice of leaving the grapes on the vine until they had reached their full saccharine maturity. The great storm did the work.

Mr. Alsip, of Conn valley, informs us that he recently made a sale of 5000 gallons of '88 red wine at twenty-five cents a gallon delivered in San Francisco. It was bought by a gentleman from Cincinnati. He wanted the refusal of all Mr. Alsip's red wine at the same price, but the request was not granted. The gentleman who purchased the wine said that very little had been made in Ohio this year on account of the short crop and consequent high price of grapes, some of which commanded from three to ten cents per pound for table use. According to this, our wines should find a ready market there.—*St. Helena Star.*

PROHIBITION IN LAKEPORT.

The prohibition tom-tom is sounding again, this time in Lakeport. A prohibition city ordinance is pending, against which the dealers are fighting determinedly.

The local option question has become entirely too serious to be ignored. It must be met and defeated everywhere. It can be done wherever the one lung element is not in the majority. It is wrong in principle and practice and cannot long exist.

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Your Colds and Coughs. For Sale Everywhere.
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Peaches, Apricots, Plums, Prunes, Almonds, Cherries, Pears, Apples, Figs, Olives, Oranges, Walnuts, and small fruits, as well as a complete assortment of Ornamental Trees, Plants, Shrubs and Greenhouse Plants, Etc.

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SWEET WINE BILL.

SOME PERTINENT REMARKS ON THE MOMENTOUS MEASURE.

President Wetmore Suggests a Policy to be Pursued by Wine Growers and Proposes a Convention to Discuss The Question.

The Viticultural Commission will hold its semi-annual meeting at Platt's Hall Monday. The following report filed by President Wetmore on Thursday last, will be read with interest by everyone connected with the wine industry in view of the discussion that is now going on regarding the proposed sweet wine bill.

SAN FRANCISCO, December 5, 1889.
To the Board of State Viticultural Commissioners—GENTLEMEN: A regular meeting of this Board will be held on the 9th inst. Questions relating to proposed National legislation affecting viticultural interests will necessarily come before you for consideration, and in anticipation thereof, I respectfully submit a brief discussion of our past efforts and the nature of difficulties encountered, together with suggestions as to future demands and policy of action.

THE SWEET WINE BILL.

This measure commands immediate attention and most careful consideration of policy.

The object to be attained should always be clearly stated and kept distinct from all possible complications. Stated simply, the producers of pure sweet wines desire to be relieved from internal revenue taxes on the pure grape spirits necessarily used in fortification at the place of original production. The fortification of any wines, free of tax, for exportation to foreign countries, only at the time of departure is another question much simpler in dealing with.

Our producers have in the past considered the several side issues raised when presenting their demand for relief on sweet wines, and have repeatedly announced the policy, which our delegation in Congress should pursue. The whole industry is in sympathy with the producers of sweet wines, yet it demands that no concession to other interests shall be made in order to procure the desired relief, if such concession will be injurious to the permanent prosperity and welfare of all concerned. The principles on which all can stand and work together, must be positively adhered to and advice should be so given in unmistakable words to our representatives and senators in Congress. The most important of these principles are the following:

1. Every effort must be made to resist any attempt to abolish the Internal Revenue system.

2. No reduction in the general tax on distilled spirits, intended for use as beverages, should be permitted, with the single exception of the possible partial reduction on fruit spirits—so limited however, as only to equalize cost of production for grain and fruit spirits. The abolition of the tax on fruit brandies should be religiously opposed as a measure dangerous in the extreme.

3. That an increase in the tax on distilled spirits would greatly benefit not only all pure wine producers, but also the moral tone of the entire liquor traffic should be constantly remembered.

4. That the market value of alcohol controls the average market value of all ordinary wines should be considered a fixed principle not to be over-looked at any time.

5. The relief demanded by sweet wine producers should be granted, but strictly limited to producers at the original places of fermentation, to a stated quantity not exceeding fourteen per cent of alcoholic strength; wines so fortified not to exceed twenty-four per cent, and not to contain less than four per cent of saccharine matter; no use of saccharine matter other than the pure product of the grape to be recognized as legitimate, excepting pure crystallized cane sugar, and no spirits for fortifica-

tion to be free from tax excepting pure grape distillates. These limitations are absolutely necessary to prevent demoralization of the whole industry through the temptations to fraud, deceptions and adulterations. Producers of pure wines who ferment their own products, should be permitted to procure grape brandies out of bond for fortification, subject to careful supervision of Internal Revenue Officers to prevent fraud; this provision being necessary to satisfy wine makers who have no distilleries, and especially to promote harmony between producers in different States.

6. The advantage to be gained by obtaining the privilege to fortify sweet wines free from taxation, would not compensate for the harm that would be done by violation of any one of the principles stated above, or by failure to enforce any of the limitations and restrictions mentioned.

The present condition of affairs is a lamentable one, but the difficulties under which we suffer, and the advantages to be gained by relief for sweet wines, should neither be exaggerated nor carelessly stated.

Under the laxity of the revenue laws, applying to distillers of grape brandies, fraud in fortification of sweet wines can only be partially suppressed, and collusion with revenue agents can be practiced without fear of detection. The justice of the demands of producers and a liberal interpretation of the true intent of the law, have in the past influenced the national administration to such an extent that very little attempt has been made to prevent the use of brandies by distillers in legitimate fortification of sweet wines. This over-look of the strict letter of the law has, however, done more to demoralize the industry than strict enforcement can do harm. The majority of wine makers have not dared to assume the risks of acting under implied, but unauthorized permission to do otherwise than as the law requires. Producers have not reaped profit from the situation. Wines have been offered in competition of trade in accordance with cost of production. Those who have fortified at least cost have sold correspondingly low, and thereby made it impossible for others, who have been more scrupulous, to enter the market, or to purchase tax paid brandies for fortification. In some cases where wine makers who were compelled to make sweet wines owing to over-ripenness of grapes, have been equally compelled to purchase grain alcohol for fortification, because it has been cheaper than tax-paid brandy. If the law had been strictly and continuously enforced, no doubt there would have been some diminution in the production of sweet wines, but the quality on the market would have been finer, different producers would have been engaged in it, and the prices would have been higher. The low prices of the past have benefitted only the eastern jobbers.

The stringent enforcement of the law under the present administration has caused some good as well as some bad results; but worst of all is the tendency towards a general attack on the Internal Revenue system.

It has done good in compelling sweet wine producers to unite in demanding a change of the present law; also in bringing up the price of sweet wines so that legally made products may be profitably offered. This, of itself, if continuously and honestly adhered to by the government will partly relieve our wine makers from necessity to use grain alcohol when they have no distilleries. The increase of price will, however, without doubt, limit our production by rendering competition more difficult; the increase of revenue to the government is not desired by the people; in fine the situation while better than under unauthorized license is not one of which Congress may feel proud of. There is however no confidence in the permanency of the present policy of the government and there can be no guaranty of honesty on the part of its agents. Even now, doubts are freely expressed as to whether all wineries where sweet wines are made are equally supervised. The opportunity for collusion without fear of detection is certain to produce fraud, and no matter how pure the intentions of the Washington office may be, the people will believe that agents appointed through political influence will exercise favoritism more or less.

We cannot continue under this condition

of affairs without either one or two remedies being applied, viz: To influence the letter of the law impartially, the government must assume greater control of all fruit distilleries, appoint store keepers, etc., or the right to fortify without tax must be granted. The first of these remedies would be costly to the government, and would necessarily restrict the number of distilleries and so break up all the small producers for the benefit of a few rich men. Rather than to permit this result, viticulturists would prefer that the government should simply tax all wines for the proportion of alcohol contained, exceeding fourteen per cent., taking no account of grape spirits at distilleries, reconverted into wine; this might in some respects be the best of all remedies, because no tax-paid grain spirits could be used. The government will not, however, give any considerations to new laws having in view the increase of internal revenue collections, as such are not needed.

Revision of customs and internal revenue laws is the avowed policy of all parties, and the object is reduction of revenue; therefore the present demand of sweet wine producers is in full accord with the governmental policy of the country, and no unreasonable opposition need be feared if our industry does not carelessly disturb other interests and political systems.

It is not because we ask for relief from taxation that serious opposition is encountered, but because in asking such relief the method of obtaining it involve complications that are apparently difficult to harmonize.

In the first place the system of collecting internal revenue is easily jostled by changes that give cause to fear openings for fraud. It is therefore absolutely essential that experts in the service shall be fully satisfied that the provisions of any new law relieving one class of producers from taxation shall not contain loopholes for a perversion of its true purposes. To this end, the Commissioner of Internal Revenue becomes necessarily, by being called upon by committees of Congress, an important factor in framing the new law to suit the new demand. When our Commission presented the Sweet Wine Bill and the Pure Wine Bill to Congress it was the advice of Commissioner Miller and his assistants that was first demanded by both the Democratic House and the Republican Senate. With his aid bills were framed, which he was ready to approve as "operative for the purposes intended"—leaving no unsuspected loopholes for fraud, notwithstanding he objected to the general policy of passing them. During the future terms of Congress our producers must meet this same difficulty, for it is practically impossible to secure the assent of Congress to a bill which is reported by experts to be "inoperative"; although Congress may override the opinion of the administration on a question of policy.

There is no reason to suppose that any organized hostility exists anywhere in this country against our industry unless it be in the ranks of prohibitionists. There is no reason to believe that a republican protective tariff party desires to enlarge the scope of internal revenue influence. There is in reality no whisky ring; a ring of any kind to fear, although there may be in some parts some conflicts of interest. The Fractional Gallon Bill to which the first draft of the Sweet Wine Bill was attached as an amendment was favored by the distillers of Peoria, opposed by those of Cincinnati, and was a matter of indifference to those of Kentucky. Our Sweet Wine Bill was warmly favored by Kentucky, Tennessee and Maryland distillers, also by the pure wine makers of Virginia, North Carolina and New York; opposed by the neutral spirit producers of Illinois and the compounders of bogus wines of Ohio, and was a matter of practical indifference to the distillers of Cincinnati. The Peoria distillers happened to have special influence over Mr. Morrison through their local representative and that is the only reason the bill was not concurred in as an amendment to the Fractional Gallon Bill. A very little trouble in conference with the Peoria distillers would have convinced them that they had nothing at stake worth fighting for, but the usual granger fight occurred here just at the critical time and nothing was done to complete a victory more than half won. The situation has not changed except for the better. Now the committees of both houses of Congress and the Treas-

ury Department are in harmony politically and it would be folly for our producers to work up a false excitement directed against the motives of the administration, or in sympathy with those who would be glad to gain strength in favor of the abolition of the internal revenue system.

Recollect that when a Republican Congressman advocates abolition of all taxes from distilled spirits, he is making more friends among prohibitionists than among wine makers or distillers. Recollect also that when a serious outcry is made against the entire Internal Revenue Service it is very pleasing to a certain extreme school of protectionists who see in such a policy an easy road to overcome threatened dangers to the tariff.

It is more than probable that the demand for a rigid enforcement of internal revenue laws applicable to sweet wine came from some of our own producers, who found themselves unable to compete with illicit production. And we have more men in this State who view vice growing and wine making only as a temporary speculation to fear, than we have active enemies among whisky distillers. There is now a disposition among some who are influential to trifle with the principle upon which our permanent prosperity depends. The man who would please both the prohibitionists and the wine makers in such questions, must be considered an unsafe leader for us. The man who will risk the greater interests of the whole industry to gain temporary relief for a small branch of our work must be invited to counsel with the whole body of producers before he is permitted to announce our policy.

I would suggest, therefore, that this Commission should call a convention as soon as possible, to determine first of all what general principle must be preserved at all hazards, and to lend collective aid to the sweet wine producers; also that the sweet wine producers form an association to further their special wants in harmony with the interests of the whole, and that such association shall first disavow any intention of fostering any party opposed to the maintenance of the Internal Revenue service. Respectfully submitted,

CHAS. A. WETMORE,
President.

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CALIFORNIA BRANDY ABROAD.

The Attention It is Receiving from English Trade Journals.

During the last two or three years we have several times called attention to the growing production of pure grape brandy in countries other than France. This industry is now rapidly coming to the front in Spain and California, the Algerians are taking it up to some extent, and the Italians are being exhorted to convert their surplus wine into brandy. So far, genuine French brandy stands unrivalled; but unfortunately the production has been sadly diminished, and it is satisfactory to find that there are other countries prepared to partially make up the deficiency with brandy distilled from the juice of the grape. The Charentais have not fallen into the deplorable condition that they are sometimes stated to be in, and we hope that the time is not far distant when they will return to full prosperity; but it is an undoubted fact that, for the present at all events, they are not able to supply the world's demands, and that being the case it is well that a pure article should be available as a substitute.

Spain is sending to England constantly increasing quantities of brandy, which are of good quality, and command tolerable prices. Of course, there is at present no old Spanish brandy on the market, for the simple reason that distillation on a large scale is of recent introduction in the country; but the spirit made possesses characteristics which have called forth general commendation. There would seem to be a promising opening for the brandy, and we believe this fact is recognized in a practical way by the distillers, who are looking forward to the time when their product shall occupy a leading position on the English and other markets. Their confidence it must be said, is not unreasonable, and while they continue to give close attention to quality, their industry will go on making progress. An indication of the value set upon the brandy may be found in the fact that the proprietors of the Montilla brand have been obliged to enlarge their distillery, so that they may be able to deliver four thousand hogsheads annually. At present, Spanish brandy is largely used for blending with old Cognac, but in the course of a few years, when it will have the advantage of age, it will be quite able to hold its ground anywhere on its own merits.

In California, it appears, the over-production of wine suggested the desirability of commencing the distillation of brandy, and the work has been undertaken with true American earnestness and energy. Last year 600,000 gallons of grape brandy was manufactured in the State, and not less than 1,000,000 gallons will be distilled this season. An American journal declares that the industry is destined to assume vast proportions in the near future, and that the whole viticultural interest of the State is apparently on the eve of an important revolution. Indeed, our contemporary asserts that "there is no valid reason why the brandy trade of the Pacific coast should not rival in importance that of the famed Cognac district of France." We believe very good brandy is made in California, but, like the Spanish, it suffers from the defect of want of age—a defect, of course, which every month will help to overcome. The United States internal revenue tax on spirits is levied in an unusual manner, and, in order to escape its unfair incidence, the whisky distillers often send out their pro-

ducts to Bermuda or Europe just before the tax falls due and sell them afterwards, or re-import them. It is proposed to follow a somewhat similar plan in regard to brandy. The scheme is to build a large warehouse at Honolulu, and, shortly before the three years have expired when the ninety cents per gallon internal revenue must be paid, to ship the brandy to Honolulu under bond and let it remain there until it is wanted for the market. By this means, it is said, small brandy makers could establish co-operative distilleries and could ship their brandy and store it at very little expense, and avoid paying the tax until a purchaser was found. It is absurd that distillers of either whisky or brandy should be compelled to protect themselves by resorting to devices of this kind, and if the United States Government wishes to encourage the new industry that has been established in California, it will endeavor to adopt a system under which the tax will not be demanded until the brandy is finally needed for consumption.

As we have said, both the Italians and the Algerians have had the distillation of brandy under their notice, and they will probably persevere in the matter. Since the French markets were closed to them, the wine growers of Italy have been unable to dispose of a considerable proportion of their produce, and we see no reason why they should not convert some of it into brandy. The few samples that have reached England have not created a very favorable impression, it is true, but the distillers are doubtless lacking in experience at present, and when they have acquired a greater degree of skill a remarkable difference may be perceptible in the matter of quality. In Algeria some of the wine growers have become tired of sending their produce to France for blending purposes, and a few have seriously taken up the subject of brandy making. There appears to be a great future before Algeria in regard to the production of wine, and most of the conditions necessary to the successful distillation of brandy seem to be present. With the French vineyards recovering from the effects of the phylloxera, and with new sources of supply being opened, the lover of pure brandy may be sure that the genuine article will always be obtainable.—*Wine Trade Review, London.*

LICENSE IN OAKLAND.

Since our last issue the Oakland Council has granted licenses to the following wine and liquor dealers:

Morten Brett, 754 Fifth street; H. Koster, 353 Fourth street; P. Gibbons, 1473 Seventh street; George Smith, 1241 Kirkham street; Gustav Magersford, 800 Franklin street; Frank Courant, 464 Ninth street; Cruz & Bernardo, 273 B street; Charles Jacobs, 1823 San Pablo avenue; Spiers & Welti, 1020 Broadway; Pecham & Wixson, 253 B street; Fidderson & Olsen, 1731 Seventh street; Thomas Crowley, 1453 San Pablo avenue; E. J. Siebold, 323 Seventh street; Luke Doyle, 321 Seventh street; Anton Clonck, 1112 Broadway; John Lynch, 1458 Seventh street; James Smith, 973 Third street; Luigi Baffetto, 961 Seventh street; Charles Adu, 1810 Seventh street; M. Foley, 1687 Atlantic street; William Morris, East Twelfth street and Thirteenth avenue; Thornton & Wilson, 1811 Seventh street; J. C. Behrman, Durant street and Telegraph avenue; P. N. Milevich, 475 Seventh street; Con O'Neill, 1811 Seventh street.

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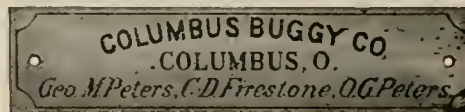
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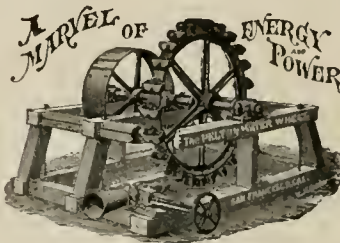
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TO WINE - MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN"

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine. The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

See Directions for Use on Application.

For sale in cans of 21.5 lbs. each, by

Charles Meinecke & Co., Sole Agents,
1314 Sacramento St., San Francisco.

RECENT DECISIONS.

The Supreme Court of Indiana, in the cases of Moore vs. City of Indianapolis and Moore vs. The State, held constitutional the State law of March 11, 1889, authorizing cities to impose a license tax of \$250 on retailers of intoxicating liquors, and an ordinance adopted by the city of Indianapolis in pursuance of that law. The second section of the city ordinance provided that it should be unlawful for persons holding unexpired licenses, issued by the county board, and by the city under prior ordinances, to sell intoxicating liquors in the city without first taking out licenses for the unexpired term at the \$250 rate, the vendor to receive credit for the proper proportion of the old license fee. The court held that this section of the ordinance was not beyond the power of the city; that the ordinance was not invalid on the ground that it was retroactive in its operation, and that the license acquired no vested right under the prior ordinance which was taken away, nor was there any contract relation existing the obligation of which was impaired.

The Supreme Court of Mississippi has decided, in the case of Pearson vs. The State, that an agent taking orders for liquors in a local option county, for a firm elsewhere, was guilty of no violation of law. The appellant, who represented a Memphis liquor firm, took orders in Panola county, a local option county. The court said that the sale of whisky was complete at Memphis upon delivery to the express company there and the fact that the order for it was taken in Panola county and payment for it received there did not make the appellant guilty of selling in that county.

A number of Rock Island liquor dealers were in the habit of shipping liquors to persons in Iowa with directions to the local express agents to deliver the goods to whoever called. The practice has been held to be a violation of the Iowa prohibitory law by the United States Court at Dubuque, which has held that the place of payment is the place of sale.

A decision of interest was rendered by the Supreme Court of Alabama in the case of Carl vs. The State. The appellant was indicted for selling certain bitters. The evidence offered by the State was to the effect that the bitters contained spirituous liquors sufficient to make it intoxicating in its ordinary use as a beverage, that it was frequently sold as a beverage, and in fact that it was more used as a beverage. The appellant's evidence was to the effect that the bitters contained twenty per cent. of proof spirits, or only enough to prevent it from fermentation, and no more; that it was a valuable tonic and stimulant, and not an intoxicant in its ordinary use; that it contained barks and herbs of known and medicinal qualities, and was sold in good faith as a medicine and not as a beverage. The court said that the purpose of prohibition is to promote the cause of temperance and prevent the evil of drunkenness, and that the evil intended to be remedied is the use of intoxicating liquors as a beverage rather than as an ingredient of medicine and articles for the toilet or culinary purposes, and that the object of the law in this particular must be kept in view in its interpretation. Following like decisions in Kansas, Massachusetts and Mississippi the court holds that the mere presence of alcohol in a decoction does not bring it within the prohibition of the statute, for such a constitution would prohibit the sale of bay rum, camphor, cologne and all alcoholic tinctures and medicines, and would prevent druggists from using spirituous liquors in the bona fide compounding of drugs and medicines. These articles are not within the limits of the prohibition laws. Whether cordials and bitters come within the statute is a question of fact in each particular case. If the decoction contains spirituous liquors in sufficient quantity to intoxicate, and is sold for a beverage, the jury should convict. But if it is sold in good faith only as a medicine, they should acquit.

The Supreme Court of Pennsylvania has rendered a decision of interest in the case of The Commonwealth vs. Fleming. The defendant, a wholesale druggist in Pittsburgh, Allegheny county, Pa., where he had a license, sold liquor to purchasers living in Mercer county upon orders sent

by mail by them. The goods were set apart at the defendant's place of business in Allegheny county and there delivered to a common carrier, consigned C. O. D., to the purchaser at his address in Mercer county, and by the carrier transported to Mercer county and there delivered to the purchaser who paid the expense of transportation. The defendant was indicted for selling liquor without a license in Mercer county on the ground that as the money was paid to the carrier in Mercer county the sale took place there. The Supreme Court reversed a judgment finding him guilty. The court said: "The direction embodied in the letters C. O. D., placed upon a package committed to a carrier is an order to the carrier to collect the money for the package at the time of delivery. It is at once apparent that when a seller has delivered the goods to the carrier with instructions to collect the price upon delivery to the purchaser he has performed his whole duty. . . . It is manifest that when the purchaser ordered the goods to be sent to him C. O. D., he constituted the carrier his agent both to receive the goods from the seller and to transmit the price to the seller. When, therefore, the goods were delivered to the carrier at Pittsburgh for the purpose of transportation, the duty of the seller was performed and the transaction was completed between the seller and the purchaser. . . . So far as the criminal law is concerned it is only actual sale without a license that is prohibited, but there was no such sale, because all the essential facts which constitute the sale transpired in Allegheny county, where the defendant's license was operative. We therefore hold that the sales made by the defendants upon orders C. O. D., received from the purchasers were not in violation of the criminal statute against sales without license."

CONGRESS should by all means enact a law to have the period within which whisky and brandy may be kept in bond, extended to ten years at least. Aside from all other considerations which speak in favor of such an amendment of the Internal Revenue laws, the change would be decidedly beneficial to the California brandy industry. Most of the California brandy which appears at present in the eastern markets is somewhat harsh. Age will improve and mellow it and enable it better to compete with the French brandy.

INVESTMENT IN THE WINE BELT OF CALIFORNIA.

To Wine and Vineyard Men—I offer for sale at a great bargain one of the finest WINE CELLAR AND VINEYARD PROPERTIES on the Pacific Slope, situated in the premium wine district of California, fifty miles north of San Francisco, in the Sonoma Valley. This property was selected several years ago by one of the foremost men in the wine interest at that time, and the firm is to-day one of the largest in this city. There are 700 acres of land lying on the foot-hills of the valley of the red, rich soil; fine exposure above the frost belt. There are now about seventy-five acres in the finest varieties of wine grapes grafted on resisting stock—300 acres more of land ready to be planted. There is one of the largest and best equipped wine cellars in the State on this property—three story, first story stone with cement floor, with a full outfit of crushers, presses and fermenting tanks to make 300,000 gallons of wine; fine steam engines, elevator and all the modern improvements. A fine distillery in perfect order; also the finest sherry house for making sherry wines, a comfortable dwelling house, laborers' house, barns, sheds, scales; in fact, everything that is required in the business. This cellar has made annually from the surrounding vineyards from two to three hundred thousand gallons of wine. The land is finely timbered and watered, having water pipes through near the buildings, and in every place where it may be wanted, from a fine mountain stream that runs through the property. There are fifteen head of work horses, all in fine order; six milch cows, twenty head of young cattle, six hogs and fowl; also, there are wagons, spring wagon carts, mowing machines, harrows, plows, harrows, with a full outfit of all agricultural implements. The owners are disposing of this property only on account of the large increase in their business which will occupy all of their time, and the property will be offered at a very low figure and on reasonable terms. Full particulars and list in full of all personal property and prices will be given, and a thorough examination of the place is invited by those who may wish to purchase, two miles from two railroad stations and fifty miles from San Francisco.

JOHN T. PETERS,
29 New Montgomery Street, San Francisco, Cal.
P. S.—If parties in the East, or too far away to call at my office, will send the address of any business acquaintances they may have in this city, I will give them for reference to the property, and as this being a genuine offer. The present owners will purchase all the merchantable wine from the place at the market price yearly.

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RESISTANT GRAPE VINE STOCK,
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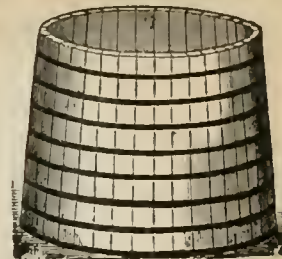
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Send for Circular.
E. P. HEALD, President,
C. S. HALEY, Secretary.

EXPORTS AND IMPORTS.

EXPORTS OF WINE.

TO NEW YORK—PER STEAMER CITY OF NEW YORK, November 23, 1889.

MAKES.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
J P.	Eisen Vineyard Co.	8 barrels Wine	444	\$217
A V Co.	Berges, Domenicol	30 barrels Wine	1,420	371
B H.	C Schilling & Co.	1 barrel Wine	48	25
K & F.	Lenorman Bros.	3 cases Wine	1,421	420
	Kohler & Frohling	8 puncheons Wine	952	069
Total amount of Wine, 3 cases			4,291	\$1,711

TO CENTRAL AMERICA.

P in diamond, Puntas Arenas	G Dreyfus & Co.	8 half barrels Wine	211	\$200
A E J, Puntas Arenas	J Gundlach & Co.	10 half-barrels Wine	27	135
R B & Co, La Libertad	Bloom, Baruch & Co.	7 barrels Wine	357	107
M M, Champerico	Cabrera Roma & Co.	5 barrels Wine	82	67
P M, Acapulco	Urrela & Urioste	2 barrels Wine	40	33
G B & Co, La Libertad		4 barrels Wine	105	9
Total amount of Wine, 20 cases and			1,140	\$885

TO MEXICO.

F V, Acapulco	L F Lastre	1 barrel Wine	50	\$37
Y R.		1 barrel Wine	40	32
		12 half-barrels Wine	53	44
Total amount of Wine			152	\$113

TO LIVERPOOL—PER SHIP ANAURUS, November 22, 1889.

M O.	C Schilling & Co.	18 cases Wine	1,107	\$590
A W, Scotland	C Carpy & Co.	2 cases Wine	182	1
F V in diamond	Francis Wrightson	4 barrels Wine	63	140
			250	250
Total amount Wine			1,013	\$950

TO MEXICO—PER STEAMER NEWBERN, November 28, 1889.

J D C, Hermosillo	J Gundlach & Co.	4 kegs Wine	51	\$57
T T, Hermosillo		1 barrel Wine	144	91
A A, La Paz		6 kegs Wine	131	76
M B S, Mazatlan	W Loalza	7 kegs Wine	62	25
A A, Guaymas		1 case Wine	20	15
F A S, Guaymas		20 kegs Wine	200	174
W Y, Guaymas		1 barrel Wine	50	26
Y H, Guaymas		2 cases Wine	31	30
T B, Mazatlan	I Gutte	2 barrels Wine	98	21
D S, Mazatlan		1 keg Wine	10	5
A O I, Ensenada		1 barrel Wine	45	100
T O in circle, Todos Santos	Thannhauser & Co.	1 barrel Wine	26	18
T B R, Guaymas		4 kegs Wine	80	60
K & V B, in diamond, Mazatlan	Ruther & Bendixon	3 barrels Wine	103	92
H & C, Guaymas	Fredricksburg Brew Co	2 barrels Wine	102	51
D B, Guaymas		6 kegs Wine	60	47
		1 case Wine	109	71
		34 cases Wine	125	125
		27 kegs Wine	305	223
		1 case Wine	5	5
		10 kegs Wine	50	45
		20 kegs Wine	310	201
M H, Magdalena Bay	Martin Hartman	1 barrel Wine	25	8
R R, Guaymas	Cabrera, Roma & Co.	4 kegs Wine	40	20
D G G, Guaymas		3 cases Wine	79	160
F H & Co, Magdalena Bay	Meyer & Wilson	5 cases Wine	22	22
F E, Hermosillo	J Gundlach & Co.	3 barrels Wine	207	124
J L, Guaymas		5 kegs Wine	328	188
		5 barrels Wine	92	59
		0 kegs Wine	27	27
Total amount of Wine, 50 cases and			3,092	\$2,221

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

November 21 to December 7, 1889.

VESSEL.	DESTINATION.	SHIPPER.	PACKAGES AND CONTENTS.	VALUE.
S S City of New York	R M L, Acapulco	J T Wright	10 barrels	\$127
"	S, Panama	E A Denico	10 packages	100
"	D R R, Acapulco	L F Lastre	20 cases	21
"	Y R.		20 cases	45
S S Queen of Pacific	R B, Victoria	Chicago Brewing Co	10 barrels	45
"	M & A.	J Weland Brewing Co.	10 half-barrels	30
"	T J R.		15 half-barrels	45
S S Empire	W C H, Nantimo		10 barrels	30
S S Newbern	F H & Co, Magdalena	Meyer, Wilson & Co.	2 barrels	27
"	J W San Jose de Cabo		1 barrel	13
"	A R, La Paz	Thannhauser & Co.	60 barrels	655
"	A R.	Ruther & Bendixon	2 cases	20
"	J L M, Guaymas	Fredricksburg Brewing Co	52 cases	209
"	G M C.		26 cases	142
"	L B.		20 cases	142
"	D D.		26 cases	101
"	H & Co, La Paz		21 cases	122
S S Walla Walla	C & F, Victoria	J Weland Brewing Co.	2 barrels	24
B K's Discovery	G W M & Co, Honolulu	Jones Mundy & Co.	100 barrels	135
S S City of Pacific	M & A, Victoria	J Weland Brewing Co.	10 1/2 barrels	45
S B Acapulco	F A, Corinto	Fredricksburg Brewing Co	10 cases	110
"	E T, Acapulco	Oleckman & Co.	7 barrels	85
"	R R, Ocosingo	E de Saba & Co.	4 cases	33
"	R A, Acapulco	J O Meyersink	2 barrels	32
S S Australia	S, Panama	Fredricksburg Brewing Co	5 cases	52
"	G W M & Co, Honolulu	National Brewing Co.	25 1/2 barrels	730
"	"		40 1/2 barrels	100
"	L & Co, Honolulu	Spruance Stanley & Co.	10 cases	100
"	G W M & Co	Jones Mundy & Co.	5 barrels	64
"	H I in dim	John T Cutting & Co.	20 cases	225
"	J D.	John Weland Brew Co.	300 1/2 barrels	496
"	S.	Fredricksburg Brew Co	2 cases	20
"	G W M & Co	Chicago Brewing Co	10 1/2 barrels	270
Brk Alden Bess	Y.	Fredricksburg Brew Co	100 cases	1,350
"	W C P.		50 cases	40
S S Queen of Pacific	R B, Victoria	Chicago Brewing Co.	10 1/2 barrels	40
Total value.				5,028
Grand Totals 205 cases, 209 barrels, 179 cases, 120 1/2 barrels.				

EXPORTS OF WHISKY FROM SAN FRANCISCO BY SEA.

November 21, to December 7, 1889.

VESSEL.	DESTINATION.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S S Newbern	W, Todos Santos	Thannhauser & Co.	1 barrel	38	\$50
"	H W, Ensenada	Mattoon & Darglada	5 barrels	78	47
"	W, Ensenada	"	2 barrels	111	75
S S Acapulco	J D O, Corinto	Sperry & Co.	1 keg	10	32
"	R A, Champerico	Cabrera Roma & Co.	2 barrels	20	60
"	"	"	2 barrels	137	137
"	"	"	3 packages	65	65
"	"	"	8 cases	68	68
"	"	"	1 keg	10	25
S S Australia	E H, Honolulu	Lillenthal & Co.	10 cases	425	425
"	H J.	Wilmerding & Co.	1 barrel	36	144
"	"	"	5 cases	15	15
"	"	"	5 half barrels	140	280
"	"	"	8 cases	64	64
"	"	"	20 cases	145	145
Brk Alden Bess	G in dim/Honolulu	D W Gedge	3 barrels	139	105
Total amount of Whiskey, etc. 99 cases and				588	\$1,912

EXPORTS OF BRANDY FROM SAN FRANCISCO BY SEA.

VESSEL.	DESTINATION.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
S S City New York	J P, New York	Berges & Domenicol	3 barrels	137	\$245
"	A V Co, New York	C Schilling & Co.	1 octave	27	45
"	B R & Co, La Libertad	Bloom Baruch & Co.	3 octaves	63	146
"	G L & Co, Acapulco	Goldtree Bros.	0 cases	15	45
S S Oceanic	Bombay	Free & Philip	1 barrel	45	40
S S Newbern	F P & Co, Guaymas	Cabrera Roma & Co.	1 octave	19	57
"	A & A, Ensenada	Mattoon & Darglada	1 barrel	73	60
"	J L, Guaymas	J Gundlach & Co.	1 keg	10	32
S S Walla Walla	B L & P, Victoria	"	10 cases	60	60
S S Australia	E C, New York	Berges & Domenicol	1 half barrel	27	48
"	K & F, New York	Kohler & Frohling	4 barrels	247	404
"	P O Corinto	Cabrera, Roma & Co	1 half barrel	27	61
"	M M, Acapulco	"	1 barrel	44	104
"	L V, Mazatlan	J Gundlach & Co.	1 barrel	10	12
S S Queen of Pacific	R L, Victoria	S Romant	1 barrel	60	15
S S Australia	H J, Honolulu	A Harasathy & Co.	2 half barrels	51	57
Ship J E Ridgway	S L & Co, New York	S Lachman & Co.	121 barrels	4,756	7,134
"	K & F.	Kohler & Frohling	150 packages	3,292	4,938
"	"	"	50 packages	1,322	1,033
"	"	"	25 packages	2,638	3,042
"	"	"	90 packages	3,175	4,758
"	"	"	90 packages	3,094	4,641
Total amount of Brandy 11 cases and				19,186	\$28,891

MISCELLANEOUS EXPORTS.

November 21, to December 7, 1889

VESSEL.	DESTINATION.	SHIPPER.	PACKAGES AND CONTENTS.	VALUE.
Ship Anaurus	K B & Co, Liverpool	Sherwood & Sherwood	221 cases Champagne	\$2,984
S S Australia	F A S, Honolulu	C Schilling & Co.	2 cases Vermouth	12
"	W S L.	Spruance Stanley & Co.	4 cases Liquors	35
"	M & C.	Jones Mundy & Co.	34 cases Champagne	370
"	"	"	5 cases Rum	15
"	H L.	Arpad Harasathy & Co.	5 cases Champagne	80
Total amount.				\$3,476

SPIRIT IMPORTS BY RAIL, S. P. CO.

ranly, Whiskey and Spirits to San Francisco, from Nov. 21, 1889 to Dec. 7, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy, Etc Pounds.	Whiskey Pounds.	ALCOHOL AND SPIRITS, POUNDS.
Lillenthal & Co.	1,020	25		24,500	390,350
C W Craig	563				209,850
	119	45		51,080	117,600
Jones, Mundy & Co.	300			70,370	24,000
	185				20,000
L Taussig & Co.	64	13 cases		22,140	20,000
Livingston & Co.	75			20,000	22,400
	60				78,400
Just & Sons	192				23,300
	90			24,710	24,300
Wilmerding & Co	65				20,000
Ballemand & Co.	64				25,300
Van Bergen & Co.	65				24,000
Crane Hastings & Co.	65				22,000
Roth & Co.	55				26,470
A P Hasting	70	100			26,100
Jas A Bowman	60				24,000
Blidebrand P & Co.	85				33,870
Siche Bros & Piageman	25	40			25,100
T Taylor & Co.	1,180	19 cases		1,185	830
Gar for Lane & Co.	50	14 cases			23,800
Well Bros & Co.	50				0,850
Theo Leibe & Co.	2	28 Liquors			2,920
Wichmann & Lutgen	7				7,500
Mannheim & Co.	14				6,390
W Watson & Co.	15				740
Low Bros	15				1,205
F Chevalier	8	13 cases			1,250
J L Nickel	2				310
C Joseph	1				250
J W Tucker	1				240
N Peterson	1				
J P Berger	1				
Total 60 cases			3,533	245	605,180
					800,300

BEER IMPORTS BY RAIL, S. P. CO.

NOVEMBER 21 TO DECEMBER 7, 1889.

CONSIGNEES.	Cases	Barrels	1/2 Barrels	1/4 Barrels	Bulk lbs.	Bottled lbs.
Sherwood & Sherwood		180	124	181	40,750	240,100
W Wolff & Co.		251				61,350
C A Zinkand			240	200	73,350	26,870
W Loalza		145				28,750
Jones Mundy & Co.		115				
Total			1,404	404	384	114,100
						300,630

IMPORTS OF WINES AND LIQUORS BY SEA

FROM NEW YORK VIA PANAMA—PER STEAMER ACAPULCO, Nov 22, 1889.

SHIPPER	PACKAGES AND CONTENTS.	CONSIGNEE.
1 barrel Whisky.....	Geo. Vinasso.....	
1 barrel Whisky.....	W D Kelly.....	
3 half barrels Whisky.....	A Forment.....	
1 barrel Whisky.....	Lanqua & Co.....	
1 barrel Whisky.....	Sol Tipple.....	

FROM BARCELONA VIA PANAMA.

50 cases Wine..... | P Daneri & Co

FROM NEW YORK—PER SHIP ROPES December 2, 1889.

Well Bros & Sons.....	2 barrel Whisky.....	Wm Hunkelman.....
H Webster & Co.....	20 barrels ".....	Order.....
S N Woods.....	25 " ".....	W in diamoi d.....
W F Freeman.....	2 " ".....	P Seutlick.....
"	2 " ".....	Wm F Payne.....
"	2 " ".....	N P Milloglas.....
"	3 packages Whisky.....	B Straut.....
"	5 barrels ".....	Ch F A Helleleson.....

FROM NEW YORK—PER STEAMER SAN JOSE.

1 barrel Whisky.....	P Reichling.....
1 " ".....	C L Warner.....
2 " ".....	L Serrett.....
1 " ".....	D McDonald.....

FROM SOUTHAMPTON.

45 casks Claret.....	J De Fremery.....
7 casks Wine.....	W B R.....
2 casks Wine.....	Williams Dimond & Co.....

FROM HAMBURG.

Jullius Dudert..... | 94 cases Wine..... | L Kanitz.....

WINE SHIPMENTS TO LATE FOR CLASSIFICATION.

Per Ship Jacob Ridgeway to New York, December 4th, 210,870 gallons, value \$84,349.

To China, 1503 gallons; to Victoria 706 gallons; to Central America 533 gallons; to Anstralia 3566 gallons; to Honolulu 4074 gallons. Itemized accounts of these shipments will appear in our next issue.

JOHN H. WISE, Pres.	H. T. SCOTT, Vice-Pres.	CHAS. H. FROST, Gen'l Mgr.	C. S. FEEBLE Sec'y.
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Union Pressed Brick and Terra Cotta Co.,

Manufactures the finest quality of plain, moulded or ornamented Pressed Brick, Architectural Terra Cotta, Fire Proofing, Pavng Tile; also, Red, Brown and Black Mortar.

WORKS,

Vallejo, California.

GENERAL OFFICE,

Room 31, Flood Building, San Francisco.

POMMERY SEC



SOLE AGENTS FOR THIS RENOWNED BRAND

—OF—

-:- CHAMPAGNE -:-

WM. WOLFF & CO.,

105 FRONT STREET, - - - - - SAN FRANCISCO, CAL

Cutaway

In Orchard, Field
or Vineyard, It
Beats the
World.

Burge, Donihoo Co., Sole Agents,

121 MARKET ST. AND 7 AND 9 MAIN ST.,

SEND FOR CIRCULARS.

SAN FRANCISCO.

CLARK'S



HARROW.

THE FUTURE OF 1890 CHAMPAGNE.

All the reports from Champagne confirm the statement made last month by our Epernay correspondent upon the subject of the exorbitant prices demanded for this year's grapes, and, what is of more importance, the demands have been complied with. In fact, it would seem that the growers have merely had to name their price, and, however extravagant its amount, it has been eagerly granted. At the commencement of the gathering the *prix de la récolte* were fixed by a number of important champagne houses at a sufficiently high rate, but the actual prices paid have been far in excess of the agreement, and it is difficult to foretell the result. The increase upon the prices fixed amounts in some cases to twenty, and even fifty per cent, and the raw juice has been bought at sums which represent over sixty shillings a dozen for the wine, without taking into account all the expenses of bottles, labor and waste. In fact, no such amounts have ever before been paid. No doubt the quality of the wine will be good, but, as Messrs. Perinet & Fils point out in a letter "no quality, however fine, can justify anything like the prices paid." We cannot help thinking that the houses that have forced up the price by hasty competition have been ill-advised. Not only have they established a precedent which may be found extremely inconvenient in the future, but they have added to the difficulties that must at all times attend the preparation of sparkling wines, and we fail to see how they are to obtain an adequate return upon their outlay. English and American consumers of champagne have, it is true, manifested a readiness to pay heavy prices for the leading brands, but after all there is a limit beyond which they will not go, and it remains to be seen what will become of the wines of 1889. They will undoubtedly take fairly high rank, but will consumers be prepared to pay for them prices in proportion to the amounts obtained by the growers? For ourselves, we think it is very improbable that the retail price of high class champagne can be appreciably increased.—*Wine Trade Review, London.*

SLIGHTLY MISTAKEN.

The MERCHANT AND VITICULTURIST opposes high licenses. It has evidently not heard of distiller Peter B. Iler of Omaha, and his declaration that "high license is the grandest law for the liquor traffic."—*Prohibitionist.*

You are wrong young man. Peter B. Iler is a valued subscriber of this paper and as he always pays his subscription promptly in advance, we "opine" that he is suited with its policy on the license question. Come again please!

HARRISON TAKES HIS WINE.

It appears that those who voted for Harrison and Morton, in the belief that they were total abstinents and that with them at the helm of affairs the so-called "rum-bleed" could be effectually put down, have been badly fooled by these gentlemen. Mr. Evarts used to assert when Hayes presided over the nation, that at the White House "water flowed like champagne." Under Harrison it appears that wine flows like water, for it is served in generous abundance at every state dinner. At the reception of the Pau American delegates four cases of champagne were consumed besides punch, sherry and claret in proportionate quantities. As to Mr. Harrison's personal habits, an Indianapolis paper says:

"General Harrison has always been in the habit of taking a glass whenever he feels like it."

The Vice-President has also shown himself in the same line by allowing a bar or buffet to be opened in his new apartment hotel at Washington, at which not only wines but stronger drinks can be obtained, in consequence of which the prohibitionists are dancing mad.—*Wine and Spirit Gazette.*

BONDED BRANDY.

Following are the transactions in California grape brandy through the Internal Revenue Department in the First District for the month of October showing the amounts withdrawn, received and remaining in bond, during that period:

OCTOBER.

Withdrawn—
31,450 gallons, tax paid.
23,805 " " for export.

Total...55,255.
Received in Bond, 23,860 gallons.
Total receipts.....10,762
Total on hand Oct. 30th, 579,051 gals.

IN THE RIGHT DIRECTION.

The MERCHANT AND VITICULTURIST has begun a crusade against the restaurateurs of San Francisco, with a view to compel them to charge a reasonable rate for their wines. This is a move in the right direction and we hope to see the MERCHANT win the fight. While on this subject, we would say that it is a reform that is necessary in the towns of Napa county. The rates charged at our hotels for wine are too high. Wine should be put on the tables free of charge to the guests.—*St. Helena Star.*

The MERCHANT AND VITICULTURIST is the only recognized Viticultural journal on the Pacific coast.

Pure California Wines and Grape Brandies

THE SAN GABRIEL WINE CO.,

OF SAN GABRIEL,

Los Angeles County, Cal.

are now prepared with a large stock of wines and brandies of their own growth to supply the trade and the market generally. This Company owns the largest vineyard in the world, covering over 2,500 acres. They have held their wines and brandies for several years in their own cellars, and do not offer any of their product until it has become properly matured. Their large stock of matured wines and brandies thus accumulated is now open to the purchaser. All goods under their trade mark are warranted pure and unadulterated. Being the successors to B. D. Wilson & Co., and to J. De BARTH SHORB, they have become possessors of the "SHORB" BRAND OF BRANDY, and "MOUND VINEYARD" WINE. Correspondence solicited.

MARSHALL, SPELLMAN & CO.,

No. 5 New York and Brooklyn Bridge Vault.
Frankfort Street, N. Y.

J. DE BARTH SHORB,

Resident San Gabriel Wine Co.,
San Gabriel, Cal.

PRICES CURRENT.

OF CALIFORNIA WINES AND BRANDIES OF THE VARIOUS DISTRICTS.

[The Prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

These are the long prices. The rate of discount on purchases of a considerable quantity, can be learned by applying to the agents or dealers. We urgently request dealers, agents and producers to notify us when a change occurs in the prices current of the goods they handle.

LIVERMORE.

	QUARTS.	PINTS
Zinfandel.....	\$3 50	\$4 50
Burgundy.....	4.00	5.00
Sauterne.....	5.00, 6.00	6.00, 7.00
Haut Sauterne.....	7.00	8.00
Orleans Riesling.....	5.00	6.00
Table d'Hote, Souv. 1886.....	6.00	7.00
Sauterne " 1886.....	12.00	13.00
Alto Douro " 1881.....	24.00	25.00
Medoc " '86.....	9.00, 12.00	10.00, 13.00

SONOMA.

Zinfandel, 1881.....	3.70, 5.00	4.25, 6.00
Mataro.....	3.50	4.50
Chasselas.....	4.50	5.50
Traminer, 1882.....	5.00	6.00
Burgundy.....	4.00, 6.00	4.50, 7.00
Riesling.....	4.00, 5.00	4.50, 6.00
Hock.....	3.50, 4.00	4.00, 5.00
Gutedel.....	4.00, 6.00	4.50, 7.00
Sauterne.....	4.50	5.00
Port, Old.....	10.00	12.00

SANTA ROSA.

Zinfandel.....	3.50	4.50
Burgundy.....	5.00	6.00
Riesling.....	3.75, 4.50	4.25, 5.50
Hock.....	3.25	3.75
Sauterne.....	5.00	6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00	6.00
Angelica.....	5.00	6.00
Muscatel.....	5.00	6.00
Brandy.....	10.00, 12.00	12.00

ST. HELENA.

Zinfandel.....	4.50, 5.00	5.50, 6.00
Burgundy.....	5.00	6.00
Sauvignon Vert.....	4.50, 6.00	5.50, 7.00
Golden Chasselas.....	5.00	6.00
Riesling.....	4.50, 5.00	5.50, 6.00
Gutedel.....	4.50, 5.00	5.50, 6.00
Hock.....	5.00	6.00
Muscatel.....	6.00	7.00
Brandy, Fancy.....	10.00	12.00

NAPA CITY.

Zinfandel.....	3.50	4.50
Cabernet.....	4.50, 5.00	5.50, 6.00
Burgundy.....	4.00, 9.00	5.00, 10.00
Riesling.....	4.00, 4.50	5.00, 5.50
Hock.....	3.50	4.50
Gutedel.....	4.00	5.00
Sauterne.....	4.00	5.00
Port.....	4.50	5.50
Sherry.....	4.50	5.50
Angelica.....	4.50	5.50
Brandy, 1881.....	15.00	16.00
Brandy, 1887.....	8.00	9.00
La Loma (claret), per case.....	7.00	8.00

OAKVILLE.

Zinfandel.....	4.00	5.00
La Grande Claret.....	4.00, 12.00	5.00, 12.50
Chambertin.....	5.00	6.00
Burgundy.....	4.00	5.00
Hiesling.....	4.00	5.00
Gutedel.....	3.50	4.00
Sauterne.....	4.00	5.00
Sherry.....	4.00	5.00
Port.....	4.00, 12.00	5.00, 12.00
Muscatel.....	5.00	6.00
Madeira.....	5.00	6.00
Malaga.....	5.00	6.00
Tokay.....	5.00	6.00

RUTHERFORD.

Zinfandel.....	3.50	4.50
Chasselas.....	4.50	5.50
Sauvignon Vert.....	4.50	5.50
Burgundy.....	4.50, 5.00	5.50, 6.00
Burgundy Larkmead.....	12.00	13.00
Chambertin, Larkmead.....	16.00	17.00
Riesling.....	4.00	5.00
Burger.....	4.00	5.00
Gutedel.....	4.00	5.00
Muscatel.....	6.50	7.00

SAN JOSE.

	QUARTS	PINTS
Zinfandel and Claret.....	3.00, 4.50	3.00, 5.50
Burgundy.....	4.00, 6.00	5.00, 7.00
Reisling.....	3.50, 4.50	4.50, 5.50
Hock.....	3.00, 5.00	4.00, 6.00
Gutedel.....	5.00	6.00
Sauterne.....	4.50, 5.00	5.50, 6.00
Sherry.....	5.00, 6.00	6.00, 7.00
Port.....	5.00, 6.00	6.00, 7.00
Angelica.....	5.00, 6.00	6.00, 7.00
Muscatel.....	5.00, 6.00	6.00, 7.00
Grape Brandy.....	10.50, 18.00	15.00
Strawberry Brandy.....	15.00	15.00
Blackberry Brandy.....	7.50	7.50
Cherry Brandy.....	15.00	15.00
Peach Brandy.....	10.00	10.00
Pear Brandy.....	12.00	12.00
Apple Brandy.....	7.50	7.50

LOS GATOS.

Zinfandel.....	3.50	4.50
Sauterne.....	4.00	5.00
Port.....	5.00	6.00
Muscatel.....	6.00	6.00
Brandy.....	9.00	9.00
Grape Cordial.....	6.50	7 50

STOCKTON.

Frontignau.....	9.00	9.00
Sherry.....	9.00	9.00
Port, Old.....	12.00	12.00
Port.....	6.00	6.00
Brandy, 1879.....	30.00	30.00
Brandy, 1883.....	15.00	15.00
Brandy, 1885.....	12.00	12.00

FRESNO.

Zinfandel.....	3.50, 4.50	3.50, 5.00
Burgundy.....	4.00	4.50
Riesling.....	4.00	4.50
Hock.....	3.50	4.00
Gutedel.....	4.50	5.00
Sauterne.....	4.50	5.00
Sherry.....	6.00, 7.50	6.00, 8.50
Port.....	5.00, 10.00	5.00, 10.00
Angelica.....	6.00	6.00
Muscatel.....	3.50, 6.00	3.50, 6.00
Malaga.....	6.00	6.00
Madeira.....	6.00	6.00
Tokay.....	6.00, 9.00	6.00, 9.00
Brandy.....	10.00	10.00

SANTA ANITA.

Claret.....	6.00	7.00
Zinfandel.....	6.00	7.00
Riesling.....	4.50	5.50
White Wine.....	5.00	6.00
Gutedel.....	5.00	6.00
Sherry.....	6.00	6.00
Port, 1876.....	15.00	15.00
Port, 1884.....	10.00	10.00
Muscatel.....	5.50	5.50
Brandy, 1876.....	18.00	18.00
Brandy, 1881.....	15.00	15.00

SAN GABRIEL.

Old Sherry.....	6.50	6.50
Port, 1876.....	8.00	8.00
Port, 1882.....	6.50	6.50
Old Angelica.....	6.50	6.50
Old Muscatel.....	6.50	6.50
Old Brandy.....	10.50	10.50

NATIVE WINES.

The prices following are for a very fair quality of wines, sold by the gallon, retail.

Zinfandel.....	\$0.60	\$0.60
Riesling.....	.75	.75
Hock.....	.75	.75
Sherry.....	.80	.80
Port.....	1.00	1.00
Angelica.....	1.00	1.00
Muscatel.....	1.00	1.00
Sauterne.....	1.25	1.25
Burgundy.....	1.00	1.00
Gutedel.....	1.00	1.00

DOMESTIC CHAMPAGNE.

	Qts.	Pts.
Eclipse, " per case.....	\$14.50	\$17.00
Carte Blanche, ".....	11.00	12.00
Gold Seal, ".....	11.00	12.00
California Sparkling ".....	11.00	12.00
Gold Seal (dry) ".....	11.00	12.00
" (Extra dry) ".....	12.00	13.00
Private Cuvée (dry) ".....	11.00	11.00
" (Extra dry) ".....	12.00	13.00

ROYAL HUNGARIAN WINES.

RED WINES.

Szegardi Voros.....	9.50	9.50
Visontai.....	12.00	12.00
Villanyi.....	14.00	14.00
Sashegyi.....	15.50	15.50
Menes-Gyorki.....	18.00	18.00
Carbenet-Szemelt.....	24.00	24.00

WHITE WINES.

Visontai feher.....	9.50	9.50
Penezi.....	12.00	12.00
Chateau Szalay.....	14.00	14.00
Muskotaly.....	18.00	18.00

DESSERT WINES.

Tokaji Szamorodni, per doz pints.....	18.00	18.00
Szamorodni I.....	20.00	20.00

ASZU OR ESEKZ WINER.

Tokay Aszu, per doz. pints.....	28.00	28.00
" "Hammersberg Jene".....	34.00	34.00

IMPORTED WINES.

Cruse & Fils France claret per case.....	\$ 8.00	\$25.00
" " Sauternes, ".....	10.00	15.00
Haut Roope League Oporto Port.....	13.00	13.00
" " " ".....	16.00	16.00
" " " ".....	19.00	19.00

Barton Guestier, Bordeaux Claret per case.....	\$ 7.50 to 28.50	\$ 7.50 to 28.50
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Barton Guestier, Bordeaux White, per case.....	10.50 to 30.00	10.50 to 30.00
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Sandeman Buck & Co. Sherries per case.....	13.00 to 20.00	13.00 to 20.00
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Sandeman Buck & Co. Ports per case.....	13.00 to 18.50	13.00 to 18.50
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Leacock & Co., Madeira per gal.....	4.00	4.00
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A. de Luze & Fils, Bordeaux Clarets, per case.....	\$8.00 to \$28.00	\$8.00 to \$28.00
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A. de Luze & Fils, Bordeaux Sauternes per case.....	12.00 to 26.00	12.00 to 26.00
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C. Marcy & Liger Belair, Nuits Burgundies, white and red per case.....	15.00 to 21.75	15.00 to 21.75
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D. M. Feuerherd, Jr., & Co., Oporto, Port wines per case.....	15.00 to 20.00	15.00 to 20.00
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D. M. Feuerherd, Jr., & Co., Oporto, Port Wines, in wood per gal.....	2.00 to 4.50	2.00 to 4.50
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Duff Gordon & Co., Sherries in wood per gal.....	2.00 to 5.50	2.00 to 5.50
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Boord & Son, London Dock Sherry, per case.....	12.00 to 15.00	12.00 to 15.00
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G. M. Pabstmann Sohn, Mainz Rhine Wines per case.....	8.50 to 28.00	8.50 to 28.00
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Schulz & Wagner, Frankfurt o M Rhine Wines per case.....	11.00 to 14.00	11.00 to 14.00
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IMPORTED CHAMPAGNES.

Moet & Chandon.....	\$31.00	\$33.00
De Montfort & Cie.....	20.00	22.00
Pommery Sec.....	31.00	33.00
Louis Roderer Carte Blanche.....	31.00	33.00
" Grand Vin Sec.....	31.00	33.00
Perrier Jouet & Co.....	31.50	33.50
Veuve Clicquot.....	32.00	34.00
Eugene Clicquot.....	20.00	21.00
Societe Viticole.....	16.00	17.00
Delbecq & Co Champagne.....	30.00	32.00
Krug & Co, Krug Sec, pr ca.....	\$32.00	\$34.00
Joseph Perrie Fils & Co, Sillevy Mousseux per case.....	16.00	17.00
Grand Mousseux.....	15.00	16.00
Adrier Fils & Co.....	16.00	17.00
Charles Heidsieck Champagne.....	22.00	23.50

DEUTZ & GELDERMANN, AY., CHAMPAGNE.		
Gold Lack Sec, per case.....	\$31.00	\$33.00
Gold Lack Sec. 6 Magnums per case.....	30.00	32.50
Cachet Blanc per case.....	30.50	32.50
Cabinet Green Seal, per baskt.....	24.00	25.50

DIPANLOUP & CO., REIMS.

Carte Blanche, per case.....	20.00	21.00
Carte Blanche, extra dry, per case.....	21.00	22.00

SPIRITS.

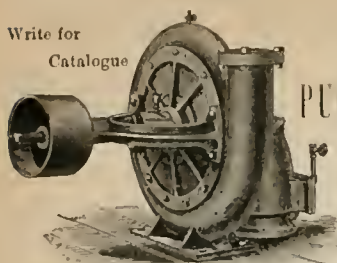
RULING PRICES FOR DOMESTIC AND IMPORTED LIQUORS.

DOMESTIC WHISKIES.

Old Hermitage, 1881, per gal.....	\$3.50	\$3.50
" 1885, ".....	3.00	3.00
" 1886, ".....	2.75	2.75
Old Hermitage, nyr ".....	3.00	3.00
W. H. McBrayer, 1884, ".....	3.25	3.25
" 1885, ".....	2.75	2.75
" 1886, ".....	2.95	2.95
Bond & Lillard, 1884, ".....	3.25	3.25
" 1885, ".....	3.00	3.00
T. B. Ripy, 1881, ".....	3.25	3.25

"	1885, per gal.	3.75	
G. H. Clarks,	(A 81) "	5.00	
"	(B 81) "	2.50	
"	(C 81) "	3.00	
Palm of Kentucky AAA,	"	4.00	
"	AA, "	3.00	
"	superior "	2.00	
Davy Crockett	AA "	2.00	
"	AAA "	2.25	
"	O. K. "	2.50	
Old Private Stock, xxlv,	per gal.	3.50	
"	xxlv, "	3.00	
"	xxlv, per case,	7.50	
Phoenix Old Bourbon,	(A 1), per gal.	2.75	
"	90 pf "	2.50	
"	O. K. 100 "	3.50	
Private Stock, 100 "	"	4.00	
Gold Medal Bourbon,	100 pf per gal.	2.50	
Union Club	" 100 pf "	2.25	
Sun Flower	" 100 pf "	2.50	
Superior Whisky	"	1.75	
"	BB "	1.50	
Castle	100 pf "	2.75	
"	(A) 100 pf "	3.00	
"	(AA) 100 pf "	3.25	
O K Castle	100 pf "	3.50	
Old Stock Bourbon, 1867,	"	2.75	
Blue Grass	(No. 2) "	2.75	
"	(No. 1) "	3.00	
Old Dominion O. K. Bourbon	per gal.	2.50	
O. K. Extra, No. 2,	"	3.50	
"	No. 1, "	4.00	
"	"	2.50	
O. K. Rosedale, No. 2,	"	2.50	
"	No. 1, "	2.75	
XX Melvaine	"	2.75	
Golden Pearl	"	2.25	
Marshall	"	2.25	
Bourbon Whisky, 80 pi	"	1.25	
Nemo	per gal.	1.75	
Meriden,	"	2.00	
"	AA "	2.25	
"	AAA "	2.50	
"	"	2.75	
Seal Rock,	"	3.00	
"	Pony "	4.00	
Monogram, (in wood) Bbls,	per gal.	5.50	
Old Stock	"	3.00	
A. A. A.	"	2.75	
Cranston Cabinet	"	2.25	
Century (in wood) Bbls	per gal.	\$2.00	
Gilt Edge Bourbon, A	"	2.50	
"	O. K. "	2.75	
Phoenix Bourbon, O. K. in 5s,	case	10.50	
"	A 1, "	7.50	
"	A 1, 24 pts	8.00	
Union Club	per case.	7.50	
Rock and Rye Whisky in 5s	"	7.50	
O. K. Castle Bourbon	"	8.00	
Extra O. K. Castle Bourbon	"	12.00	
Belle of Bourbon	"	10.00	
Jas. E. Pepper Bourbon	"	14.00	
Meriden	AAA "	7.50	
"	O K "	8.00	
"	Private Stock	12.00	
Brunswick Club (old rye)	"	5.50	
Upper Ten (old and choice)	"	13.50	
Gilt Edge Bourbon, O K	"	7.00	
Our Favorite, O. K. per gal.		3.00	
Our Choice, AAA	"	2.50	
Paul Jones	"	2.50	
Old Pioneer	"	3.00	
Eureka, AAA.	"	2.50	
Gold Drop.	per case.	2.00	
Tennessee White Rye.	"	2.50	
John Gibson's Son & Co., Philadelphia, Bourbon and Rye Whiskies per gal.	\$1.90 to \$3.50		
Game Cock, per gal.	\$2.00	\$2.50	
The Major	2.25	2.75	
P. Morville	2.50	3.50	

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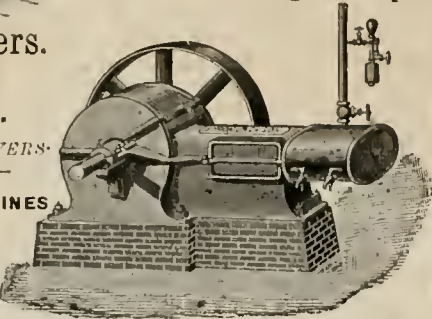
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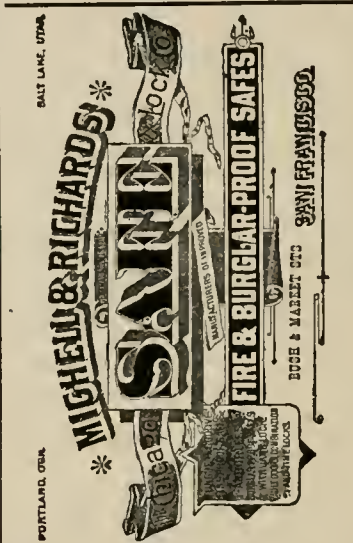
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7.30 A	Haywards, Niles, and San Jose.....	*12.45 P
7.30 A	Sacramento and for Redding via Davis.....	7.15 P
8.00 A	Martinez, Vallejo, Santa Rosa and Calistoga.....	6.15 P
8.30 A	Los Angeles Express, for Fresno, Bakersfield and Los Angeles.....	11.15 A
8.30 A	Niles, San Jose, Stockton, Yuba, Sacramento, Marysville, Oroville & Red Bluff.....	5.45 P
10.30 A	Haywards and Niles.....	2.15 P
*12.00 M	Haywards, Niles and San Jose.....	* 3.45 P
*1.00 P	Sacramento River Steamers.....	* 6.40 A
3.00 P	Express for Haywards, Niles, and San Jose.....	9.45 A
3.30 P	Second-class for Ogden & East (Stockton and Milton; for Vallejo, Santa Rosa and Calistoga.....	10.45 P
4.00 P	Sacramento and Knight's Landing via Davis.....	9.45 A
4.30 P	Niles, and Livermore.....	10.45 A
*4.30 P	Niles and San Jose.....	*8.45 A
*1.30 P	Haywards and Niles.....	*14.15 P
5.30 P	Sunset Route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East.....	7.45 A
6.00 P	Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....	8.45 P
7.00 P	Central Atlantic Express for Ogden and East.....	7.45
8.00 P		9.45 A

Santa Cruz Division.

7.45 A	Newark, San Jose & Santa Cruz	8.05 P
8.15 A	Newark, Centerville San Jose, Felton, Boulder Creek, and Santa Cruz.....	6.20 P
* 2.45 P	Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....	* 11.20 A
4.45 P	Centerville, San Jose, Almaden and Los Gatos.....	9.50 A

A for Morning. P for Afternoon.
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BELGIC.....	TUESDAY, JANUARY 7th	OCEANIC.....
OCEANIC.....	TUESDAY, FEBRUARY 4th	BELGIC.....
BELGIC.....	THURSDAY, FEBRUARY 27th	OCEANIC.....
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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW.

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VOL. XXIII, NO. 8.

SAN FRANCISCO, DECEMBER 23, 1889.

PRICE 15 CENTS

THE BRANDY TAX.

A CORRESPONDENT WHO THINKS
IT MAY BE REMOVED.

He Says the Wine Men of California
Must Be Up and
Doing or Suffer
Disaster.

The following letter to the Chief Executive Officer of the Viticultural Commission concerning the situation in Washington in reference to the proposed Internal Revenue revision, and the dangers that threaten the wine men of California, will be read with interest, owing to the current agitation of the sweet wine question and the bonding period for fruit brandy. It is written by B. F. Clayton, a former well-known journalist of this State:

SIR:—I have already warned your Commission in a former letter that there would be an attempt made this winter to make certain changes in the Internal Revenue taxes, and chief of which would be to remove the tax on fruit brandy. This proposition will receive a large, if not solid, vote from most, if not all, the Southern States, and will not be opposed, but rather favored, by many representatives of the Northern and Eastern States, who desire to reduce the surplus taxation without seriously curtailing the tariff. I need not remind you that the effect of such action, if taken, would be very disastrous to the brandy and sweet wine interests of California. If Government supervision is removed from the production of fruit brandy, it would not only open the door to no end of fraud, but would incite a large increase of illegitimate manufacture of such spirits; the result would be that in two years' time California wine brandy, which now promotes so much for the wine growers of that State, would be unknown in the eastern market, and would, if made at all, be restricted in sale to your local markets. Fruit brandies (alleged) would supersede grain spirits even.

I can readily understand that Californians engaged in this industry, holding, perhaps, exaggerated ideas as to the im-

portance and influence of it as a factor in politics and legislative economies, because of the figure it cuts in this direction in State politics, may conceive that it would be treated with equal consideration at the capital here. If so, I must say frankly, they are gravely in error. Few eastern legislators know anything of the growth of this industry in the past decade, and many of them are still less—in fact, are opposed to its development.

The few sporadic patches scattered through the great area east of the Rocky Mountains, where viticulture has got a foothold, cut no figure in the question of legislation, and as there are no grape brandy producers in a commercial sense, it is not likely there would be a voice raised this side of the mountains in protest against a repeal of the tax if it should be proposed, unless stirred up to do so by arousing interest and showing that it would affect all engaged in the industry, east as well as west.

I beg to suggest here that it would be an opportune moment to come in with the bills you desire to have passed, namely, to permit the use of grape spirits free of tax for fortifying sweet wines, an extension of the bonding period to five or six years, and perhaps also including a bill fixing a standard for pure wine for the United States, and taxing the manufacture and regulating the sale of such as were not made according to the standard, viz: I would bring in these bills and offer them as a compromise, and if thought advisable a reduction of the tax to fifty cents as a compromise measure. One thing is certain in my opinion, unless prompt and decisive action be taken early in the session, you will find the tax repealed altogether before you are aware of it.

There is another species of danger. Both parties are pledged "to revise and to equalize the tariff." What more likely than that in this revision the tariff on imported wines and spirits should be cut down? No one can foresee what party necessities and exigencies may bring to pass. Of one thing you may rest assured there is going to be a "red hot time" on this tariff revision here this winter, and you will do well to look out for your viticultural scalp. I may add that I am and always have been the firm friend of your viticultural interests, and have always done everything in my power to aid in its development, and shall continue to do so. B. F. CLAYTON.

OUR CHICAGO LETTER.

THE WINE MARKET STILL IMPROVING IN TONE.

What the Distillers will Ask from Congress at this Session—Frances Willard's Peculiar Four-in-hand.

CHICAGO, December 14, 1889.

During the past month two important temperance meetings were in session. One in Chicago where the Women's Christian Temperance Union held their annual convention under the presidency of Miss Francis Willard, the other in Baltimore where the Catholic Congress assembled under the presidency of Cardinal Gibbons. Miss Willard distinguished herself by undertaking to drive the following extraordinary four-in-hand: "Prohibition," "politics without sectionalism," "citizenship without sex" and "religion without sectarianism." Before getting the reins fairly in hand, the Prohibition coach upset, spilling out Mrs. Foster and the Iowa delegation, who scampered towards home, where they will doubtless organize an opposition team, and instead of a four-in-hand, will harness the old Prohibition mule and trot along in the old rut.

The Baltimore assembly assumed a more dignified mien, and boilt its platform of such planks as the following: "The rigid enforcement of law and the punishment of delinquent authorities;" "the regulation of the liquor traffic by moderately high license; limiting the number of saloons in given localities on a basis of population and proximity to churches and schools; refusing licenses to persons of disreputable character and closing the saloons during the hours of divine service on Sunday."

Doubtless the pious ladies who met in Chicago were sincere in their advocacy of Prohibition. And the section who adhered to the Willard platform will, no doubt, take their places in the chariot, believing that with such a team they can ride over every obstacle; but ordinary logic, when applied to the solution of the problems in the Women's Christian Temperance Union platform, will demonstrate its utter rottenness.

On the other hand, the resolutions

adopted by the Baltimore conference, show that the Catholic divines take a sensible view of the situation, and are desirous of applying proper remedies against the evils of intemperance. While doubting the efficiency of some of the plans embraced in its Baltimore platform, it could do no harm for Kansas or Iowa to give these Catholic doctrines a fair trial, in lieu of the fanatical and tyrannical regime under which they are now struggling.

The business outlook is still encouraging. Now that the distilling season has commenced, and the Kentucky distilleries are in full blast, there are indications that the crop of 1889-90, will be the largest since 1882. It is estimated that 30,000,000 gallons of Kentucky bourbons will be made within the next six months. Had it not been that the present stocks in bond show an actual scarcity for the supply of the trade whilst the new goods are maturing, the aspect would have been serious. However, as there are but 30,000,000 gallons in bond of all ages to supply a consumption of 15,000,000 gallons during the next three years, together with the fact that some of the Southern States, and I believe also California, which have heretofore failed to do so, are now becoming large consumers of straight goods, there is nothing serious in the trade outlook.

The present state of the market is firm, and further advances are being made in the price of well established brands. The crop of '87 is very rapidly diminishing; there was very little made in '88, and in consequence '89s are considered very valuable, and all these will doubtless advance twenty to twenty-five per cent within the next three or four months.

On the assembling of Congress several matters of interest to the wine and spirit trade will receive attention. Amongst these are the sweet wine bill, the extension of the bonding period on spirits and spirituous liquors, and possibly a reduction of duty on the latter. The time has come when some important concession to the trade is imperatively demanded and strenuous efforts should be made to impress upon the government the urgency of these claims.

There has been some further improvement in the tone of the market in California wines and brandies during the past few days. Prices remain firm; the increased values reported in my last letter having been fully maintained. Stocks in this section are unusually low for this season of the year, and when dealers begin to buy for spring trade a rather lively time may be anticipated.

Julius P. Smith, of Livermore, Cal., and J. F. Crank, President of the Sierra Madre Vintage Co., Lamanda Park, have been in this city and expressed themselves gratified with the outlook in the wine trade.

SARDONY.

WINES AND VINES.

SEMI-ANNUAL MEETING OF THE VITICULTURAL COMMISSION.

Prompt Action on the Sweet Wine Question Report on the Exhibition Hall and Cafe.

The Board of State Viticultural Commissioners held their regular semi-annual meeting on the 9th ult. The board was called to order by C. A. Wetmore, with Commissioners C. A. Wetmore, Charles Krag, J. De Barh Shorb, John T. Doyle, William S. Manlove, George West, Isaac De Turk and Secretary Charles B. Turill, present. Commissioners L. J. Rose and G. G. Blanchard were absent.

Commissioner Doyle made a lengthy report regarding cherry juice, and recommended necessary legislation regarding the same.

Commissioner Shorb, who is a special committee on the new Los Angeles vine disease, reported the progress thus far made in endeavoring to ascertain the cause of the trouble and to find a remedy. The reports made from time to time to the commission by Professor Dowlen have been published. Mr. Shorb further stated that specimens of the diseased vines have been sent to the best experts in Europe, in the hope that they can give information, as it is feared that the complaint is mal nero, a disease which has devastated the vineyards of Italy. Photographs of the disease as it appears under the microscope are being made for extensive circulation among the best savants of the Old World.

On motion of Commissioner West it was decided to vigorously continue to push the investigation of the disease in Southern California.

FINANCIAL STATEMENT.

The Secretary read the financial statement, showing the expenditures for the first four months of the present fiscal year and an estimate for the remainder of the year. Among other items the report shows that over \$1000 have been spent during the last four months in investigating the Los Angeles disease and an appropriation of \$1200 is set aside for that special work for the remainder of the year. The report shows that there will be a small deficiency in the appropriation available for this year, owing to the unexpected expenditures incurred in fighting the mysterious trouble in the south.

It was moved by Commissioner Doyle that the State Analyst and his assistant be notified that owing to the scarcity of funds and the pressing demands of other parts of the work, the regular appropriation made for his services would have to be discontinued, greatly to the regret of the commission.

MANAGER C. J. WETMORE'S REPORT.

The Secretary read the reports of the General Manager of the exhibition hall and experimental cellar. This report shows that at present there are forty-one individual exhibitors in the display in Platt's Hall. This includes several hundred samples of wines and brandies. The cafe attached has been doing a good business, and has been the means of calling attention to

our wines. Through this agency of advertising a great many sample cases have been bought by parties who have visited the cafe, and have been sent to all parts of the country. The sales in the cafe from January 1st to December 1st amounted to 5017 bottles, selling for \$2513.25, thus showing that the cafe is doing good work and growing in popularity.

The work of the experimental cellar has progressed satisfactorily. It is a matter of congratulation, so the reports set forth, that the only California brandy which received a gold medal at the Paris Exposition was from the commission's experimental cellar. This year a quantity of fine sherry grapes had been pressed and were doing well in the cellar.

The store-keeper made a very complete report of all wines received and issued to the cafe, and also of the receipts of wines and brandies in this city.

Commissioner De Turk stated that he would leave for Washington in a few days, and offered to undertake any work there which the board might desire.

The board then adjourned for lunch.

THE SWEET WINE QUESTION.

After reassembling a letter was read from B. F. Clayton, of Washington, giving an account of the prospective outlook for legislation relating to California viticultural interests.

President Wetmore submitted his report, the full text of which appeared in the last issue of the MERCHANT AND VITICULTURIST.

RESOLUTIONS.

The report was discussed, after which Commissioner Doyle prepared the following resolutions.

Resolved, That in the judgment of this board the internal revenue tax on distilled spirits should not be repealed, except as regards spirits used in the arts and fruit spirits used for the fortification of sweet wines and of dry wines for exportation only.

Resolved, That no general reduction in the tax on distilled spirits, intended for use as beverages, should be permitted, except on fruit spirits so far as may be necessary, however, as only to equalize cost of production between grain and fruit spirits. The abolition of the tax on fruit brandies should be opposed as a measure dangerous in the extreme.

Resolved, That our Congressmen should be impressed with the truth that the market value of alcohol controls the average market value of all ordinary wines, because alcohol is the base of all imitations of wine.

Resolved, That the relief demanded by sweet wine producers should be granted, but strictly limited to producers at the original places of fermentation and to a stated quantity, not exceeding fourteen per cent of alcoholic strength, wines so fortified not to exceed twenty-four per cent, and not to contain less than four per cent of saccharine matter, no use of saccharine matter other than the pure product of the grape to be recognized as legitimate, excepting pure crystallized cane-sugar and no spirits for fortification to be free from tax excepting pure fruit spirits.

Resolved, That, in our opinion, the advantage to be gained by obtaining the privilege to fortify sweet wines free from taxation would not compensate for the harm that would be done by violation of any one of the principles stated above, or by failure to enforce any of the limitations and restrictions mentioned. Producers of pure wines who ferment their own products should be permitted to procure fruit spirits free of tax out of bond for fortification, subject to careful supervision of internal revenue officers to prevent fraud.

Resolved, That in amending the tariff, provision should be made taxing "fruit juice not containing alcohol, distilled or otherwise," at whatever rate Congress thinks fit to impose, and providing that fruit juices containing alcohol and not

classed as wines or brandies, shall be classed as alcoholic compounds, which they really are.

Resolved, That Section 3328 of the Internal Revenue Act should be amended so as to read as follows: "No. 3328. On all beverages containing alcohol, designated or sold as wine, or as a substitute for wine, not made from grape juice and prepared in accordance with methods recognized as legitimate in standard published works on the subject, there shall be levied and collected," etc., "provided that beverages made from the juice of fruits or berries in accordance with improved methods shall be exempt from tax if labeled or branded with the name of the fruit from which the same was made," etc.

Resolved, That there should be granted an extension of five years of the bonded period for brandy.

President Wetmore presented the following:

Resolved, That ample facilities under internal revenue regulations to prevent fraud should be given for the fortification of any kind of wine for exportation only free of tax, provisions being made against re-importation of the same without paying tax.

The resolutions introduced by Messrs. Doyle and Wetmore were seconded and passed with but one dissenting voice.

Commissioner Shorb, in voting "no," explained that he differed from his colleagues in only one particular, contained in one of the resolutions introduced by Mr. Doyle, viz: In the event that the Sweet Wine Bill could not be passed without conceding the use of grain spirits free from tax for fortifying sweet wines, as well as also the use of grape spirits, he was willing to make this concession rather than lose the bill.

On motion of Mr. Doyle, Messrs. Doyle, Shorb and West were appointed to draft a memorial to the Congressmen from this State, setting forth in detail the reasons for the legislation demanded.

The meeting then adjourned.

A committee composed of Commissioners Doyle, Shorb and West prepared a memorial during the week embodying the foregoing resolutions, copies of which were forwarded to California's Senators and Representatives in Congress.

HONEST AND BRAVE EVANGELIST.

Mr. Moody believes that every word of the Bible is divinely inspired. While Brother Moody believes that every word in the scripture is inspired and therefore binding on mankind, he uses the right of private judgment on all other subjects and makes up his mind from facts as he sees them and his powers of observation are good. Thus he arrives at this conclusion on the prohibition question. Said he recently:

"I believe in prohibition, but not in the third party. I also believe that there is no use in having a law until there is a public sentiment that will secure an enforcement of it. If I could enact a prohibition law in Illinois to-morrow by turning over my hand I wouldn't turn it over, because I don't believe the State is ripe for it. A prohibition law could not be enforced [in the cities.]"

It is a pity that more of those who favor prohibition do not share Mr. Moody's cool common sense, and do not recognize the fact that it is public sentiment which enforces a sumptuary law and that a law does not enforce itself. Mr. Moody believes that a public temperance sentiment should precede the law, and whenever he has a chance he labors to create it, but he has not yet made the progress he deems neces-

sary to justify a prohibitory law for large cities where the majority of the people are hostile to it.

Francis A. Murphy, the great temperance advocate while in Chicago, speaking on his favorite topic said:

"The prohibition cake is dough. I knew it would prove so, and I hope they are beginning to find out you can't legislate a man sober. Prohibition means free whisky and that's all you can make of it. The idea of a prohibition law proving effectual in Chicago, for instance, is ridiculous. In a sparsely settled country or in small towns, perhaps, it could be made so, but never in the centers of population. I believe that a prohibition law would simply tie our hands as to restrictive measures, and then with prohibition that did not prohibit, where would we be."

BOGUS CALIFORNIA BRANDY.

The San Francisco Chronicle speaking of the hopeful prospects of the California wine industry makes the following statement:

"One great drawback to the sale of our wines in the east has been the fact that wines and brandies of all sorts and varieties have been palmed off as the California product, and the wine consumers of that section of the country have become suspicious. Those who are in a position to know what course should be pursued are now asking for agencies and consignments in the hope of establishing depots for our genuine unadulterated products, where people may purchase and know precisely what they are getting. As a sample of how our products are imitated and misrepresented, President Wetmore exhibited a letter yesterday which had been evidently placed in an envelope not intended for it, in which the writer, a New York wine dealer, asks a local distiller in Ohio for a stated number of gallons of "California Brandy." This is by no means the first direct proof which has come to the Commission of the manner in which California wines are imitated and misrepresented."

Will President Wetmore of the Viticultural Commission please give us the name of "the New York wine dealer" from whom he received that letter.

Charges of palming off bogus wines and liquors on their customers have lately been made in a weekly paper in this city against reputable dealers. These charges on investigation have proved to be much exaggerated. The statement that nearly every grocery in this city "is stocked with these spurious wines" needs only to be repeated to show its absurdity. There can be no doubt that in isolated instances adulterated California wine has been sold in the eastern market and is probably still offered for sale. But no reputable dealer would be guilty of such practices. Congress should enact a strict law for the suppression of the traffic in adulterated wines. A law modeled after the French law recently enacted on the same subject would most likely accomplish all that can be desired in the interest of honest trade and for the protection of the public.—*Wine and Spirit Gazette*, N. Y.

OLIVE TREES.

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WINE AND BRANDY MEN.

WHAT THEY WANT FROM THE
FORTHING CONGRESS.And What May Be Expected from
the Whisky and Spirit
Distillers—The
Situation.

The most clever step which the prohibitionists ever made, was to join in the movement looking to the modification and eventual abolition of the Internal Revenue taxes on spirits and beer.

They stumbled into line with the other advocates of change, not because they had any particular amount of foresight but because of the accepted Prohibition doctrine that the government has no business to regulate or interfere with the "rum power." For once the Prohibitionists have joined issues with another group of revenue law tinkers and the prospects are that if the wine men of California want to have their ninety cents tax remain on brandy they will have to join with the bourbon and rye whisky distillers and the spirit producers in the battle to have it left undisturbed.

The position of the California wine men is embodied in the insolation adopted by the Viticultural Commissioners, which are to be found in another column. The platform, stated in short terms is as follows:

1. No reduction of internal revenue on spirits going into consumption as such.
2. Free grape brandy for the fortification of sweet wines and of dry wines for export.
3. No remission of internal revenue on corn or neutral spirits used in fortification.
4. All so-called "fruit juices" imported from abroad to be entered at the custom houses as alcoholic compounds, and to pay duty accordingly.
5. An extension of the bonding period from three to five years.

The first point mentioned is one of the leading ones which will come up at this session of Congress. The party in power made a promise in the last National campaign to modify the revenue laws and the distillers to a man are going to combat any change. They argue that should Congress remove the tax, whisky would cost by the barrel anywhere from fifteen to twenty-five cents a gallon. It would be sold by the glass at five cents; every man who understands anything about distilling would start a private still of his own. Some go so far as to say that the abuses of the liquor business would become so great in five years that national prohibition might become possible. The whisky, spirit and wine men will go to Washington backed by an able lobby, and they will be able to do some effective work if any proposition is made to touch the ninety cent tax. Their opponents will be the New England members, who are tainted with the prohibition idea that it is wrong for the government to regulate directly or indirectly the liquor traffic; the Prohibitionists themselves, who have made a telling point without knowing it; the Republicans like Kelly of Pennsylvania, who are guided by the party platform; and every lawbreaking southern moon-shiner who hates the revenue laws, as well as the southern peach brandy and apple jack men. The southerners on this

point are stronger than is commonly supposed, one congressman from North Carolina holding his seat solely because he pledged himself to the moon-shiners in his district to fight for the abolition of Internal Revenue on spirits.

The spirit men are not unprovided with figures going to show that the true financial policy of the government is to let the ninety cent tax remain, even supposing that the abolition of the tax was advocated by every one in the business instead of being opposed. President Harrison in his message, estimated the receipts for the fiscal year, from June 30, 1890, to June 30, 1891, at \$385,700,000, and the expenditures at \$343,430,477 70, leaving a surplus of \$42,269,522.30. This is supposing that in the meantime the tariff is not judiciously revised. Now, according to the report of John W. Mason, the Commissioner of Internal Revenue, the total receipts during the fiscal year ending June 30, 1889, were \$130,894,434.20. It will thus be seen that were the system entirely swept out of existence, there would be a great deficit which would have to be met by increasing the tariff, or in some other way.

Of the \$130,894,434.20 which was collected, \$74,312,206.33 came from spirits, rectifiers, taxes, wholesalers, licensees, still makers' licenses, export stamps and other spirit trade sources.

The revenue from the tobacco industry was \$31,866,860.42; from the beer and ale industry \$23,723,85.28; from oleomargarine \$894,247 91; from banks \$6213.91 and from miscellaneous sources \$91,070.37.

A bill is already before Congress looking to the entire abolition of the tax on tobacco. This means a reduction of \$31,866,860 in the revenue out of a required reduction of \$43,000,000, and the spirit men say that the further reduction of \$12,000,000 can easily be effected by the modification of the beer taxes and in the revision of the tariff.

This is essentially how the matter stands on the first point on which the Viticultural Commission has expressed itself.

The second point which the wine men hope to attain is the privilege of having free brandy for fortifying sweet wines and for dry wines for export. The first half of this demand is an old story. It was up before Congress two years ago, and was beaten in the house after passing the Senate. Brandy which is used in fortifying, in no wise competes with spirits sold in the open market. It loses its identity as brandy, as it is really a component part of the wine. The measure was defeated two years ago because the sweet wine makers would not concede that all spirits could be used in fortifying without the payment of tax. The corn spirit men who opposed it now find themselves assailed in another quarter, and it is believed that they may grant what California producers want in return for assistance in sustaining the internal revenue taxes. The bourbon and rye distillers may be counted upon to assist California in this regard. Should California get free brandy for fortification it will cause a tremendous jump in the sweet wine business.

The second half of this demand is one the true import of which is little appreciated. California growers want the privilege of fortifying dry wine for export, and an instance may be cited which will show just what this signifies. Some time ago Mr. Landsberger the California street wine broker sent some claret to Bordeaux for sampling. The wine was given a thorough examination, and in due time Mr. Lands-

berger received a reply from the Bordeaux cellarmen that they would take all the claret of that quality he could supply, and at a remunerative price, provided the alcoholic percentage was raised to fifteen. Mr. Landsberger was able to supply eleven per cent. wine in great quantity, but he found that it would not pay him to buy brandy or grain spirits and fortify it to the required degree. He was consequently unable to make any sales. Since that time the French government has cut off all supplies hitherto received by Bordeaux cellarmen from Italy, and it is known that just as soon as California producers can cheaply raise the alcoholic strength of the wines to fifteen per cent. heavy exports to France will follow.

The third demand, "No corn spirit for fortification," is practically a sub-head of the preceding point. The corn spirit men stand in the way in defense of their product while the sweet wine men say that if all spirits are placed on an equal footing no grape brandy will be used. Corn spirit, tax paid, can be laid down in San Francisco for twenty-three and twenty-five cents a gallon. Brandy under the same conditions, is worth from fifty to sixty cents and the wine producers say that they would necessarily be compelled to use the cheaper material.

The fourth point is designed to hinder in some measure the operations of the bogus wine makers. The statutes permit the importation of "fruit juices" duty free and charge a duty on alcoholic compounds. Vast quantities of "prune juice," "cherry juice" and other "juices" are annually imported from abroad in this manner, and they all contain alcohol, some running as high as thirty and forty per cent. They are imported for the alcohol they contain rather than their virtues as fruit juices.

On the fifth point there seems to be little question. Brandy and bourbon and rye distillers are all in favor of it. Were the bonding period extended the warehouse business in Hamburg and Bremen would be badly interfered with. It is manifest to any fair minded man that no spirit taxes should be collected until the goods are ready for consumption.

California wine and brandy makers are to be considered fortunate in that Congressman McKenna is chairman of the subcommittee on Internal Revenue laws of the House Committee on Ways and Means. It is in the House that the principal fight will have to be made and Mr. McKenna understands fully the importance of having the ninety cent tax remain, not only to California but the country at large.

We suggest to the brandy makers that should any attempt be made to alter the laws, they meet with the whisky and spirit men and decide if possible on a definite plan of campaign.

The most superior clarets are made in the Médoc district, and the qualities of the various chateaux by which they are designated are supposed to be distinguished by the term growths—first, second, third, and so on.—"Wine," by Webber.

The demand for California wines here and abroad constantly grows, and the dealers say that the quality of the wine is improving.—N. Y. Star.

THE Napa Daily Register has just entered upon its eighteenth year. It is a healthy-looking and well conducted paper.

A DODGER.

Our friend, the *Prohibitionist*, appears to have retired from the discussion of the moral side of Prohibition almost before it had begun. We, of course, recognize the fact that that journal could not venture to treat its readers to an argument on the practicality of the prohibitive doctrine, because it has been shown to be entirely impractical; but we did think the organ of the "drys" would have a few stock arguments to offer from the moral standpoint. When confronted, however, with several pertinent points on the subject, that were in our last issue, the *Prohibitionist* resorts to dodging tactics and begs the question. This is always regarded as a sign of weakness, but we trust that our adversary will screw up its courage and give us the best it has. In the article referred to we justified wine making on the ground that the son of God had set the example for all mankind by producing wine for the refreshment of guests at a wedding feast; and we further stated that the Church, the world over, with few exceptions, refused to accept the theory of the Prohibitionists that the wine thus made was unfermented.

We repeat, that if the Bible and the Church are the fountain head of pure morals and right teaching, this fact alone definitely settle the question of the morality of wine making. Our contemporary has been asked to refute this argument if it can, and it has, of course, failed to do so.

THE MERCHANT AND VITICULTURIST is always ready to discuss this important question on a fair field, and no favors asked, but we do not propose to waste time on an opponent which claims the right to base its arguments on a false position; and that is what our contemporary demands before it will come to the "scratch."

PLACER COUNTY ORANGES.

The citrus and deciduous fruits, nuts, etc., grown in Placer county, now being exhibited at Platt's Hall, would do credit to any spot on the globe, and the people of that fortunate section are therefore entitled to indulge in demonstrations of pride over the achievements of their industry, aided by a generous soil and sublimous climate. The exhibit is magnificently arranged, and the display is not only large, but varied. That which impresses the observer more than anything else is the array of big, plump, richly colored, fine grained and luscious oranges. These include all the well-known varieties not excepting the navels, which would not suffer by comparison with those of Riverside. The white Smyrna figs and raisins exhibited, could not be excelled. People who think the northern citrus belt a myth should visit Platt's Hall and be convinced that it is a reality, and that it is destined to divide honors with that of Southern California in the production of citrus and deciduous fruits.

PROTECT YOUR TREES AND VINES.

If you want your trees freed from San Jose scale, codling moth and any other injurious insect, send to E. I. Hutchinson, Fresno, Cal., for a bar of the I X L Compound; always ready for use. Cheapest and most effective ever offered to the fruit growers. No grease, no alkalis, or poisons; keeps rabbits from trees and vines. Sure death to jigger. Price, fifty cents per bar. One bar makes fifteen gallons of fluid.

THE TRADE.

Joha D. Siebe, of Siebe Bros., & Plageman, has been ill of late and unable to attend to business.

I. De Turk, the enterprising wine and brandy maker and dealer has gone east on business connected with his agencies.

The trade will find much to interest them in our export and import tables in this issue. The volume and variety are greater than ever before.

The high license fight at Oceanside, San Diego county resulted in the adoption of an ordinance imposing a license tax of \$35 per month and requiring dealers to give a bond in the sum of \$1000.

The liquor dealers in San Diego county refuse to pay the county license tax in addition to the municipal tax imposed on their business. They claim it is not legal. The District Attorney will, however, attempt to enforce its payment.

A. Vignier, the importer, has received a large quantity of fine French wines and liquors during the fortnight. His importations of Cliquot champagnes would indicate that those popular brands were having a run, 536 cases having been received during the past two weeks.

The firm of Wm. Wolf & Co., importers will remove their place of business on January 1st, from their present quarters to 329 Market street, in the store now occupied by the California Wire Works Company. The removal will give the firm more room and the location is an excellent one.

Thomas Kirkpatrick of the firm of Moore, Hunt & Co., has been in the Puget Sound country for a couple of weeks trying to discover whether real estate or Jesse Moore whisky is having the biggest boom in that section. He thinks it's a neck-and-neck race with the odds in favor of the only Jesse Moore.

An inspection of our import tables will show that the champagne trade is booming. For the fortnight ending with the first week of this month, the importations amounted to 2226 cases. Of these 700 cases were "Pommery Sec" and 400 cases "Roederer," the remainder being distributed among other brands.

Judge Gregg, of San Luis Obispo, has decided that a county cannot collect license within the limits of an incorporated city, and the Supreme Court is to be asked to pass upon the question. If Judge Gregg's decision be sustained the wholesale and retail dealers of the State will be relieved of an onerous and unjust burden.

The card of Shea, Boqueraz & Co., the well-known wholesale wine and liquor dealers, appears in this issue of the MERCHANT AND VITICULTURIST. The house is one of the oldest and most conservative in the trade and is widely known throughout the Pacific coast not only for fair dealing but for the fine quality of its goods. Messrs. Shea, Boqueraz & Co., specialists in the whisky line are the famous "Tea-Kettle" and "Golden" brands.

Newman & Levinson's, of 129 and 131 Kearny street, San Francisco, carry the most complete assortment of materials for fancy work on the Pacific Coast. Ladies can see something entirely new in fancy work at this establishment this week.

THE "ECLIPSE" TRADE MARK.

Messrs. Haraszthy & Co., proprietors of the well-known "Eclipse" champagne, have begun suit in the Superior Court against Armstrong & Dohn, of Santa Rosa, for infringement of their "Eclipse" trade mark, and by reference to their complaint and the illustrations showing the manner of the alleged infringement, on page nine of this issue, it will be seen that the complainants have good cause for action at law. This fact will be better appreciated when it is understood that not only the style of the label, but that of the letters of the firm name, etc., were originated by Mr. Haraszthy, and there is, therefore, no such type made by any type founder. The gold lines around the label have been imitated as well as the familiar red bronze medallion which appears on every bottle of "Eclipse." In short, with the exception of the use of the word "Eclipse," appearances indicate that the defendants endeavored to produce as near a fac simile of the Eclipse bottles, labels, medallions, gold foil, etc., as possible.

The trade having thus been warned need not be deceived by an imitation article.

KENTUCKY SENTIMENT.

We have repeatedly asserted in these columns that the Kentucky distillers as a body were not opposed to the granting of relief by Congress to the sweet wine makers of California, or to the extension of the bonding period of brandy, if the eastern distillers were accorded similar concessions in the matter of bonding. That we were justified in making these assertions is shown by the following editorial from the Louisville Wine and Spirit Bulletin, which is a recognized authority on matters pertaining to the interests of the distillers of Kentucky:

"We would say in reference to the foregoing, which we copy from the MERCHANT AND VITICULTURIST, of San Francisco, that we heartily endorse any effort that may be made to extend the bonded period on brandy fully as much as to extend it on whisky, and think it would be unjust to give one a privilege the other was not permitted to enjoy. As regards free brandy for fortifying wines, we are unable to see anything save ignorance and prejudice that could stand in the way of congress granting such a right to our vineyardists. We might also add that stupidity alone stands in the way of free alcohol for the arts."

OUR GAZETTE.

We feel justified in calling the attention of the trade to the completeness and reliability of the gazette published in each issue of this journal. It includes all the business changes in the wholesale and retail wine and liquor trade of the Pacific States and territories, as well as in the viticultural industry of California. It is unquestionably the best and most complete department of the kind published in the United States, a fact that will be readily recognized by reference to similar papers in the East that make a gazette of this kind one of their principal features. It is certainly a valuable feature of the MERCHANT AND VITICULTURIST, and that its worth is appreciated by our patrons is proved by the many words of praise that are bestowed upon it.

We propose to maintain the high standard of excellence of this department, and have it as thorough as careful correspondents can make it.

Cuttings of Resistant (Riparia) Vines at a bargain. J. S. Bunnell, Room 19, 35 New Montgomery St.

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A Magnificent Rich Wine, Perfection of a Dry Wine.

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AN EXCELLENT OUTLOOK.

E. C. Priber Tells of His Eastern Trip.

E. C. Priber, of the Napa Valley Wine Company, who has been in the East several weeks on a business trip, returned during the fortnight bringing much information that will be of interest to the wine men of California.

"I visited St. Louis, Chicago and New Orleans," said Mr. Priber to a representative of the *MERCHANT AND VITICULTURIST*, "and after carefully looking the field over, I am prepared to say that in my opinion the outlook for the California wine industry is excellent. There are many things to warrant this conclusion, particularly the facts that we have a short crop, that the demand for California wines is rapidly increasing, and that there is a ready sale for good sound wines. All these circumstances I consider very encouraging, but at the same time I found some conditions that were not so cheering. For instance, I went to prominent dealers in California wines in New Orleans and other cities, and when I broached the subject of handling the products of our company, they said they liked our wines very much, and that they could readily dispose of them at a good figure if we would allow them to be sold under a foreign label. This, however, is a practice we have never permitted and do not propose to in the future, and it would be a great help to the business if everybody engaged in the business would adopt the same policy and strictly adhere to it. From my experience in the East I am convinced more than ever that we are to have prosperity for our industry, it must be established on brands—have a reputation as the products of California vineyards. With the quality of wine we are now producing a great market can be made for them if we can get them into the hands of the consumer under true labels. Those in the East, who know anything about California excellence, and particularly the distributors, acknowledge their excellence, but they say that the Americans, as a rule, cannot appreciate the fine qualities of our wines unless they come from a bottle that masquerades under a foreign label. This lack of patriotism—lack of pride—is one of the principal, if not the chief, obstacle in the general introduction of our wines at home. This remark does not apply to Californians, for they are not affected in this way, but it applies to all the rest of the country. As an example: The great American railway systems are owned by Americans, but you may travel all over the land in their dining cars and you will not find California wines on their wine lists. If they do sell it, it is under a foreign label. This same prejudice is to be found in nearly all the leading hotels of the East. In Chicago I had a talk with the manager of one of the big caravansaries and asked him why he did not carry California wines on his wine list. He replied that there was no demand for it, notwithstanding it was good wine. I offered to send him a few sample cases if he would place the wines on his list.

"Well," said he, "what could I charge for it. If I put the price at fifty cents, my guests would say it was too cheap to be good, and if I made it \$1.00 or \$1.50, they would say it was impudence to charge such a price for California wine."

That is the way it goes. Our wine is either too cheap or too dear for a great many people who worship the alleged for-

eign product, but I am satisfied that our wines, on their merits, are dispelling this feeling.

One of the best indications I met with on my journey was the fact that there is an increased demand for the better qualities of wine, showing that the consumers of our vintages are acquiring more critical tastes. That is the kind of a demand we want to foster, for California will be able to supply it, and people who once become acquainted with our best wines will not go to a foreign labeled bottle to satisfy their wants.

"In conclusion I would say that while the present situation is highly encouraging, I think it is the duty of the press to persistently urge upon Americans who drink wine to patronize the products of the industry of their own people, in preference to imported or alleged wines of foreign lands."

PROHIBITION NOTES.

The people have amply demonstrated that they are onto the fact that prohibition doesn't prohibit, nor protection protect. No two greater truths were ever learned.—*Burlington Gazette*.

In Iowa a mere suspicion is almost enough to convict a man of liquor selling. Yet after these years of constant effort and constant additions to the laws, the prohibition laws are a dead letter in a fourth of the State, and probably far from prohibitory in the rest of the State.—*Milwaukee Sentinel*.

Resubmission in Kansas is spreading from the cities into the country. It will be the issue in the election of the next legislature, and there is a sentiment in the United States Senate waiting for the republican shrewd enough and courageous enough to lead the rebellion.—*Kansas City Times*.

The law has been rigorously enforced in most localities of Iowa, and now, after a five years' experience with it, under the most favorable conditions, it appears to be conceded that the law will be repealed. If prohibition cannot thrive in a State like Iowa, it isn't likely to anywhere.—*Boston Herald*.

Though ultra-prohibitionists may not realize it, their task is finished. The utmost of possible accomplishment upon their part has been attained. They will remain in the field, no doubt, because of the narrowness of their inability to understand the many-sidedness of human nature. Because they are virtuous shall there be no more cakes and ale? Because they are teetotalers shall genuine temperance in the use of stimulants be denied by proper laws?—*Chicago Times*.

BEER IN FOREIGN COUNTRIES.

The Vienna *Gambrinus* publishes a table of European breweries and their output for the year 1887. The whole number of breweries in Europe was 50,801, and the production of beer and ale amounted to about 1,580,000,000 gallons. The taxes collected from this sea of beer amounted to about \$130,000,000. The malt used weighed about 740,000 tons, and the hops 110,000 tons. Germany alone contained 26,143 breweries, producing 1,188,000,000 gallons, while Austria-Hungary had only 1,979 breweries, producing 354,000,000 gallons. The figures relating to the production per capita show that the smallest quantity, one litre per head, the litre being a little more than a quart, is in Russia and Roumania. Greece shows 2½ litres; Russia, 4 3/5; France, 31; Switzerland, 40; Denmark, 63; Germany, 73; Upper Austria, 116; Lower Austria, 121; Belgium, 150; Wurtemberg, 218, and the kingdom of Bavaria leads all competitors, with 248 litres, or nearly 65½ gallons, for every man, woman and child in the country.

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54, 56, 58, 60 and 62 East 3d Street,
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Fruit Brandies and Liqueurs,
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AMERICAN AND FRENCH STYLE.

CASED GOODS OF ALL DESCRIPTIONS.

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We guarantee ours according to Government sale. Insure 85c. on the 100 dollars. Our warehouse is of brick with iron roof and shutters. Facilities are such as to insure prompt shipment by rail on through bills of lading.

THE TEA-POT STATE.

The Way Prohibition Works in North Dakota.

Last fall the Prohibitionists made a great fight and nearly bankrupted their party's national treasury in order to inflict constitutional Prohibition on the young States of Dakota. They succeeded in doing so and have ever since been pounding their tomatoes and filling the air with vociferations over their victory. From the experience of a well-known wholesaler who recently made a trip to the east, it seems that in North Dakota the Prohibition law works in the same old "wet" way that characterizes its operation in Kansas, Maine and Iowa. While passing through the new State the train stopped at a thriving town, and the gentleman above referred to seeing an inviting looking establishment opposite the depot, invited a fellow traveler to step over and have some refreshments. The latter smiled and accepting the invitation, the twin were soon standing before a bar in a place that looked very much like a saloon, with the exception that there were no bottles or glasses in sight.

Before the order was given the white-aproned chap behind the counter set down a couple of coffee cups, with the usual query—

"What will it be gentlemen?"

The Californian said a little whisky would do him, and his friend called for brandy. The order was immediately followed by the appearance of two ordinary earthen tea-pots on the bar.

"You misunderstood me," said the man from San Francisco. "I did not ask for tea, I said whisky."

"You will have to drink that or nothing," was the reply.

Seeing that his companion was pouring something from the tea-pot that looked like weak tea, the Californian followed his example.

"I poured out a bumper," said the latter in referring to the incident, "and when I got it to my mouth, haug me if it wasn't a pretty fair quality of whisky. I said not a word but paid my money and when we got back to the smoker, I asked my companion what kind of a game the people of that town were trying to play on travelers, and why whisky was not sold from bottles and glasses."

"Oh! the tea-pot plan is the fashion all over the Dakotas," was the reply.

"Well," said I, "blame me if I can see any sense in it."

"That is because you have forgotten that this is a Prohibition State," said he; "and so I had, for that solved the mystery."

ANOTHER SEIZURE.

The Fresno Vineyard Company's Plant to Revenue Officer's Hands.

A dispatch from Fresno announces that Revenue Agents have seized the plant of the Fresno Vineyard Company for alleged violation of the Revenue laws. The charge is made that a large quantity of un-stamped brandy has been used in the fortification of sweet wines. The distillery is now in the custody of a Government keeper and it is probable that the merits of the case will be decided in the United States District Court.

L. P. Drexler, President of the Fresno Vineyard Company, declares that there is no foundation for the allegations or the seizure, and that the action of the Revenue officers is due to the false representations of a discharged employe who is attempting to extort blackmail. Mr. Drexler anticipates no serious trouble as a result of the seizure.

FALL OF ITALIAN WINES.

How the Trade is Being Fostered in Various Countries.

(Translated from *La Vigne Francaise* for the MERCHANT AND VITICULTURIST.)

Under this title there appeared in a recent number of the *Il Collettore*, an article which cannot fail to attract the attention of our viticulturists, considering that the Italian wines are being placed on the markets, when heretofore we believed ourselves to have exclusive control.

The government statistics of Italy show that during the first four months of 1889, the exports of wine were 573,110 hectolitres as compared with 1,030,471 hectolitres for the corresponding time in 1888, but this state of things shows little except that the trade breach between France and Italy is wider than ever. The exports from Italy during the first four months of the year were as follows:

	Hectoliters.
January.....	108,334
February.....	131,405
March.....	159,057
April.....	174,315

The exports to different countries were as follows and these figures are important showing as they do how the Italians have cut into our commerce. In every instance there is an increase except to France and Great Britain:

	1888.	1889.
France.....	729,180	82,002
Austria.....	3,310	12,600
Germany.....	25,645	65,918
Great Britain.....	57,330	11,111
Greece, etc.....	30,199	32,983
Switzerland.....	66,251	140,262
Africa.....	22,396	27,568
North America.....	21,432	42,795
South and Central America.....	50,922	135,599
Various.....	33,797	21,572

Total.....1,030,471 573,110

Perhaps the most significant of these figures to California producers and dealers are those showing the increase in the quantity of wine sent to Central and South America. The wine industry of California looks for a market in the countries to the south and past experience shows that there is a market and an excellent one at that, wherever wine of good and superior quality are properly pushed for sale. In general terms it may be stated that we look to the Central and South American States to take much of our wine. We have the New York and other markets pretty well in hand as statistics prove and there is a fine, if undeveloped field to the south for us.

WINE AND BRANDY OVERLAND.

The overland shipments of wine by the Southern Pacific Company's lines during the month of November were as follows:

San Francisco.....	374,441 gallons.
Oakland.....	12,245 "
Sacramento.....	48,654 "
San Jose.....	35,164 "
Stockton.....	13,936 "
Los Angeles.....	10,874 "
Colton.....	20,855 "

Total..... 516,173 "

The brassy shipments were:

San Francisco.....	11,313 gallons.
Los Angeles.....	848 "
Colton.....	6,699 "
Sacramento.....	9,136 "
San Jose.....	2,195 "

Total..... 30,171 "

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

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DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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HEALDSBURG, Sonoma Co.....A. BALTZELL
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STOCKTON.....WM. H. ROBINSON
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MONDAY.....DECEMBER 23, 1889

THE MARKET.

The almost incessant downpour of rain throughout the State during the fortnight has had a depressing effect on general business as shown by the clearings of the San Francisco clearing house, which for the week ending December 12th, amounted to \$16,093,463, and for the week ending December 19th, \$17,292,468. However, a compensating revival is looked for with the advent of fair weather.

The situation in the wine market remains unchanged from what it was two weeks ago. As is usual at the close of the year, business is quiet, although prices remain firm. Very little of '89 wine is offering, holders being generally impressed with the idea that this vintage is destined to command much better prices within the next few months. At the same time buyers are not showing any great anxiety to buy at the present time, but the indications are that trade will liven up with the beginning of the new year.

The great storm has had its effect on the whisky trade, which has been comparatively quiet during the fortnight. Still dealers do not complain, for the reason that business has been as good as could be expected under the circumstances.

Kentucky whiskies continue to be "gilt-edged" goods, and the holders of any considerable quantity of any of the standard brands of proper age are in a very satisfactory frame of mind. As for straight whiskies, prices continue to climb at the same steady pace that has been held by these goods during the past few months.

Eastern and Kentucky ryes remain stiff in price and out their usual figure in the market.

The champagne market is booming and the volume of imports indicates that there is a growing demand on this coast for sparkling wines.

TIME FOR UNITED ACTION.

The action of the State Viticultural Commission at their recent semi-annual meeting, with reference to the sweet wine question and the wants of the wine men of California, will, without doubt, receive the general commendation of those interested in the industry. We believe that the wine growers and brandy makers of this State will concede that such men as Commissioners Wetmore, Krug, Doyle, Manlove, West and De Turk are competent to safely direct the contest that is to be made in Congress to secure the passage of the proposed bills in the interest of the sweet wine and brandy makers. The policy outlined by them, as set forth in the resolutions which appear in the report of the proceedings of the commission in another column, is sound, and the statement of the wants of this branch of the viticultural industry is pointed and reasonable.

While we recognize the praise-worthiness of the purpose which led to the organization of the Viticultural Protective League, yet we believe that the prayer to Congress for the relief of our wine men should properly come from the State organization as being officially representative of the viticultural interests, and that the approaching struggle should be under the conduct of that body.

It appears that there was only one important point of difference in the proposed line of action of the Protective League and the Commission—namely, the concession, if need be, to secure the passage of the sweet wine bill, of the right to use any kind of spirits in the fortification of sweet wines. It was this point upon which Commissioner Shorb disagreed with his colleagues in the Commission, and which led him to cast his vote against the resolutions that were adopted. At that time Mr. Shorb earnestly believed that his policy was the true one, but we understand that after giving the subject more mature consideration, he has concluded to unite with the Commission on the policy outlined, and to contend for fruit spirits or nothing for free fortification. This we think is as it should be, and the Commission is to be congratulated upon the conversion of Mr. Shorb to their view of the case. He will prove an able co-laborer and may be depended upon to perform valuable services in the coming contest.

There are still other sweet wine makers who favor this proposed alternative concession rather than not have free fruit spirits for fortification, but we think that future developments will convince them that their anxiety for relief has got the better of their good judgment.

The sweet wine men have for some time labored under a heavy handicap, but from our standpoint it looks as though the passage of a law permitting the use of any kind of spirits for fortification would be practically the beginning of the end of the sweet wine industry of this State, and that henceforth the production of "California sweet wines" would be transferred to the East. No one conversant with the subject need be told that grape brandy that costs from fifty to sixty cents per gallon cannot be successfully used for fortifying purposes in competition with corn spirits that cost twenty-five or thirty cents per gallon; and the inequality becomes more evident when it is remembered that the cost of transportation would have to be added to the price of the wine produced in this State. Our sweet wine makers cannot afford to econ-

pass their own ruin in this way, and we do not believe they will offer to take any such risk.

For the foregoing reasons and for the success of the present movement, we believe that the ends of all concerned would be best subserved if the wine men of the whole State would rally under the leadership of the State Viticultural Commission, and make a united fight for the legislation so much desired.

PROHIBITION'S BACKSET.

The slim majorities by which the Prohibitionists succeeded in dragging the two Dakotas into their ranks, made that victory of little consequence when it is compared with the crushing Waterloo the third party met in the elections in Pennsylvania, Connecticut and other Eastern States. As for Iowa, where Prohibition has been given a thorough test on its supposed merits, the recent vote of the people of that State, which is conceded to have been a complete repudiation of the prohibitive doctrine and in favor of the license system, was a blow from which the cause of Prohibition will not recover for a quarter of a century, if it ever does. Ohio's sensible citizens also administered a sound rebuke to the fanaticism of these benighted people, to whom the light of reason is unknown when considering the liquor question.

To the Prohibitionists of the Buckeye State nothing was held sacred, for they proposed to pass laws that made it a crime to import wine into the State even for sacramental purposes, thus depriving citizens not only of their natural, but religious privileges, and disputing their right to worship God according to the dictates of their own consciences.

The defeat which resulted from this campaign of the fanatics, has been an instructive lesson to the masses of thinking people, but we fear that the blindness of our Prohibition friends will not permit them to see the point.

The last knockout received by them was due to the action of the Roman Catholic convention at Baltimore, which declared in favor of temperance license and regulation, and against the doctrine of Prohibition. The fact is that there is now no need for prohibitive laws for the Americans as a people are growing more temperate in their habits, and the same may be said of the world at large. Less than a half century ago, drunkenness prevailed to an alarming extent in the United States, but at the present time it is comparatively rare except in such States as Maine, Kansas and Iowa, where Prohibitive laws are now in force, and where it notoriously exists to a greater extent than in States like California, New York and Pennsylvania, that are fortunate in the possession of license laws.

THEY WILL "TACKLE" CONGRESS.

The prohibition question promises to figure in the discussions of the United States Senate in the present session. Having put prohibition in her constitution, South Dakota now proposes, through Senator Moody, to ask the United States to step in and refuse to issue federal licenses to sell liquor there. The plan of Senator Moody is to call to the aid of the prohibitory law to assist in its enforcement all the machinery of the government, its marshals and deputies, its judges and district attorneys. The assurance of South Dakota and its Senator exceeds their good judgment, and when congress has finished the consideration of the measure above referred to, they will find that they have been thoroughly and effectually sat upon. The government, unlike the prohibitionists, has not gone daft on the liquor question, and is not likely to.

BRANDS AND REPUTATION.

The interview with E. C. Priber, of the Napa Valley Wine Company, which appears in this issue, and in which he relates his experience and conclusions from a trip to the East, will be read with interest by the wine men of this State. Mr. Priber's observation confirm the oft-repeated assertions that have been made in the editorial columns of this journal, to the effect that the future prosperity of the California wine industry must depend largely on a reputation to be established by the introduction of brands. Those who are unable to recognize the truth of these remarks, have only to look to France for the proof thereof. One-half of the foundation of the French wine business is brands, and the other half is quality, and in this country the quality does not matter much as long as the American Franco-Maniac gets his wine under a well-known brand. In other words, he pays fifty cents per gallon impost for reputation, and with few exceptions gets no better article than is produced in this State. The big eastern hotels and the dining cars of the great railways do not serve California wines to their patrons, except under foreign labels, because "there is no demand for it," and when it is given a place on their wine lists it is not as a brand, but as "California wine."

These are the circumstances that have handicapped the wine industry of this State, and they will continue to do so till we have made the fight which will give our wines the reputation that need not fear competition with that of the vintages of France. That that time will come we feel perfectly assured, and the sooner the better for the industry.

As for the present, Mr. Priber, like all others who are conversant with the situation in the wine market, finds the prospect very satisfactory.

OUR CONGRESSMEN'S OPPORTUNITY

Speaker Reed has honored California by placing Congressman McKenna on the Ways and Means Committee, and Morrow on the Committee on Appropriations. As the former committee practically decides the fate of all bills affecting the National revenues, McKenna will have a chance to show what kind of stuff he is made of, by assisting the proposed sweet wine bill through that committee. There is no evident reason why this measure should not be passed, and the people of California, and particularly those engaged in the viticultural industry, will hold him largely responsible if it meets with defeat. Congressman Morrow will certainly do all he can to further the interests of the wine men of California, but Vandever has shown a decided tendency to train with the Prohibitionists in their fight to do away with the Internal Revenue system, and this is a condemnation against which the viticulturists of this State will fight to the bitter end. In view of the uncertainty of Mr. Vandever's position on the sweet wine question, we would suggest to the wine men of Southern California that if they have any means of bringing him into leading strings, they had best employ it before he has an opportunity to do the industry and himself damage. Mr. McKenna's position to do the wine makers a lasting benefit is bettered by the fact that he is chairman of the sub committee on Internal Revenue revision.

ECLIPSE CHAMPAGNE.

ARPAD HARASZTHY & CO., PROTECTING THEIR TRADE MARK.

They Sue Armstrong & Dohn of Santa Rosa For Infringement—An Example of the Imitation.

In the Superior Court of the City and County of San Francisco, State of California.

ARPAD HARASZTHY and HENRY EPSTEIN, partners doing business under the firm name and style of ARPAD HARASZTHY & Co. Plaintiffs.

vs.

RUDOLPH ARMSTRONG and GEORGE E. DOHN, partners doing business under the firm name and style of ARMSTRONG & DOHN, and OTTO SCHONING and O. E. OLSEN, partners doing business under the firm name and style of GALLOWAY LITHOGRAPHING COMPANY. Defendants.

COMPLAINT.

Plaintiffs above named complain of the defendants above named and for cause of action allege:

I. The plaintiffs are and have been during all the times herein mentioned partners doing business under the firm name and style of Arpad Haraszthy & Co., and engaged in manufacturing and selling, among other wines, a California champagne of superior quality and purity known as Eclipse champagne.

II. That during the whole of said period of such manufacture and sale plaintiffs have exclusively used a certain trade mark and name for said champagne, and that said trade mark and name were and are certain labels for bottles with the words "Extra Dry, Arpad Haraszthy & Co., Eclipse Extra Dry," and other designs, imprinted and engraved thereon, of the form, colors and device of which the labels represented upon the figure of a bottle, hereto attached marked exhibit A, and made part of this complaint, are copies.

III. That under and by said trade mark and labels, said Eclipse champagne put up in bottles has become widely known, and a large demand has grown up for it in the State of California and elsewhere.

IV. That said trade mark and labels are now and have been for several years last past known to a large number of persons engaged in the purchase and sale of champagne, and to a much larger number of purchasers of champagnes in the State of California and elsewhere, as the peculiar and distinguishing mark of champagne manufactured and sold by plaintiffs.

V. That said Eclipse champagne commands, and has for a long time commanded a ready and extensive sale in said State and elsewhere, and plaintiffs have, during its existence, derived large profits from the sale of said Eclipse champagne so manufactured by them and bearing said trade marks and labels which has been sold by them to merchants and purchasers in said State and elsewhere in large quantities.

VI. That for the purpose of distinguishing their champagne so put up from other champagnes and from other inferior wines which are given a champagne affect by the introduction of gas therein, plaintiffs adopted and used said trade mark, name and labels, and caused them to be printed and engraved as aforesaid, and placed on such bottle of champagne manufactured and sold by plaintiffs.

VII. That defendants, Rudolph Arm-

strong and George E. Dohn, are and have been for more than six months last past partners doing business under the firm name and style of Armstrong & Dohn.

VIII. That as plaintiffs are informed and believe and so allege, the defendants Armstrong & Dohn have for some time past, to wit: About six months or more, and still are, in the habit of manufacturing a still wine having gas introduced therein to give it a champagne effect, inferior in purity and quality to plaintiff's champagne, which is a natural champagne effervescent without the introduction of gas therein, and defendants have been and are selling the same put up in bottles which are gotten up and labeled in close outward resemblance to and imitation of plaintiff's bottles and labels; and that said defendants in order to injure and defraud plaintiffs, with a view of selling and passing off such spuri-

ously sold by the defendants, Armstrong & Dohn, and stamped with said counterfeit and fraudulent labels, have been for a considerable time to wit: Six months or more last past, and still are by said defendants or through their means and contrivance, sold to merchants and others, and passed off on purchasers as and for the genuine Eclipse champagne of plaintiff's manufacture, and the defendants have, by means of such fraudulent conduct knowingly and willfully, realized and obtained large profits, and that said defendants, Armstrong & Dohn, ought to account to plaintiffs for the amount of all profits so realized and obtained by them.

XI. The defendants, Otto Schoning and O. E. Olsen, are and have been during more than six months last past, partners doing business at the said City and County of San Francisco, under the firm name and style of Galloway Lithographing Company.

XII. That as plaintiffs are informed and

to said Armstrong & Dohn, all of which has been and will be in fraud of plaintiffs and to their great and irreparable injury and damage.

XIII. That as plaintiffs allege on their information and belief, defendants have in their possession and under their control said plates, stamps and dies, and also a great many of said counterfeit and fraudulent labels and that said plates, stamps and dies and labels ought to be delivered up, that said counterfeit and fraudulent marks thereon may be erased and cancelled or in case the same cannot be erased and cancelled, that said labels may be destroyed at the expense of defendants.

XIV. That as plaintiffs allege on their information and belief the defendants have in their possession, custody or power divers books, books of account, accounts, receipts, papers, writings and documents relating to the matters herein before set forth, from which, if produced, the truth of such matters would appear and that defendants ought to produce the same for the usual purpose.

XV. That plaintiffs' claim of said trade mark and name was filed for record in the office of the Secretary of State of the State of California, November 26, 1889.

Wherefore plaintiffs pray judgment:

1. That the defendants and each of them be restrained and enjoined from manufacturing or using said plates, stamps, and dies, or printing, engraving or stamping said counterfeit and fraudulent labels.

2. That the defendants, Armstrong & Dohn, and their agents, servants, and employees, may be enjoined and restrained from manufacturing or selling, or offering for sale, directly or indirectly, any bottles, or bottles of wine, bearing said counterfeit and fraudulent labels and trade marks, or any of them, or bearing any label, printing or device in such manner as to be colorable imitations of plaintiffs' trade marks and labels, or any of them, or contrived, devised, calculated or intended to deceive, mislead or entrap purchasers or others into purchasing defendants wine bearing such counterfeit or imitative labels; stamps, designs, devices or trade marks, as and for the genuine champagne manufactured and sold by defendants.

3. That an account may be taken of the profits made by the defendants from the sale by it of wine bearing said counterfeit labels or any of them, or any other label or stamp in imitation or counterfeit of plaintiffs' trade marks or labels, and that defendants may be decreed to pay to plaintiff such amount as may upon the taking of such an account shall be found to be the profits so made by defendants.

4. That the loss sustained by plaintiffs in their business by reason of the sales by defendants of spurious champagnes of an inferior quality as sold, printed, stamped or impressed with such fraudulent and counterfeit labels and trade marks may be ascertained and that the defendants be ordered to pay the amount thereof to plaintiffs.

5. That defendants may be compelled to deliver up, under the direction of this Court, all such counterfeit and fraudulent plates, stamps, dies, and labels in their possession or under their control, which are printed, stamped, engraved or impressed in imitation of plaintiffs' labels and trade marks, and that all such trade marks may be erased and cancelled and that in case the same cannot be erased and cancelled that said labels be destroyed at the expense and cost of defendants.

6. That plaintiffs may have such other and further relief as may be equitable and for costs of suit.

HAGGIN, VAN NESS & DIBBLE,
Attorneys for Plaintiffs.

State of California,

City and County of San Francisco. } SS.
ARPAD HARASZTHY, being duly sworn, deposes and says:

That he is one of the plaintiffs in the above entitled action; that he read the foregoing complaint and knows the contents thereof, that the same is true of his own knowledge, except as to those matters that are therein stated on his information or belief and that as to those matters he believes it to be true.

Subscribed and sworn to before me this 12th day of December 1889.

HENRY C. DEGER,
Notary Public.



EXHIBIT "A."

EXHIBIT "B."

ous champagne as being the genuine champagne manufactured by plaintiffs, prints or causes to be printed and engraved and placed upon said defendant's bottles of wine so manufactured and sold by defendants, labels and words devised in close imitation of plaintiffs said trade mark and labels.

IX. That said counterfeit and fraudulent labels are in design, device, form and arrangement substantially like and in many respects identical with the form and arrangement of plaintiffs' labels, and are placed on said defendant's bottles in the precise position occupied by plaintiffs' labels on his bottles, and a copy of the same is hereto attached, marked exhibit B, and made a part of this complaint.

X. That, as plaintiffs are informed and believe and so allege, large quantities of such spurious wine are manufactured and

believe and so allege said last named defendants at the instance and request of, and in collusion with, said Armstrong & Dohn have wrongfully and fraudulently manufactured and used, and now have in their possession plates, stamps and dies, from which they have printed, stamped and engraved the counterfeit and fraudulent labels herein mentioned and described and delivered the same to said Armstrong & Dohn with intent that the same should be wrongfully and fraudulently used by said defendants, Armstrong & Dohn in the manner herein set forth and said defendants, Schoning and Olsen, partners doing business as aforesaid threaten and will, unless restrained by this Honorable Court, continue to manufacture and use such plates, stamps and dies, and print, stamp and engrave said counterfeit and fraudulent labels and to deliver the same

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Sheehy & Bradley, saloon, Denver, Colo., dissolved.
 Lucas & Mahler, saloon, Denver, Colo., dissolved.
 McCanley & Young, restaurant, San Francisco, Cal., dissolved.
 Hanson & King, saloon, Wardner, Idaho, dissolved; L. King continues.
 Knight & Moore, saloon, Waterville, Wash., dissolved.
 Montez, Valdez & Archuleta, saloon, Malachite, Colo., dissolved.
 McCorkle & Tate, saloon, Walsenburg, Colo., succeeded by McCorkle & Lacombe.
 A. G. Ferera, restaurant, Fresno, Cal., succeeded by Ferera Bros.
 M. Kellerman & Co., saloon, Clayton, N. M., dissolved.
 Turner & Beatty, restaurant, Trinidad, Colo., succeeded by Beatty & White.
 Kuhle & Miller, saloon, etc., Oakland, Cal., dissolved.
 Wright & Gravae, saloon, Douglas City, Wash., succeeded by Gravae & Kirch.
 B. Brown and S. Buffo, saloons, Gallup, N. M., consolidated.
 Parker & Warren, saloon, Las Vegas, N. M., dissolved.

Failures, Attachments, Etc.

Blackfurn & Flaig, saloon, Salt Lake, Utah, receiver appointed.
 G. Speda, restaurant, Los Angeles, Cal., attached.
 C. C. Russell, hotel, Milton, Cal., attached.
 W. F. McNatt & Co., liquors, Seattle, Wash., attached.
 John Lutenburger, saloon, San Francisco, Cal., attached.
 J. D. Machado and J. F. Figuero, saloon, Ballona, Cal., attached.
 E. T. McGinnis, saloon, Los Angeles, Cal., assigned.
 Frank Hughes, restaurant, Anaconda, Mont., attached.
 Dennis Hayes, saloon, East Helena, Mont., attached.
 W. J. Collins, saloon, Wickes, Mont., attached.
 A. A. Brunawick, saloon, Los Angeles, Cal., petition in insolvency.
 M. Regan, saloon, Sacramento, Cal., attached.
 C. H. White, restaurant, Fresno, Cal., petition in insolvency.
 G. Schade, saloon, Los Angeles, Cal., attached.
 Wm. Stone & Co., saloon, San Francisco, Cal., attached.
 E. W. Doane, hotel, Los Angeles, Cal., attached.
 L. L. Batty, hotel, Los Angeles, Cal., in insolvency.
 W. D. Rodgers, hotel, Los Angeles, Cal., in insolvency.
 Andrews & Hoskins, saloon, Marysville, Cal., attached.
 Baker & Majors, saloon, Missoula, Mont., attached.
 J. Vesser, restaurant, Fort Bragg, Cal., attached.
 T. Walker, restaurant, Los Angeles, Cal., attached.
 G. Merrett, restaurant, San Francisco, Cal., attached.
 C. F. Samman, saloon, Los Angeles, Cal., attached.

Sold Out.

W. Wall, saloon, Denver, Colo.
 D. Spoor, saloon, Port Townsend, Wash., sold to A. W. Tubbs.
 Nash & Shirley, hotel, Hollister, Cal.
 J. S. Daly, saloon, Sacramento, Cal.
 Stadlander Bros., saloon, Denver, Colo.
 H. M. Cook, saloon, Boulder valley, Mont., sold to Graham & Co.
 Charles Messenger, restaurant, Helena, Mont., bill of sale \$400.
 Hill & O'Neill, saloon, Wickes, Mont., sold to F. Hottinger.
 J. A. Chavez, saloon, Los Angeles, Cal., sold to J. B. Baggett.
 Peter Hoffman, saloon, Los Angeles, Cal., sold to J. Millard.
 Mrs. John Hopper, hotel, Santa Maria, Cal., sold to Mrs. M. P. Smith.

Wm. Reid, saloon, Tucson, Ariz., sold to John Denny.
 J. Loucka, hotel, San Jose, Cal., sold to C. H. Corey.
 W. M. Gribble, saloon, Canon city, Colo.
 D. E. Gallup, billiards, Salida, Colo.
 G. Thede, hotel, Lava, Cal., sold to A. Gerschens.
 A. Tyner, saloon, Yuma, Ariz.
 N. Vincent & Son, hotel, San Jose, Cal., sold to A. F. Onimet.
 Cattani & Zogmeister, saloon, Blossburg, N. M.
 Dietz, saloon, Oakland, Cal., sold to Hugo Fugel.
 J. W. Briggs, saloon, Modesto, Cal., sold to Davin & Pelliaon.
 John Guth, saloon, Denver, Colo.
 T. F. Schroth, saloon, Denver, Colo.
 T. H. Walker, restaurant, Los Angeles, Cal., sold out and left.
 J. Dunouth, saloon, Sacramento, Cal.
 C. N. Babcock, hotel, Watsburg, Wash., succeeded by A. L. Methany.
 A. Manitzsch, saloon, Denver, Colo.
 W. S. Burdick, saloon, Kalama, Wash., sold to E. Marlow.
 J. E. Carlson, hotel, Mendocino, Cal., sold to E. C. Buell.
 A. Robinson, hotel, Rutherford, Cal.
 W. Shoemaker, saloon, Los Angeles, Cal., to Hans Forster.
 P. Sommer, saloon, San Margarita, Cal., to Bean Bros.
 J. J. Meherin, saloon, Arroyo Grande, Cal.
 A. R. Davenport, restaurant, Denver, Colo.
 E. P. Hopkins, saloon, Trinidad, Colo.
 J. A. Henninger, hotel, Oakland, Cal., to J. H. Thomas.
 T. Cain, saloon, Boulder, Colo., to F. Welmer.

Burned Out.

W. Becker, Santa Rosa, Cal., damaged.
 Philip Morsehead, saloon, Santa Rosa, Cal.
 Petr Cassidy, saloon, San Diego, Cal.
 L. Christmas, wine cellar, Napa, Cal., damaged.
 H. Habermehl, saloon, Selma, Cal., damaged.
 G. Muhlenbach, hotel, Tacoma, Wash.

Out of Business.

Henry Quellan, saloon, Oakland, Cal.
 Lynch & Johnson, hotel, Provo, Utah.
 A. A. Seagrave, hotel, Seattle, Wash.
 G. Wilson, hotel, Sehome, Wash.
 R. E. Miesner, hotel, Lockeford, Cal.
 Dempsey Bros., saloon, San Margarita, Cal.
 F. R. Nellis, saloon, Williams, Ariz.

Deceased.

J. Sound, saloon, Rocklin, Cal.
 C. Deffner, saloon, St. Helena, Cal.
 Trippett & Phillips, saloon, Rockvale, Colo., G. Trippett deceased.
 H. Cavagaro, hotel, Napa, Cal.
 C. T. Jones, saloon, Red Bluff, Cal.
 M. Fiskari, hotel, San Francisco, Cal.
 M. Ballabasich, restaurant, San Francisco, Cal.
 W. G. Mills, restaurant, Ashland, Or.
 W. J. Cady, liquors, San Francisco, Cal.

Deeds and Transfers.

John Gagen, saloon, Pendleton, Or., gave deed \$900.
 L. Collins, hotel, San Diego, Cal., bill of sale to J. E. Corwn.
 J. J. Hunt, saloon, etc., Port Townsend, gave deed \$3128.
 L. F. Wherry, saloon, Port Townsend, Wash., gave deed \$500.
 S. H. Mulligan, hotel, Tijeras, N. M., trust deed \$200.
 Victor Soulis, saloon, Oakland, Cal., received deed \$5.
 J. M. Brereton, liquors, Oakland, Cal., gave deed \$9.
 S. H. Seymour & Co., Russ House, San Francisco, Cal., Seymour gave deed \$10.
 M. Dencke, vineyard, etc., Fresno, Cal., trust deed \$4000.
 W. J. Monteith, saloon, Albany, Or., gave deed \$5.
 A. Meister, saloon, Seattle, Wash., received deed \$1950.
 Wilber & Johnson, restaurant, Seattle, Wash., B. H. Wilber received deed \$600.

Braunachweiger & Co., liquors, San Francisco, Cal., H. Braunachweiger gave deed \$10.
 H. Westerfeld & Co., Potrero Yeast Co., San Francisco, Cal., Westerfeld gave deed \$1.
 D. N. Herger, hotel, etc., gave deed \$1000.
 Charles G. Kellogg, hotel, Pomona, Cal., gave deed for all property.
 W. F. Riedinger, restaurant, San Francisco, Cal., received deed \$5.
 James Gately, hotel, San Francisco, Cal., received deed \$5.
 J. P. Larrabee, restaurant, Denver, Colo., gave deed \$1500.
 M. Shackelford, hotel, Crawfordville, Or., gave deed \$50.
 C. Eisenbies, brewer, Port Townsend, Wash., gave deed \$2000.
 Proser & Morgan, restaurant, Seattle, Wash., Proser gave deed \$1.
 Miller & Bakenatock, saloon, Wash., Miller gave deed \$1000.
 G. Amba, saloon, Spokane Falls, Wash., gave deed \$5000.
 N. Di Mauro, saloon, Albuquerque, N. M., trust deed \$400.
 Henry Weinhard, Brewer, Portland, Or., received deed \$120,000.
 G. C. Munroe, saloon, Seattle, Wash., gave deed \$21,000.
 F. Marty, saloon, San Francisco, Cal., bill of sale \$1000.
 Geo. Foster, beer bottler and saloon, San Diego, Cal., gives bill of sale and assigns lease to E. A. Denicke.
 H. Russler, saloon, East Portland, Or., received deed \$2000.
 C. Kohler, saloon, Pendleton, Or., gave deed \$450.
 M. O'Leary, saloon, Portland, Or., gave deed \$10,400.
 G. Darveau, saloon, Pendleton, Or., gave deed \$2000.
 L. Feurer, Gambriana Brewing Co., Portland, Or., gave deed \$380.
 F. Gidner, saloon, Portland, Or., received deed \$260.

Rently Mortgages

O. Weacott, saloon, Guerneville, Cal., \$1000.
 Pacific Wine Co., wines, San Jose, Cal., \$30,000.
 W. H. Grasm, saloon, Santa Ana, Cal., \$250.
 Gambriana Brewing Co., brewers, Portland, Or., Lucia Feruzer \$20,000.
 J. F. Stewart, saloon, Oakland, Cal., wife \$850.
 Proser & Morgan, restaurant, Seattle, Wash., Proser \$1000.
 W. E. Hadley, hotel, San Diego, Cal., \$25,000.
 H. Russler, saloon, East Portland, Or., \$563.
 P. Parmentier, hotel, Pendleton, Or., \$827.
 R. Chinton, saloon, etc., Portland, Or., \$9450.
 Joseph Pierce, restaurant, Alameda, Cal., \$700.
 Wm. Kubnis, saloon, Oakland, Cal., \$2000.
 Louis Chartrand, hotel, Oakland, Cal., \$1500.
 David Hunter, saloon, Los Angeles, Cal., \$600.

Chattel Mortgages.

A. R. Holton, saloon, Pendleton, Or., \$300.
 F. Hall, saloon, Portland, Or., \$500.
 G. H. Lucan, saloon, Denver, Colo., \$1400.
 M. Probst, restaurant, Denver, Colo., \$650.
 K. Kenting, saloon, Leadville, Colo., \$123.
 Peter Anderson, restaurant, Leadville, Colo., \$250.
 B. Stephen, saloon, Gallup, N. M., \$525.
 Hall & Searfuss, saloon, Portland, Or., \$510.
 F. Shevlin & Co., saloon, Portland, Or., \$500.
 Charles Swanson & Co., hotel, East Helena, Mont., \$100.
 Rice & Olsen, saloon, etc., Helena, Mont., \$688.
 T. B. Warren, saloon, Marysville, Mont., \$1100.
 C. Bitzer, saloon, etc., Denver, Colo., \$700.
 J. N. Graybehl, saloon, Denver, Colo., \$1000.
 Fitcher & West, restaurant, Denver, Colo., \$75.

J. M. Halligan, saloon, etc., Denver, Colo., \$6590.
 B. Neff, saloon, Glenwood Springs, Colo., \$50.
 J. Calvava, saloon, Glenwood Springs, Colo., \$150.
 Roth & Clodin, saloon, Colorado city, Colo., \$1500.
 J. Simon, saloon, Denver, Colo., \$200.
 W. Balos, saloon, Denver, Colo., \$1500.
 Bilyea & Co., hotel, Seattle, Wash., \$3500.
 D. M. Plummer, restaurant, Seattle, Wash., \$350.
 Miller & Davis, restaurant, Seattle, Wash., \$130.
 W. F. Abbott, restaurant, Denver, Colo., \$2500.
 J. M. Gore, saloon, Denver, Colo., \$1400.
 John Feeley, saloon, Denver, Colo., \$860.
 J. Abadie, saloon, Denver, Colo., \$1950.
 J. S. Hartman, saloon, Pueblo, Colo., \$500.

Mortgages Released.

Joseph Pierce, restaurant, Alameda, Cal., \$500.
 P. Dolan, saloon, San Francisco, Cal., \$500.
 A. Kowitz, saloon, Walla Walla, Wash., \$400.
 J. E. Richards & Co., saloon, San Francisco, Cal., Richards discharged \$2600.

Judgments, Etc.

S. Strasser, saloon, Ramona, Cal., mechanics' lien.
 H. A. Carlson, saloon, North Cucamonga, Cal., judgment \$100.
 C. Kell & Co., saloon, Seattle, Wash., sued \$525.50.
 O. N. Morse, hotel, Seattle, Wash., sued \$1246.
 F. Silva, saloon, Georgetown, Cal., judgment against and execution levied.

Miscellaneous.

A. A. Gilbert, hotel, Livermore, Cal., left.
 J. H. Anderson, saloon, San Bernardino, Cal., filed homestead.
 W. C. Burton, saloon, etc., Santa Fe, N. M., left town.
 Walla Walla Hotel and Investment Co., Walla Walla, Wash., licensed to incorporate \$200,000.
 Rom & Lackner, saloon, Anaconda, Mont., moved to Butte city.
 S. W. Jacoby, saloon, Mariposa, Cal., left town.
 F. Dooley, saloon, etc., Chico, Cal., will move to Port Townsend, Wash.
 L. Jaunet, restaurant, San Francisco, Cal., wife filed homestead.
 J. A. Sheppard, restaurant, Los Angeles, Cal., left town.
 D. Lassere, saloon, San Gabriel, Cal., leased to H. Kaiferstein.
 E. E. Ellis, saloon, San Diego, Cal., advertised to sell.
 Jacob Olsen, restaurant, San Francisco, Cal., sold half interest.
 Charles G. Kellogg, hotel, Pomona, Cal., filed homestead.
 J. Dasher, saloon, San Francisco, Cal., missing.
 D. Cavanaugh, restaurant, Temescal, Cal., adds saloon.
 G. Rosenbaum, restaurant, Vancouver, Wash., removed to Oregon City, Or.
 H. Erickson, restaurant, West Berkeley, Cal., leased to A. D. Ward.
 E. C. Hahn, liquors, San Francisco, Cal., Jennie Hahn files sole tradership.
 Rosedale Vineyard Co., San Francisco, Cal., incorporated.
 W. J. Carlisle, saloon, Tulare, Cal., filed homestead.
 Fresno Vineyard Co., Fresno, Cal., winery and distillery seized.
 Williams & Smith, saloon, Los Angeles, Cal., left.

NO QUORUM.

A meeting of the Grape Growers and Wine Makers Association was held at Platt's Hall on the 19th ult., but the lack of a quorum prevented the transaction of any business.

A PROMISING OPPORTUNITY.

Colonel Herman Boudel of Tillman & Bendel, writes as follows from Europe to a friend here in reference to the outlook for the wine industry:

"If the vineyardists will assist me I hope to find an outlet in Europe for all our surplus wine, which will enable us to get the full price for all the balance in the United States. The premiums received in Paris are of the greatest importance, but will not help us selling wine in France, as the French people are our direct competitors and the largest exporters of wine. But in Germany and England we are on the same footing, the product of France and California paying the same duty, and at present nine-tenths of all the wines consumed in these countries comes from France, although there exists a strong suspicion here that all these wines are more or less adulterated.

"Never were circumstances more favorable for opening an enormous market for our wines than now, if we act promptly. Bremen, Hamburg and Lubeck supply all Germany, Denmark, Sweden and Norway with French wines. At the North German Exhibition in Bremen, which takes place next summer, all products of these countries will be separated and I have the promise that a place will be at my disposal for the exhibition of California wines and brandies, and also an American wine room, where only California wines and brandies will be sold and orders received for larger orders. This would bring us into connection with all the prominent wine merchants, and as my services would be gratis the sale of wines at the exhibition grounds would probably pay all expenses."

WINE TO ENGLAND.

A dispatch from Pomona states that the Pomona Wine company has just received its third order this year for large quantities of wine to be shipped to England. The order is for 58,000 gallons of Port, Sherry and white wine, to be forwarded from San Francisco to Liverpool by sea. The agent for the company says that wine buyers insist that the wine shall be shipped all the way by water, because the voyage with its constant rocking of the wine does the product good, and makes it more saleable in Europe. The agent also writes that he believes there is a good opening for about 25,000 gallons of California wines annually in Ireland, especially in the north.

DEATH OF J. H. DRUMMOND.

Capt. J. H. Drummond, the well-known wine grower of Glen Ellen, was found dead in his bed last Friday morning. His death is supposed to have been caused by heart failure as he was in apparent good health when he retired on Thursday evening. Deceased was a widower, thirty-eight years of age.

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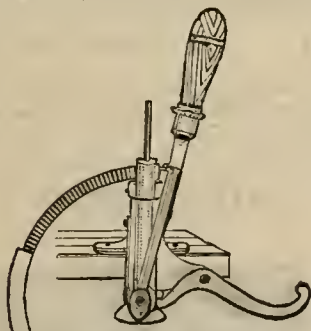
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the screwThe bottles are never broken, the operator never
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partially drawn and left in bottle. The cork is not
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DINNERS AND WINES.

The use of wine at the table is a fine art. The proper variety or vintage to be taken with each succeeding course largely depends upon one's individual tastes, but there are certain established principles that should not be neglected. And the first principle is, no matter what may be the variety of the wine, take it by absorption, as it were, sip, but don't gulp it. Too much at a time of the best vintage in the world will drown out the choicest viands. As to the courses, Chablis goes well with oysters. A good burgundy goes well with the fish, while the preceding course, la potage, or in ordinary United States, soup, should have just a touch of claret. A soupçon of absinthe (trappo) stimulates the appetite at this point in the game, and serves as well, to encourage one's conversational powers. But don't take too much of it, or the tongue will run away with the wit, and the Parnassians become merely the sea level of the imagination. Here comes the critical period. What wine shall go with the meats? Sherry, says the average diner, while port has its advocates, and Tokay has a few to speak in its behalf. Claret is often used, when it is not taken with the soup; but claret, like the little girl with a curl on her forehead, is very good when it's good at all, but when it's bad it's horrid. If claret can spoil anything on the menu, that thing will be found under the head of rotis. Sherry is perhaps the best of all, but it should be dry and fruity, not musty, or flavored from the cork. Champagne, dry of course, but if possible, comes next, with either entrees or game unless one is eating terrapin and then it should be sherry, or if that wine has been dashed over it in the chafing dish, take the terrapin straight. Desserts should be their own best excuse for being, and, when such, require no wine, as a good wine needs no bush. But champagne can be run well over into this course without going far astray, although just here another touch of absinthe comes in handily. Liquors follow case noir, with Benedictine a lean ranking as favorite, Chartreuse second, and annisette trailing. Then the cigars, and with them that delightful sensation that comes only after a well ordered, well served and properly eaten dinner, where there has been no gaucherie or porcinity, and where digestion has waited on appetite and health on both. How many a good dinner has been spoiled in the eating of it. How much better dinners we could have—even without the wine—if there were a more general observance of the simplest forms and rules of taste, not gastronomic, but personal.

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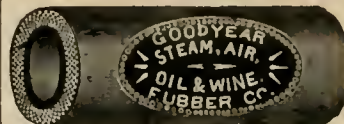
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THE AUSTRO-HUNGARIAN VINTAGE.

Foreign advices are to the effect that the vintage which was finished in Austro-Hungary on October 25th, is, for quality one of the poorest on record, but the characteristic of the year is the astonishing variety in the yield of different vineyards which have been subjected to the same climatic influences. The hard frost lasted till the beginning of April, so the shooting of the vines began late. June brought splendid weather, and throughout the month the grapes promised well everywhere. During July and part of August great heat and a long drought were injurious to the vineyards in Istria, Lower Austria and large districts of Hungary. Then came a long spell of cold and rain which lasted from the middle of August and proved a disaster to the vintage in every district of the Empire.

The ravages of the phylloxera have wasted half the vineyards in Hungary, and seem now to be extending in Lower Austria and Southern Styria. At the same time the mildew in Croatia has infected whole districts from which plenty of full-bodied red wine used annually to be drawn. In Hungary the red wine producing districts of Buda and Erlau, where a small portion of the vineyards has been spared by the phylloxera, gave wines of light and poor quality only. Fünfkirchen and its neighborhood were an entire failure. For Szeged and Villany the quality is better, and in Carlowitz it is pretty fair. The quantity in the districts just mentioned is exceptionally large.

Of white wines considerable stocks of rather inferior quality have been produced in Lower Hungary, between the Danube and the Theiss, in Weiskirchen, on the Platten Lake and in Soulan. In the Hegyalla and in Tokay (two-thirds of this splendid vineyard have been destroyed by the phylloxera) there was but a small yield of little value, and the wet autumn has prevented the grapes from being converted into raisins, from which the highest class Tokay is drawn. Pressburg and Rust, in Hungary, have had an abundant yield of good quality. For Transylvania the vintage was poor. Dalmatia has produced large quantities of good "vino nero"—good thick red wine—most of which will be shipped to France for mixture with light Bordeaux. The Tyrol has to complain of a total failure. Spring frosts and summer hail reduced the quantity, while September rains so impaired the quality that the famous "grape cure" could not be followed by invalids at Meran, as the fruit was not good enough for the purpose.

In lower Austria the wine districts on the left shore of the Danube, producing cheap white wines, have had a large but sour crop. The once renowned vineyards in the neighborhood of Vienna—Klosterneuburg and Kahlenberg—which were celebrated for their high flavored wines, have been almost entirely destroyed by the phylloxera, and furnish but small quantities. In the vineyards along the southern railway line, which, particularly at Gumpoldskirchen, yield fine-flavored white wines, the phylloxera has also done great mischief, but the vineyards not yet attacked have given good quality and quantity. Vostau, on the other hand has been fortunate. This is the district where the best sort of Austrian red wine and the Austrian champagne or Voslauer, so much of which is sold on the continent as French wine, are produced.

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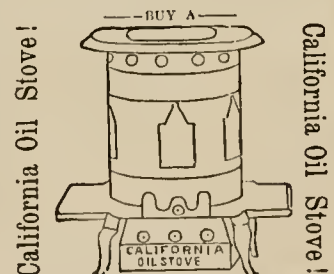
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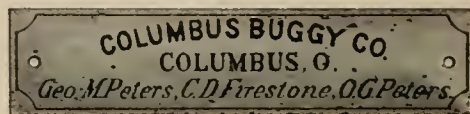
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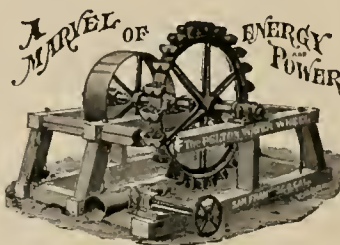
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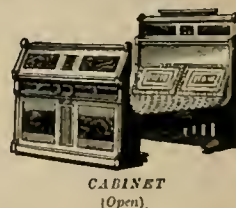


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TO WINE-MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN"

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

- I. *Being used at the time of crushing the grapes into must:*
It regulates and secures the perfect fermentation of the must into wine. It combines with the ferments, mycoderma and albuminoids, etc., and precipitates all impurities, insoluble, into the lees. It concentrates and diminishes the lees, leaving a larger quantity of pure wine. The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.
- II. *Being used on fermented wines before the second Clarification:*
It calms and regulates the second fermentation of young wines. It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment. It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

See Directions for Use on Application.

For sale in tins of 21-5 lbs. each, by

Charles Meinecke & Co., Sole Agents,
314 Sacramento St., San Francisco.

THE VINTAGE IN FRANCE.

A Sharp Frost Made Its Quality Inferior.

Ridley & Co's Wine and Spirit Circular, of London, has the following to say regarding the French vintage. Our Cognac correspondent under date of October 7th: "Our previous anticipations of a favorable vintage have not been realized. With the exception, perhaps, of too much drought, everything, during the first fortnight of September, pointed to a satisfactory termination of the récolte, which, under the influence of splendid warmth, was progressing rapidly towards a grand maturity, and if not quantity, then certainly a superior quality appeared to be assured to us. A sudden lowering of the temperature occurring on the evening of the 15th, culminated on the evening of the 17th with a sharpish frost, an almost unprecedented and totally unexpected occurrence at such an early period of the season. At first, it was not thought that much serious harm had been done in the country, but coming so suddenly upon such very warm weather the effects of the violent change turned out to have been all the more remarkable, and in a short time reports came in of serious damage to many vineyards in the low lying districts, which turned out to be but too well founded. At that moment, very few of the grapes were fully ripe, some even, especially the black, being still quite hard and waiting the advent of a beneficial rainfall to soften them. These latter suffered considerably, especially where from inefficient treatment the leaves were not thick enough to serve as a protection to the fruit, so much so, that their owners thought it better to harvest them at once in their damaged state rather than stand the risk of obtaining no vintage at all. Some low lying vineyards, owing to their exceptional positions and flourishing condition, have better withstood the visitation, or have escaped with but comparative loss; while the high lying lands, especially in the Borderies district, appear, fortunately, to have safely passed the ordeal. Proprietors of these latter have not yet commenced to cut their grapes, and will probably not do so until after the next Foire on the 12th inst.; they will, consequently, have the benefit of the recent rains, which were sadly needed, and the accompanying fairly mild weather, to improve their crops, which, under the circumstances, are likely to produce a superior quality. On the whole, a good half, if not more, of the expected output will probably be proved to have been lost through the unfortunate visitation, without which we might have had an exceptionally fine quality this year, with quantity but little inferior to that produced in 1888. Wines of good strength and quality are therefore likely to be far from abundant, and we already hear 100 francs per hogshead mentioned for the best growths of sound constitution. Stocks of last year's wines have also increased in price since the frost, and are more sought after just now."

PRAISE FROM THE EAST.

The foregoing from the MERCHANT AND VITICULTURIST will give some idea of the growing demand for California wines. Wine making in California has already become one of the chief industries of the State, and the quality has been so improved as to bring them in strong competition with the wines of foreign countries.—*Wine and Spirit Bulletin, Louisville.*

"KATE FIELD'S WASHINGTON."

The Journal Which Will Be an Able Champion of California Wine.

On the 1st of January Miss Kate Field, the talented lady who has done so much in the East towards helping the interests of California wine producers and hauliers, will begin the publication of a weekly paper in Washington, D. C., to be known under the title of "Kate Field's Washington."

The publication will be strictly independent in all things, in politics, views in governmental policy, and everything else. It will, in fact, be an epitome of Washington life as it is, and it will give the inside of every important action taken by the government. In fact, it will be just such a paper as the unbiased public will want to read.

To all these facts must be added one statement, which will be especially appreciated by California wine men. The paper will be an able exponent of their cause, and Miss Field will leave no stone unturned to spread the use of wine and all California products. For this reason alone the journal is well worthy of the support of every wine maker and dealer in the State.

HOME AND FOREIGN HOP CROPS.

The hop crop on the continent of Europe this year is reported to the State Department by J. D. Monaghan, consul to Mannheim, at three-quarters of a full crop, and one-third larger than last year. English growers make a favorable report, and expect a fifth more than last year, but the quality is poor. The total crop will be 102,000,000 pounds. England will need 18,750,000 pounds, besides her home crop, which European producers hope to cover but express fears of meeting America's surplus on the English markets. The crop of the United States is put down at from 35,000,000 to 37,000,000 pounds.

INVESTMENT IN THE WINE BELT OF CALIFORNIA.

To Wine and Vineyard Men:—I offer for sale at a great bargain one of the finest WINE CELLARS and VINEYARD INVESTMENTS on the Pacific Slope, situated in the premium wine district of California, fifty miles north of San Francisco, in the Sonoma Valley. This property was selected several years ago by one of the foremost men in the wine interest at that time, and the firm is to-day one of the largest in this city. There are 700 acres of land lying on the foot-hills of the valley of the red, rich soil; fine exposure above the frost belt. There are now about seventy-five acres in the finest varieties of wine grapes grafted on resisting stock—300 acres more of land ready to be planted. There is one of the largest and best equipped wine cellars in the State on this property—three story, first story stone with cement floor, with a full outfit of crushers, presses and fermenting tanks to make 300,000 gallons of wine; fine steam engine, elevator and all the modern improvements. A fine distillery in perfect order; also the finest sherry house for making sherry wines, a comfortable dwelling house, laborers' house, barns, sheds, scales; in fact, everything that is required in the business. This cellar has made annually from the surrounding vineyards from two to three hundred thousand gallons of wine. The land is finely timbered and watered, having water pipes through all the buildings, and to every place where it may be wanted, from a fine mountain stream that runs through the property. There are fifteen head of work horses, all in fine order; six milk cows, twenty head of young cattle, six hogs and two; also, there are wagons, spring wagon carts, mowing machines, harnesses, plows, harrows, with a full outfit of all agricultural implements. The owners are disposing of this property only on account of the large increase in their business, which will occupy all of their time, and the property will be offered at a very low figure and on reasonable terms. Full particulars and list in full of all personal property and prices will be given, and a thorough examination of the place is invited by those who may wish to purchase. Two miles from two railroad stations and fifty miles from San Francisco.

JOHN T. PETERS, 29 New Montgomery Street, San Francisco, Cal.

P. S.—If parties in the East, or too far away to call at my office, will send the address of any business acquaintances they may have in this city I will give them for reference to the property and as to this being a genuine offer. The present owners will purchase all the merchantable wine from the place at the market price yearly.

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SUCCESSORS TO

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2X2-4 FEET LONG,

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Send for Circular.

E. P. HEALD, President, C. S. HALEY, Secretary.

EXPORTS AND IMPORTS.

EXPORTS OF WINE.

TO NEW YORK—PER STEAMER ACAPULCO, December 3, 1889.

MARKS.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS	VALUE
V V in diamond	Kohler & Van Bergen.	75 barrels Wine	3,720	\$1,425
E C.	Berges, Domenconi Co	19 barrels Wine	902	264
J D & Co.	B Dreyfus & Co	35 barrels Wine	1,628	130
C K.	M Cuno.	20 barrels Wine	980	450
B R.	Lenormand Bros.	3 barrels Wine	144	72
C F H.	"	25 barrels Wine	1,279	371
S L & Co.	"	2 kegs Wine	20	15
S in diamond	S Lachman & Co.	100 barrels Wine	4,015	2,472
C D K.	Lachman & Jacobl.	40 1/2-punchons Wine	7,623	448
F A.	"	25 barrels Wine	1,263	399
		2 kegs Wine		
Total amount of Wine			25,420	\$9,081

TO CENTRAL AMERICA.

B O, Champerico	E de Saba & Co.	20 cases Wine	370	
J A C, La Libertad	J T Wright	1 keg Wine	10	6
J A G.	"	1 keg Wine	15	5
M & A, Corinto	"	3 half-barrels Wine	74	50
F S, Acapulco	"	2 kegs Wine	30	21
J D O, Corinto	Sperry & Co.	1 keg Wine	10	6
P O, Corinto	Cabrera Roma & Co.	2 barrels Wine	151	152
H O, Corinto	"	2 barrels Wine	54	40
M M, Acapulco	"	30 cases Wine	120	20
M C, Champerico	"	1 barrel Wine	10	20
R A, Champerico	"	16 cases Wine	64	64
F A, Corinto	J Gundlach & Co.	10 kegs Wine	120	72
	"	4 cases Wine	15	15
	"	3 kegs Wine	56	30
	"	5 cases Wine		20
Total amount of Wine, 75 cases and			532	\$705

TO MEXICO.

A L, Acapulco	J Gundlach & Co.	1 barrel Wine	263	\$100
P A & Co, Mazatlan	"	1 half-barrel Wine	269	188
L V, Mazatlan	"	18 kegs Wine	101	130
J M, Mazatlan	W Loaiza	1 keg Wine	10	7
Total amount of Wine			733	515

TO NEW YORK—PER SHIP JACOB E. RIDGEWAY, December 4, 1889.

A S B.	Cal W Growers Union	23 barrels Wine	1,160	\$160
J F W.	John F Wilson	1 barrel Wine	47	10
A V.	B Dreyfus & Co.	25 barrels Wine	1,231	493
M Co.	C Schilling & Co.	100 barrels Wine	4,810	1,936
T T in diamond	Kohler & Van Bergen	250 barrels Wine	7,480	2,995
A in diamond	Marshall, Spellan & Co	250 barrels Wine	12,292	4,510
E B & S.	Lachman & Jacobl.	550 barrels Wine	27,105	10,842
S in diamond	Sonoma W & B Co	200 barrels Wine	10,012	4,005
H F in diamond	Marshall, Spellan & Co	50 barrels Wine	2,447	987
S in diamond	Sonoma W & B Co.	100 barrels Wine	5,021	2,000
Various.	"	131 barrels Wine	20,900	8,000
S L & K.	S Lachman & Co.	550 barrels Wine	27,129	10,851
K & F.	Kohler & Frohling	1095 barrels Wine	51,978	28,450
W F & Co.	Whittier Fuller & Co.	9 kegs and 35 cases Wine		
C in diamond	C Carpy & Co.	20 barrels Wine		
	"	100 half-barrels Wine	3,524	1,409
	"	15 barrels Wine	748	299
	"	60 barrels Wine	2,498	999
	"	50 barrels Wine	2,496	998
A V Co.	C Schilling & Co.	25 punchons Wine	3,881	1,550
K in diamond	F J Knowles	2 barrels Wine	100	40
G.	J Gundlach & Co.	100 barrels Wine	4,810	930
Total amount of Wine, 35 cases and			210,870	\$81,340

TO HONOLULU—PER BARK ALDEN BESSE, December 7, 1889.

G N M & Co.	Kohler & Van Bergen.	100 10 gal kegs Wine	1,100	\$750
"	"	60 5 gal kegs Wine	300	200
"	"	2 half-barrels Wine	50	31
"	"	5 barrels Wine	400	230
W C P.	B Dreyfus & Co.	40 10-gal kegs Wine	1,300	850
G in diamond	D W Gedge.	100 5-gal kegs Wine	924	732
	"	122 kegs Wine		
Total amount Wine			4,074	2,992

TO CHINA—PER STEAMER OCEANIC, November 21, 1889.

H & Co, Foochow	Wilkins & Co.	10 cases Wine	53	
S T, Yokohama	A Groenbom & Co	15 barrels Wine	749	200
J S.	California Transfer Co.	1 case Wine		
K W, Tokio	"	1 case Wine		
K M, Tokio	"	1 barrel Wine	50	30
"	"	2 cases Wine		
M in diamond, Yokohama	Macondray & Co	1 case Wine	12	5
C W, Yokohama	Lachman & Jacobl.	1 barrel Wine	51	28
Total amount of Wine 15 cases Wine and			750	317

TO HONOLULU—PER STEAMER AUSTRALIA, December 6, 1889.

H W Co.	C Schilling & Co	100 kegs Wine	650	423
F A S Co.	"	2 cases Wine	563	395
M M.	"	2 casks Wine	55	40
D A.	C Carpy & Co.	1 half-cask Wine	33	20
S L L in diamond	"	1 half-cask Wine	33	10
W S L.	S Lachman & Co.	3 barrels Wine	301	220
H J.	Lenormand Bros	3 barrels Wine	151	70
"	Arnold Harasethy & Co	8 barrel Wine	397	293
"	"	100 5-gallon kegs Wine	450	300
"	"	25 10-gallon kegs Wine	250	181
"	"	20 cases Wine	50	07
L & Co.	Lachman & Jacobl.	10 cases Wine	631	484
Total amount of Wine 23 cases			787	\$1,041

TO VICTORIA—PER STEAMER CITY OF PUEBLO, December 2, 1889.

H B.	Ross & Hewlett.	1 keg Wine	10	81
F & D.	Hehenman & Co	1 barrel Wine	54	41
O Co.	G Mighlavacca.	5 barrels Wine	225	61
Total amount of Wine			289	\$128

TO NEW YORK—PER STEAMER SAN JOSE, December 13, 1889.

MARKS.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS	VALUE
A S.	Geo D Beach.	2 barrels Wine	108	\$85
A G.	"	2 barrels Wine	100	75
H V W Co.	Overland F & T Co.	10 barrels Wine	447	224
E S.	"	10 barrels Wine	446	243
J P.	Berges & Domenconi	30 barrels Wine	1,434	390
C H S.	Lenormand Bros	1 barrel Wine	1	33
D F.	"	2 barrels Wine	101	60
"	"	2 half-barrels Wine	51	23
C O Co.	B Dreyfus & Co.	20 barrels Wine	1,006	500
S L & Co.	S Lachman & Co.	250 barrels Wine	12,287	6,113
A in diamond	Lachman & Jacobl.	50 barrels Wine	2,568	708
E V B in diamond	"	30 barrels Wine	1,539	481
W H.	"	25 barrels Wine	1,264	451
A V A.	O Schilling & Co.	150 barrels Wine	7,113	2,800
Wm Z.	"	5 barrel Wine	48	40
K & F.	Kohler & Frohling	20 punchons Wine	1,077	1,006
J B M.	Williams Dimond & Co	10 barrels Wine	1,031	722
	"	2 barrels Wine	2,919	681
Total amount of Wine			34,676	\$14,919

TO CENTRAL AMERICA.

R S, Amapala	Montenegro & Co.	12 kegs Wine	144	\$144
P R, La Libertad	F Meeks	5 kegs Wine	25	20
V, Champerico	"	3 barrels Wine	60	30
H V, Corinto	J Gundlach & Co.	1 keg Wine	15	7
"	"	1 case Wine		4
"	"	1 keg Wine	10	3
A S Champerico	Parrott & Co.	78 cases Wine	285	
H & Co, Guatemala	"	22 cases Wine	70	
L S & H, Amapala	J T Wright	2 kegs Wine	20	15
J E, Amapala	"	4 kegs Wine	48	33
R M, Amapala	"	20 kegs Wine	240	166
R & S, La Libertad	E De Saba & Co.	2 barrels Wine	100	60
J P L & Co, Corinto	J W Graco & Co	1 case Wine	100	4
F N A, Ocuil	E L U Steele & Co	30 cases Wine	200	122
L S, Guatemala	Hellman Bros & Co.	40 cases Wine		118
M in diamond, Guatemala	Williams, Dimond & Co	20 cases Wine		160
	"	25 cases Wine		127
Total amount Wine 108 cases and			502	\$1,378

TO MEXICO.

O, Port Angel	W Loaiza	70 cases Wine	400	\$100
L V, Mazatlan	"	8 barrels Wine	406	343
M B S, Mazatlan	"	1 case Wine	63	21
T H, San Blas	"	1 case Wine	62	38
S H, Salina Cruz	"	6 barrels	120	100
"	"	4 casks Wine	250	120
Anchor, Tonala	John T Wright	10 barrels Wine	276	130
"	"	30 cases Wine		105
J Z & Co, San Blas	Cabrera, Roma & Co.	2 half barrels Wine	10	30
T W, Salina Cruz	"	6 kegs Wine	121	74
A A & Co, Mazatlan	J Gundlach & Co.	10 kegs Wine	100	75
"	"	2 barrels Wine	126	75
V W A, Mazatlan	"	3 kegs Wine	62	42
E M & Co, Mazatlan	"	1 barrel Wine	27	18
Zapolar, San Blas	Thaohausen & Co.	2 barrels Wine	63	78
P, San Blas	"	10 kegs Wine	210	222
C, San Benito	"	6 kegs Wine	66	74
O S, San Blas	"	10 kegs Wine	100	75
H M, San Blas	W Loaiza	4 casks Wine	240	94
B S, Mazatlan	I Gutte	3 casks Wine	175	87
	"	3 barrels wine	150	111
Total amount Wine 100 cases and			2,746	\$2,319

TO CHINA—PER STEAMER GARCIA, December 14, 1889.

M & Co, Kobe	S Mayers	3 cases Wine		\$11
L Co in diamond, Yokohama	Herman & Co.	3 barrels Wine	192	65
T K, Tokio	C Schilling & Co.	3 barrels Wine	143	36
"	"	3 cases Wine		6
O in diamond Yokohama	"	5 barrels Wine	210	82
C N M in diamond, Yokohama	Kohler & Van Bergen	12 barrels Wine	650	250
O J T Co, Nagasaki	Williams, Dimond & Co	130 cases Wine		450
	"	5 barrels Wine	228	92
Total amount Wine 130 cases and			1,453	\$902

TO SYDNEY—PER STEAMER ZEALANDIA, December 14, 1889.

S in diamond, Sydney	Kohler & Van Bergen.	1 barrel Wine		
Rev J B, Apla	"	1 half-barrel Wine	77	\$50
Star, Sydney	Lenormand Bros.	3 casks Wine	170	75
"	O Clements	3 half-barrels Wine	72	108
D A P, Apla	"	1 case Wine	0	9
P O Co, Honolulu	Hooper & Jennings	9 kegs Wine	00	60
"	D G Camarinos	1 barrel Wine	48	19
Total amount Wine 1 case and			400	\$321

MISCELLANEOUS SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S Queen off Pacific	J B, Victoria	S Lachman & Co.	5 cases Wine		\$36
G J.	"	Berges & Domenconi	1 barrel Wine	47	11
S S Empire	J M, Nansano	J Gundlach & Co.	2 kegs Wine	20	30
Schr M E Anderson	D N, Alalta	"	2 half barrels Wine	63	70
S S Walla Walla	B in d'd, Victoria	S Lachman & Co.	1 keg Wine	10	10
B J & P.	"	J Gundlach & Co.	1 barrel Wine	48	20
Brig Tahiti	T in d'm'd, Tahiti	M Turner	7 barrels Wine	350	167
"	"	"	7 barrels Wine	350	192
S S City Riojanero	M in d'd, Yokohama	Geo F Maine & Co.	7 cases Wine		23
"	L O Co, Hongkong	Walter & Co.	5 packages Wine	253	152
Str Empire	N Y, Yokohama	Williams Dimond & Co	10 barrels Wine	500	250
S S Acapulco	G L & Co, Panama	Sperry & Co.	4 cases Wine	12	10
S S Walla Walla	O C, Nantano	A Daneri	1 1/2 barrels Wine	230	85
Schr Lizz & Derby	A C & Co, Jaluit	A Grenebaum & Co.	50 cases Wine		109
S S San Jose	M A W S, Nantano	C Carpy & Co.	1 half-barrel Wine	25	15
Schr Sadio F Callier	R in d'm'd, Butaritari	G Carpy & Co.	1 barrels Wine	103	77
"	"	Wightman Bros.	1 barrel Wine	40	24
	"	"	23 cases Wine		144
Total amount of Wine 112 cases and				2,047	\$1,716

EXPORTS OF BRANDY FROM SAN FRANCISCO BY SEA

VESSEL.	DESTINATION.	SHIPPER.	PACKAGES AND CONTENTS.	GALLONS	VALUE
S S San Jose	A S, New York	Geo D Beach	1 case		\$15
"	"	Overland F & T Co.	5 half-barrels	133	133
"	"	Kohler & Van Bergen	49 kegs	410	700
"	"	Lenormand Bros	1 half-barrel	24	36
"	"	B Dreyfus & Co.	15 kegs	150	260
"	"	S Lachman & Co.	20 barrels Wine	1,170	2,047
"	"	Lachman & Jacobl.	20 half-barrels	620	930
"	"	Bloom, Haruch & Co	2 octaves	142	192
Schr Sadio F Callier	R in d'm'd, Apla	L T Haas	B cases		30
Total amount of Brandy 7 cases and				2,619	\$1,981

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

December 7, to December 21, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALOR
S S Zealandia	S. Sydney.	Fredricksburg Brewing Co	10 cases.	112
S S San Jose	P. H. La Libertad.	P Mecke	3 cases.	218
"	M. A. Acapulco.	Dickman & Co	20 barrels.	188
"	P. B. & Co, La Libertad.	Bloom Haruch & Co.	20 cases.	160
"	P. B. & Co, Acapulco.	J T Wright	14 cases.	97
"	La Libertad.	E de Saba & Co	5 barrels and 10 cases.	121
"	J. M. Corinto.	T W Jackson	12 barrels.	134
"	E. R. San Blas.	Thannhauser & Co.	8 barrels.	101
"	L. C. San Benito.	"	10 barrels.	127
"	L. A. Sallos Cruz.	"	40 cases.	813
"	L. C. & Co, Tonalá.	Fredricksburg Brew Co.	140 cases.	669
"	San Blas.	W Loalza.	145 packages.	105
"	G. F. C. Acapulco.	"	20 cases.	88
"	A. R. C. San Benito.	"	10 barrels.	128
"	G. Port Angel.	"	30 cases.	255
S S Walla Walla.	S. Panama.	Fredricksburg Brewing Co	5 cases.	53
"	M & A. Victoria.	John Wieland Brew Co	10 half-barrels.	45
"	W. C. Victoria.	Chicago Brewing Co.	10 1/2-barrels.	40
"	S. In dim'd, Victoria.	E. A. Denicke	8 1/2-barrels.	32
Schr Casio Hayward.	P. In dim'd, Kara Tonga	C Crawford & Co.	5 cases.	49
Schr Sadie F. Callier.	R. In diamond, Apia.	Wrightman Bros.	25 cases.	256
Total value.				3,320
Grand Totals 205 cases, 209 barrels, 179 cases, 120 1/2-barrels.				

EXPORTS OF WHISKY FROM SAN FRANCISCO BY SEA.

December 7, to December 21, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE
S S Zealandia	K. K. Honolulu.	Carroll & Carroll.	1 case.		\$40
S S Gaelic	M & Co, Kobe.	Dodge Sweeney & Co	8 cases.		80
"	J. C. & Co, Yokohama.	"	2 cases.		22
"	M & R, Kobe.	W W Bunker.	2 barrels.	71	149
Schr Sadie F. Callier.	B. In dim'd, Apia.	L. T. Haas.	1 barrel.	42	63
Bark Lady Lampton	E. In dim'd, Honolulu.	Sprunes Stanley & Co	100 cases.		860
Schr Casio Hayward.	S & C, Kara Tonga.	Lillenthal & Co.	1 half barrel.	21	30
S S Walla Walla.	M & Co, Victoria.	Moore Hunt & Co.	10 cases.		50
S S San Jose.	B. B. & Co, La Libertad.	"	1 barrel.	40	55
"	J. Z. & Co, San Blas.	Cabrera Roma & Co.	1 keg.	2	50
Total amount of Whiskey, etc. 121 cases and...				194	\$1,420

EXPORTS OF MISCELLANEOUS LIQUORS BY SEA.

December 7, to December 21, 1889.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE
S S San Jose.	W. W. & Co, Mazatlan.	Thannhauser & Co.	20 cases Gin.	\$46
"	A. L. Salina Cruz.	W Loalza.	10 cases Gin.	35
Schr Sadie F. Callier.	B. In dim'd, Apia.	L. T. Haas.	1 barrel Rum.	57
"	"	"	1 barrel Port Wine.	35
"	"	"	8 cases Port Wine.	32
"	G. K. Apia.	"	4 cases Kumel.	32
"	Crown, Apia.	Lillenthal & Co.	1 case Cognac.	38
"	EDL & Co, Bentaritari.	Wrightman Bros.	155 cases Gin.	315
"	W. W. & Co.	"	50 cases Gin.	114
S S Gaelic.	W. W. & Co, Yokohama.	Mattoon & Danglada.	40 cases Champagne.	601
S S Zealandia.	M & Co, Honolulu.	Jones, Mundy & Co.	16 cases Champagne.	181
Total amount 304 cases.				\$1,525

IMPORTS OF WINES AND LIQUORS BY SEA.

FROM LONDON—PER SHIP ELMHURST, December 3, 1889.

SHIPPERS.	PACKAGES AND CONTENTS.	CONSIGNEE.
J Morrison & Co.	170 cases Beer.	H M Newhall.
T Trapp & Co.	168 cases Wine.	C Meinecke & Co.

FROM GENOA—PER BR. BARK DACCA FROM IT. BARK ATTILIO December 12, 1889.

Vaile & Quelf.	125 cases Vermouth.	Geo Marcus.
"	500 cases Vermouth.	Bunce an & Martindale.
Zacoli & Sturler.	45 cases Wine.	A Vigier.
Gomad Fille.	37 cases Vermouth.	W Wolff & Co.
Ad Yaeggl.	150 cases Vermouth.	A Vigier.
"	50 cases Fernet.	"
"	100 cases Vermouth.	"
G Dubedat.	300 cases Absinthe.	J F & Co.
O Virgiler.	18 cases Vermouth.	D Pernell.
Risso & Ferdi.	2 cases Wine.	A Rivera.
Beneditto Costa & Co.	100 cases Vermouth.	F Daneri & Co.
"	150 cases Fernet.	"
"	25 cases B Wine.	"
"	25 cases L O Wine.	"
"	10 cases C Wine.	"
Roccol & Co.	50 cases Vermouth.	A G.
G B Saquilneit.	100 cases Fernet.	G E.
"	135 cases Wine.	"
Augusto Rizzato.	10 barrels Wine.	F Rizzato.
"	15 cases C Wine.	"
"	2 cases Brandy.	"
"	25 cases Vermouth.	"
"	10 cases Fernet.	"
"	20 cases Wine.	"
"	2 cases Wine.	"
"	5 cases Wine.	"
G Dubedat.	50 cases Liquors.	Pascal Dubedat & Co.
Noilly Prat & Co.	25 barrels Wine.	J F.
G Dubedat.	200 cases Vermouth.	G B.
Ricconi & Co.	300 cases Absinthe.	B M.
"	225 cases Fernet.	G B.
Ricconi & Co.	5 cases Wine.	F B anchor.
"	2 cases Cognac.	"
"	52 cases Vermouth.	R & Co.
"	1 case Vermouth.	M B.
V J Saulnier.	50 cases Vermouth.	M S.
"	500 cases Vermouth.	M B.
"	30 cases Vermouth.	F B anchor.
"	100 cases Wine.	B D.
Beneditto Costa & Co.	6 cases Mortadella.	F Daneri.
Aoz Razio.	4 cases Mortadella.	F Razio.
"	1 case Maraschino.	"
G Dubedat.	15 cases Maraschino.	J De Fremery.
Ricconi & Co.	8 cases Mortadella.	"

FROM NEW YORK—PER SHIP BERING BROS., December 11, 1889.

Panama R R Co.	5 barrels Whisky.	Langenbach & Morrison.
J A Burke.	3 barrels Whisky.	T B Whitney.
"	1 barrel Whisky.	T Dempsey.
"	2 barrels Whisky.	H E Davis & Co.
"	1 barrel Whisky.	T Tonnachel.
R Simonsen.	100 barrels Whisky.	A In circle.

FROM LIVERPOOL—PER SHIP PHASIS, December 9, 1889.

F & J Burke.	345 cases Beer.	Orler.
Thiels & Bell.	50 barrels Beer.	C Meinecke & Co.
John Joule & Sons.	10 hhds Ale.	Sherwood & Sherwood.
Jules Robin & Co.	20 octaves Brandy.	A Vigier.
Champagne V P Co.	85 octaves Brandy.	C Meinecke & Co.
Engstrand Freres.	10 octaves Brandy.	H B.
W E Johnson & Co.	15 octaves Brandy.	L C.
J B Hall & Co.	200 cases Beer.	Forbes Bros.
Macandrew & Co.	100 cases P. Stout.	L & Co.
"	20 octaves Wine.	H B Co.

FROM LIVERPOOL—PER SHIP EGINSHIRE, December 9, 1889.

Galloway & Feldman.	4 1/2 cases Sherry.	C Meinecke & Co.
W E Johnston & Co.	50 octaves Wine.	Hellman Bros.
"	200 cases Beer.	Forbes Bros.

FROM NEW YORK—PER STEAMER SAN JAUN.

"	1 barrel Whisky.	E Reinhold & Co.
"	1 barrel Whisky.	Kerkhof Bros.
"	5 barrels Whisky.	H Gelhar.
"	1 barrel Whisky.	H Burdell.
"	2 barrels Whisky.	A Zwick.
"	1 half-barrel Whisky.	"
"	2 half-barrels Whisky.	Backemora & Wood.

FROM SOUTHAMPTON.

Urrel & Urioste.	1 case Wine.	Ordes.
"	3 cases Champagne.	Urrel & Urioste.
"	0 cases Wine.	"

FROM ANTWERP—PER BR. SHIP LEICESTER CASTLE, December 9, 1889.

J P Best & Co.	60 cases Wine.	C Meinecke & Co.
"	18 cases Wine.	A Carpenter.
Ad Yaeggl.	35 cases Cognac.	A Vigier.
"	25 cases Wine.	"
"	40 cases Liquors.	"
Silgnomet Freres.	25 cases Wine.	"
Cronan & Co.	4 cases Wine.	"
"	4 half-casks Wine.	"
Criso & fils Freres.	35 cases Wine.	"
Noilly Prat & Co.	300 cases Vermouth.	Eug Thomas & Co.
A E Salatie & Co.	200 cases Vermouth.	A Vigier.
Ad Yaeggl.	100 cases Absinthe.	"
Jules Fournier.	25 cases Champagne.	"
J A J Nolet.	50 barrels B Geneva.	C Meinecke & Co.
G A Lewis & Co.	25 cases Geneva.	C Pascal Dubedat & Co.
A Van Hoboken & Co.	300 cases Vermouth.	I De Fremery.
J de Kuyper Zooms.	15 octaves Geneva.	Wm Wolff & Co.
"	50 cases R Geneva.	"
"	50 cases G Geneva.	"
Ad Yaeggl.	50 cases Wine.	A Vigier.
E Gurlos.	2 cases Wine.	B D R.
A E Salatie & Co.	10 cases Brandy.	E Thomas & Co.
"	18 cases G Charfreuse.	"
"	7 cases Y Charfreuse.	"
Ad Yaeggl.	100 Vermouth.	A Vigier.
"	315 cases Vermouth.	"

IMPORTS BY RAIL IN BOND.

Southern Pacific Co.	20 barrels Beer.	Sherwood & Sherwood.
A L & T R & S S Co.	700 cases Champagne.	Wm Wolff & Co.
S V Fornaris.	55 "	J De Fremery.
"	400 "	A Vigier.
"	400 "	Macodray & Co.
"	410 "	A Vigier.
"	410 "	F De Bary.
"	25 cases Wine.	A Vigier.
"	10 cases Brandy.	C Meinecke.
Anheuser Busch & Co.	145 barrels Beer.	W Loalza.
Pabst Brewing Co.	164 cases Beer.	Wm Wolff & Co.
Wells Fargo & Co.	1 case Whisky.	Wells Fargo & Co.
F De Bary & Co.	150 cases Champagne.	Jones Mundy & Co.
Anheuser Busch.	60 barrels Beer.	Jones Mundy & Co.
"	120 cases Beer.	"
Pabst Brewing Co.	164 cases Beer.	Wm Wolff & Co.
Val Blatz Brewing Co.	17 cases Beer.	Jones Mundy & Co.
"	61 cases Beer.	"
"	26 barrels Beer.	"
"	53 cases Beer.	"

FROM HAVRE—PER RAIL ROAD.

S V Fornaris & Co.	20 cases Wine.	W B Chapman.
FROM ROTTERDAM.		
The Morris E & A.	12 cases Wine.	J L Koster.

CONTINUED ON PAGE 19.

POMMERY SEC



SOLE AGENTS FOR THIS RENOWNED BRAND

—OF—

-CHAMPAGNE-

WM. WOLFF & CO.,

105 FRONT STREET. - - - - - SAN FRANCISCO, CAL

Burke's Irish Whiskies, per case.....	\$11.00
" Scotch " " " " " " " " " " " "	11.00
" Old Tom " " " " " " " " " " " "	9.50
Loche Highland " " " " " " " " " " " "	11.50
Connaght Irish " " " " " " " " " " " "	11.50
Wm. Jameson & Co " " " " " " " " " " " "	11.00
Boord & Son, London	
Finest Irish Malt Whiskey.....	\$10.50
Royal Highland Scotch " " " " " " " " " " " "	10.50
John Wamsay, Islay	
Islay Malt Scotch Whiskey.....	11.00

IMPORTED BRANDIES.

Martell's Brandy, X	per case,...	\$15.00
" " XX	"	17.50
" " XXX	"	20.00
" " VSO	"	28.00
" " WSOP	"	50.00
Sazerac Brandy, per gal.	\$4.90 to \$8.50
Champ Vineyard Proprs. Co., Bontelleau & Co. man- agers Cognac, in Oc- taves, per gal.	\$5.00 to \$8.50
The Vineyard Proprs. Co. Bontelleau & Co. man- agers Reserve Vintages 10, 50 to 14, 00	

MISCELLANEOUS, IMPORTED.

Barke's Bass Ale, pinta, per doz.	\$2.00
" Porter,	"	2.00
Schlitz Beer, barrel, 6 doz. quarts.	13.00
" pts per doz.	14.00
J. Shanks & Co's (D'blin) Banner Brand, Guinness Stout, per dozen pinta.	1.75
Read Bros. Doghead Bottling Bass Ale.	2.00
Banner Bottling Bass Ale, per doz. pinta	2.00
Bass Ale (in wood) Hogsheds.	50.00
" " 1/2	28.00
" " Kilderkins.	21.00
" " Pirkins.	12.00
A. Houtman's Gin, large bottles.	20.00
" " med.	16.50
" " small	8.50
Evan's Belfast Ginger Ale per barrel.	13.50
" per cs, 4 doz.	6.00
Meinhold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case.	10.00
Burke's Jamaica Rum, per case.	12.00
Theo Lappe's Genuine Aromaticque per case.	13.50
Gilka Kummel per case.	13.50
Vermouth Francesco Cinzani pr case	6.25
" N. P. & Co.	6.50
Gin, A. V. H. (genuine)	20.00
" Black Bird, per gallon	3.10
Absinthe, Berger & Co., per case.	15.50
Benedictine	20.00

BOORD & SON'S, LONDON.

Old Tom Gin, per case.	9.50
Pale Orange Bitters, per case	10.00
Ginger Brandy, Liqueur "	12.00
Jamaica Rum, Old	\$12.00 to 14.00
IAIN Royal Batavia Gin in cases of 15 large black bottles per case	20.00
" in cases of 15 large white bottles per case	21.00
Kirschwasser, Macholl Freres	
Bavarian Highland, per case.	19.00
Cherry Cordial, J. J. W. Peters' per case.	12.00

SAN FRANCISCO BEERS.

Lager in barrels, local delivery,.....	\$ 9 00
" " export.....	10 50
Steam beer in barrels.....	6 00
Patent Stopper, per case, local.....	1 25
Export, per case, 1 doz. bottles.....	1 75

TO THE BRANDY DISTILLERS.

Special U. S. Internal Revenue Bonded
Warehouse No. 1, of New York

Offers to the distillers great advantages over all others, as they were originally built for the storage of whisky to ripen in bond. Goods ripen very fast with very little loss. Cheap storage and cheaper insurance (which is only a one-fifth of one per cent) brandy can be shipped by sailing ship at five cents a gallon from San Francisco. Through Bills of Lading are given from distillery on transportation bond. Shipping this way gives the brandy from four to five months free storage on ship, and the constant motion during most of that time helps brandy to ripen very fast after it arrives. It then being stored in the great distributing city of the world for immediate shipment to Europe or any points from North to South America. All brandy stored here has the benefit of being offered for sale at all points, and all transactions guaranteed and freight paid and deliveries made as requested, and all business attended to on application to J. D. W. SHEPMAN, proprietor, 39-43 Water Street, New York.

Exports and Imports, continued.

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Dec. 7, 1889 to Dec. 21, 1889.

CONSIGNEES.	Barrels.	1/2 Barrels	Brandy, Etc Pounds.	Whiskey, Pounds.	ALCOHOL AND SPIRITS, POUNDS.
Lillenthal & Co.	661				254,400
A P Hotaling	05				25,210
"	141			58,630	
Martin & Co.	128				48,000
Jost & Sons.	121				49,050
C W Craig	422				167,400
"	60			22,000	
"	9	20pktsliq'rs	10,900		
Livingston & Co.	64			25,400	
J L Nickel	14	2		7,500	
Jones, Mundy & Co.	120				47,700
Myerfield Mitchell & Co.	25			19,000	
"	10	10	5,000		
"	45	30		23,880	
W Wolf & Co.	46	25		31,490	
Moore Hunt & Co.	60			29,560	
Siebs Bros & Plagenman.	20			7,450	
Heathcote Dexter & Co.	15			5,840	
Wolters Bros & Co.	05			23,200	
Whiner Drug Co.	50			22,000	
Donaldson & Co.	1	126		30,600	
Ch Barners.	1			500	
O Genochio.	5			1,550	
Sherwood & Sherwood.	3			1,590	
Miller & Lux.	14				
L Favarel.	10		3,350		
Ch Waunce.	1			400	
A Moody.	1			520	
Rathjen Bros.	14 cases		Cordials 2055		
Goldberg Bowen & Co.					
Total 14 cases	2,180	248	16,270	279,560	592,660

BEER IMPORTS BY RAIL, S. P. CO.

DECEMBER 7 TO DECEMBER 21, 1889.

CONSIGNEES.	Case	Barrels	1/2 Barrels	1/4 barrels	Bulk lbs.	Bottled lbs.
C A Zinkand			80	100	24,400	
Sherwood & Sherwood			62	92	20,360	
Jones Mundy & Co.	106	251				54,650
W Wolf & Co.						41,080
Total.	106	251	142	182	44,760	95,730

JOHN H. WISE,
Pres.H. T. SCOTT,
Vice-Pres.CLAS. H. FROST,
Geo'l Mgr.C. S. FREERL
Sec'y.

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Manufacture the finest quality of plain, moulded or ornamented Pressed Brick, Architectural Terra Cotta, Fire Proofing, Paving Tile; also, Red, Brown and Black Mortar.

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Vallejo, California.

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—SUCCESSORS TO—

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FURNITURE AND UPHOLSTERY,

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SAN FRANCISCO, CAL.

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Wonderfully Simple, Strong, Durable and Very Cheap
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For all purposes, such as pumping water for irrigation, watering stock, chopping feed, churning, sawing wood, running machinery for manufacturing or other purposes. These powers are complete in every detail, and possess every improvement and advantage that can be combined in such machines.

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In Orchard, Field
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Beats the
World.

Burge & Donahoo Co., Sole Agents,

121 MARKET ST. AND 7 AND 9 MAIN ST.,

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SAN FRANCISCO.

Aggregate Assets \$46,000,000.

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(Established by Royal Charter 1720.)
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(Established 1836.)
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(Established 1857.)
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ROBERT DICKSON, Manager,
S. E. cor. California and Montgomery Sts
Safe Deposit Building

COMMERCIAL

Insurance Company,
OF CALIFORNIA.

PRINCIPAL OFFICE

439 California St., - San Francisco
(Safe Deposit Building.)

CAPITAL, Paid in full, - - \$200,000 00
ASSETS, December 31, 1888, - 450,086 70
LOSSES PAID since organization 2,101,032 71

John H. Wise, President,
Chas. A. Laton, Secretary.

Department of the Pacific States
and Territories.

The City of London Fire Ins. Co.,

Capital - - - \$10,000,000

Cash Assets in the United States,

\$746,186.00

Scottish Union and National
Insurance Company

Capital, - - - \$30,000,000
Cash Assets, - - - \$16,407,072.46

420 California St., San Francisco.

W. J. CALLINGHAM, General Agent.

HENRY WAAS, Wood Turner.



—MANUFACTURER OF—

Wooden Bongs, Taps, Plugs, etc., Oak Bongs, Soft
and Hard Wine Plugs, Soft and Hard Tap
Plugs, Wine Samplers, Bung Starters, etc.,

720 MINNA ST., bet. Eighth and Ninth, S. F.
[Established Since 1856]

The Vineyardist.

A Journal Devoted to Grape Culture and
Kindred Interests. Published Semi-
Monthly at Penn Yan, Yates
County, New York, by

JOHN H. BUTLER,

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW.

DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII. NO. 9.

SAN FRANCISCO, JANUARY 8, 1890.

PRICE 15 CENTS

OUR CHICAGO LETTER.

THE EASTERN MARKET FOR SPIRITUOUS LIQUORS INACTIVE.

Lively Times Looked for in the Near Future, Good Prospect for California Wines and Brandies.

CHICAGO, December 31, 1889.

EDITOR MERCHANT AND VITICULTURIST:—For the past two or three weeks there has been no active demand for any kind of spirituous liquors and there will probably be but little improvement in the trade till the new year has become three or four weeks old. During the next two or three weeks the prudent merchant will take the gauge of his success for the past year by making an inventory of his stock in trade, of his bills receivable and payable, and balance his profit and loss account, and at such times he is inclined to be "huckward in coming forward." In the meanwhile the distillers, wine growers, and those who hold large stocks of goods, are carefully surveying the situation and calculating upon the advisability or otherwise of holding their goods for a material advance in prices. It is evident that there will be lively times in the near future for, notwithstanding the numerous drawbacks with which the trade have had to contend, the past year has undoubtedly been a profitable one to a large majority of the trade, and as soon as the facts and figures of their annual inventory has demonstrated this to their satisfaction there will be a general inclination to invest on a more liberal scale than during the past few months of doubt and uncertainty.

Since the annual report of the Commissioner of Internal Revenue has developed the unexpected fact that there has been a considerable increase in the consumption of spirituous liquors, which in bourbon and rye whiskies alone has aggregated over 20,000,000 gallons per annum; it will act as a further incentive to dealers to increase their purchases. We must also take into consideration the waning of the star of prohibition which for some years has been

distrustfully gazed at by those over whose interests it hovered with threatening aspect; whilst Iowa is endeavoring to cover it with a wet blanket, Kansas is in a state of discontent, and little Rhode Island, Massachusetts, and other States have extinguished its glow. The trade feel more open-hearted and cheerful at the improving prospects, and there will doubtless be more liberal buying at advanced rates not only in whiskies but in California wines and brandies than hitherto, and as it is well known that there is only a small stock of wines on hand it is not difficult to tell what will be the outcome of an increased demand, seeing that there is also a small crop of new wine. There will be a continuous advance till forty or even fifty per cent better prices will be obtained.

The failure of the Meade, Van Bokken Co., of Chicago, commission merchants, dealing in California wines and fruits, which occurred on the 17th instant, had been anticipated, and was not much of a surprise to the trade here. The liabilities are said to approximate about \$275,000 and the assets are not likely to reach over \$40,000. Amongst the largest creditors are Mrs. Naomi Van Bokken, of Buffalo, N. Y., who is the step-mother of Mr. Van Bokken, and whose claim is for \$56,291. The First National Bank of Chicago holds secured claims for \$115,000; the Bank of California about \$25,000, and a Buffalo concern about \$20,000. It was supposed that this failure would sweep away the whole fortune of Mrs. Van Bokken since her name appears as security on most of the paper held by the First National Bank of Chicago, but as she is worth about a quarter of a million dollars it will probably reduce her resources about one-half.

I notice an error in my last letter, representing me as saying there is now in bond in Kentucky 30,000,000 gallons of whisky to supply a demand of 15,000,000 during the next three years, instead of which it should have said an annual demand, showing that there is a shortage equal to one year's consumption. As the commissioner's report to which I have referred shows an increased consumption of Kentucky bourbons the scarcity becomes more manifest.

SARDONYX.

Subscribe for the MERCHANT AND VITICULTURIST.

A WINE MERCHANT'S VIEWS

F. A. HABER'S OBSERVATIONS ON THE EASTERN MARKET.

A Growing Demand for Good Wines. His Confidence in the Industry's Future Needed Legislation.

Ferdinand A. Haber, of the firm of Alfred Greenebaum & Co., returned during the fortnight from a three month's trip to the principal cities of the east on business connected with the firm's agencies for Inglenook Wines.

"I have had a wonderfully successful trip," said Mr. Haber to a representative of the MERCHANT, in reply to a question concerning his journey, "and this statement is justified, I think, by the fact that I sold three thousand cases of Inglenook wines during my absence. As to the situation in the eastern market there is plainly an increasing demand for good, sound, pure wines, and the wine makers of California should use every effort to encourage this demand. It is high time for the general recognition among producers and dealers, of the fact that if the wine business of California is to be a success in the future we must build up a reputation based upon the merits of our products. The industry has made progress in this direction of late, and the growing friendly feeling for our wines in the east is the natural result of this improvement in quality; but we must continue to strive for higher excellence until the products of our most favored districts shall have reached that degree of perfection that need not suffer by comparison with the best imported article. Some of California's wines possess that order of merit now, but there is much poor, green, unsound and impure wine dumped on the eastern market as first-class California wine, and, unfortunately, it is upon these that the general consumer bases his estimate of our productions.

"One of the greatest difficulties under which our industry has labored is the fact that a great portion of the best wines of the State have been sold under foreign labels, while the poorer qualities have gone to the consumer as California wines. In consequence of this many who would otherwise have been regular patrons of the industry, are anchored in the belief that

good wines cannot be grown in this State. Whereas, if our good wines had reached the consumer under a true label and the trash had gone to the still, this condition of affairs would not now exist. However, I found in my travels through the large eastern cities that this wall of prejudice against which the California wine business has been battling so long, is slowly giving away before the partially discovered fact by wine drinkers over there, that this State produces some good wine. What wine growers and merchants need to do now is to place such wines only on the market as will continue the good work of breaking down this wall of prejudice. There is another matter of importance which I think ought to be acted upon by them and that is the question of a national pure wine law. There is just as good reason why the consumer should be protected against adulterated wines as there is that he should have his stomach protected against oleomargarine. The dairymen of the United States asked Congress for protection to their industry, and a law was passed compelling manufacturers of oleomargarine to sell their product as such, and as a result the consumer knows just what he is buying. Why should not Congress grant equal protection to the wine industry? It seems to me that the rights of all parties concerned demand it—that the interests of the wine men and the stomachs of the general public are entitled to it. But we will never see legislation of that kind till Congress is made to see the necessity therefor. To this end I think that the wine growers and the merchants should unite in drawing up a memorial setting forth the facts and necessities of the case, and that such memorial should be supported by the signatures of every man, woman and child that can be obtained. Let it be made a monster petition that will show an unanimity of desire on the part of the people of this State for the passage of such a law, and in my opinion our representatives in Congress will be enabled to embody such a measure in the National Statutes. Given such protection and the wine industry of this State would be competent to take care of itself and to compete with the foreign products. But, as there is no cohesion among those interested in the industry, there is little hope of any such step being taken; and if it is not, we will never get the protection we need.

"You ask me what I think of the outlook as indicated by the present situation in the eastern market. In reply I will say that I never had so much confidence in the future of the California wine industry as I have to-day, and that is saying a great deal; but I do not think we can reasonably expect much substantial sympathy from that quarter much before next fall, for the reason that the market is well stocked and there is a great deal floating around, while at the same time heavy shipments are being regularly made. I do not wish to be understood as desiring to bear the market, but that is the existing situation."

THE VINE DISEASE.

DOWLEN FINDS NOTHING NEW IN THE AFFECTED DISTRICTS.

He Says There is Danger of the Malady Appearing in Fresno in the Near Future.

Following is the full text of the latest report of expert Dowlen of the Viticultural Commission on the vine disease. He has nothing new to announce concerning the situation in the Los Angeles district, but the vigorous of the northern half of the State will find some unpleasantly interesting reading in Mr. Dowlen's announcement that "there is very grave danger of the disease making its appearance," in Fresno county, "in the near future." The report follows:

Since the last report no particular change has taken place in the condition of the vines. The heavy rains do not seem to have caused any increase in the amount of disease. In some places the vines seem almost ready to start again, the buds having actually begun to open, so that, with these vines, however early the pruning may be done, it will practically be late pruning, it will be interesting to know, later on, if these vines show more disease than their neighbors, or escape altogether.

Amongst the specimens received during the month, was a small package of leaves from Fresno county; these all exhibited the peculiar yellow spots indicative of disease, though only to a slight extent. It would hardly be fair to pass judgment upon a district, on the evidence of one lot of specimens, but the condition of these specimens, taken together with the condition of the cuttings from Fresno county referred to in Report No. 35, would go to show that even if the disease does not already exist in Fresno, there is very grave danger of its making its appearance there in the near future.

Another specimen was an entire vine, (except leaves and fruit) from El Cajon, San Diego county, taken from one of the alkali spots referred to in Report No. 33. The specimen consisted of the trunk, spurs, and branches, and a considerable portion of the chief roots, with some of the smaller ones, but none of the root fibres; there were only three or four small green leaves at the end of one of the canes. The specimen was very dry when received owing to delay in transit. Externally the canes and roots did not present any exceptional appearance, except that the canes were rather short, but they did not show any blackened or discolored patches of bark, being quite as bright and clean as the average run of canes.

A microscopic examination showed that in general the tissues were quite devoid of starch, except for a few small scattered grains here and there, mostly in the inner bark; the cane mentioned above as still retaining a few leaves had a little starch in the back, and in the medullary rays, but the grains were very small, and irregular in shape; in none was the inner bark blackened, the wood was not discolored, and there was no deposit of any kind in the cells of the woody tissues.

The condition of the roots was not quite the same as that of the branches. A very little starch was found in the roots of that side of the vine on which the leaves had been retained, all the other roots were devoid of starch, and several of the main roots were dead at the end farthest from the trunk. In the dead parts the wood was much discolored, and there, there was a considerable amount of brown deposit in the cells of the bark and wood. This deposit was found more or less in all the roots whether discolored or not, but in none was the inner bark blackened. Many of the smaller roots were dead throughout their length. None of the roots were distorted in any way.

It will be seen that, in some respects, this vine presented characters also found in diseased vines, viz., absence of starch, and the filling up, to a certain extent of the cells of the tissues of both wood and bark with a brown deposit. It differed from the diseased vines in that the inner bark was not blackened, there were no unripe canes nor patches of unripe bark on the canes, and death had not begun at the tips of the canes, and extended downward, but it had begun at the root extremities, and was traveling upwards to the canes. The state of the leaves could not be noticed as the few specimens on the vine were small green leaves of late growth, but presumably they had been similar to those seen on alkali spots in the vineyard from which this specimen was taken, (Report No. 33), if so, they would not have shown the ordinary signs of disease.

Altogether, it would seem that, though this specimen would have died, death would not have been the result of the prevailing disease, but would rather have been brought about by certain local conditions of soil, and it would also seem that this specimen shows to what extent the vine disease may be connected with such special conditions of the soil.

In the early part of the month a vineyard in this district was visited, containing the following varieties: Mission, Sultan, Burger, Chasselas, Zinfandel, Blanc Elba. The Mission vines were badly diseased, those on the highest ground being in the worst condition, a small number, in the lowest part of the ground which catches the overflow of a neighboring ditch, were still in good condition, showing no sign of disease. They had made an abundant growth, and had borne a fair crop.

The Sultanas were also in bad condition, only scattered vines being left, and these were diseased.

The Burgars at first sight seemed to be in fair condition, but a closer examination showed disease all through the plot. These had also suffered from the exceptional heat during July and September.

The Chasselas were in fair order throughout, a few scattered cases of disease only showing, the rest of the vines being still strong and healthy.

The Zinfandels were in better condition than the Chasselas, those on the west side of the vineyard being better than those on the south and east.

The Blanc Elba were in the best condition of all, no reliable evidence of disease being found amongst them.

It was scarcely possible to arrive at exact conclusions as to the state of this vineyard, as it had suffered from the hot spells of July and September, and, in some places, the foliage had been much frosted, many leaves having dropped from this cause. In

many cases, vines which at a short distance looked to be diseased, were found to have had their leaves only browned by frost. At the end of last year the Mission was the only variety in this vineyard reported as diseased.

So far as known at present, the following is the usual order in which the varieties would be arranged in order to show the extent to which they are affected by disease, viz: The Mission and Muscat come together as most affected, followed by Mataro, Sultan, Burger, Chasselas, Zinfandel, Blanc Elba.

The microscopic examination of vines has been continued, but no new features have been met with.

Some of the vines placed in the hothouse last month have had to be taken out and replaced with fresh plants, sick vines were of course taken for the experiment, and some were evidently too far gone to bear removal.

ETHELBERT DOWLEN.

December 2d, 1889.

A PLEASING PROSPECT.

A Correspondent Who Sees Bright Times Ahead.

The San Francisco correspondent of the *Western Broker*, Chicago, has the following to say regarding the wine and brandy industries of California, much of which will be of interest to the readers of *THE MERCHANT*.

That the wine industry of California, which has been on the down grade for the past two years has changed its course and is now headed in the direction of prosperity, there is no longer any doubt. Everything looks promising, and everybody who is posted on the situation looks to the future with confidence. Probably the best proof of this latter fact is that the holders of good wine who were willing to sell at ruinous prices a few weeks ago, are now convinced that it will not be long before their goods will be in demand at fair figures, and they back up their opinion by refusing to sell except for a material advance over the prices that have obtained during the past season.

To a close observer of the signs of the times it is evident that there is a steadily increasing demand for our wines in the east, and it is reasonable to suppose that the demand will continue to grow with greater rapidity as the products of California's vineyards become better known. In addition to this the foreign exports are slowly but surely growing in value. We are now sending more wine to Mexico, Central America and the islands of the Pacific than ever before. Australians are beginning to purchase them, and of late the shipments to England have indicated that our British cousins are becoming interested in our vinous products, both of wine and brandy.

Appropos to this it is worthy of remark that the British wine papers are beginning to pay attention to the viticultural industry in California.

Ridley's *Wine and Spirit Circular* in its last number just to hand, refers to the great shortage in the Cognac brandy product and says that the California brandy men have an opportunity to enter the lists with their product and compete for the patronage of the European and English brandy consumers. So long as the cognac district is under a cloud the field is open for occupancy by our distillers, and it is to

be hoped that advantage will be taken of the situation.

I have often thought that if California brandy were properly handled after it has finally left the still and been transformed into something besides rectified grape spirit, it would, after having reached a reasonable age, have little to fear from foreign rivals. In other words it needs favoring to suit the established public taste. In support to this theory, now comes a brandy manufacturer of France who says that our brandy is "a high class grape spirit," and that there would have been a market for it long ago if the manufacturers had known how to flavor it. He says further that he can sell in France all he can make and get \$3 per gallon for it. The gentleman is so confident of this fact that he will immediately begin the construction of a brandy distillery at Milrose, in Napa county, with a capacity of 100,000 gallons for the first year.

HOW TO PLANT VINEYARDS.

A correspondent writing in the *Tulare Register*, says: "As the question of planting out vines is now up for discussion, I will prepare a few thoughts on this subject for the consideration of your readers. Let me say that my experience in growing grapes began over thirty years ago in Sonoma county, and I have watched the business with much interest from that day to this. I only wish to make a few observations on the method of planting. Some twenty-five years ago my father planted a vineyard in rows, fifteen feet apart one way, and five feet the other, that gave about the same number of vines to the acre as planting eight feet each way which was considered the standard distance for wine grapes. I know that all of his neighbors as well as myself made sport of this odd style of planting, but twenty-five years of experience has demonstrated the wisdom of the plan. This vineyard produces fully as many tons of grapes to the acre as the adjoining vineyards, besides it can be much more cheaply handled, permitting the wagon to go behind each row, the brush to be burned on the spot, and a portion of the ground to be cultivated with a larger team. Some say Paige & Morton have adopted 6x12, with the wide rows running north and south. Now let me suggest that is a great mistake. The 6x12 is all right, but the wide rows should be east and west, for the reason that the vertical sun will get on the trays no matter which way the rows run, but to get the greatest benefit we want the morning and evening rays. Now to get this it is very obvious that the wide rows should run east and west. Then there is another advantage in this manner of planting, which is that sometimes the grapes get sunburnt, and you will always find that on the west side it is the 5 o'clock sun that gets in its work. Shining in under the vine, if your rows are set thickly east and west one vine will shade and protect the other. Now as too many or few vines to the acre; that doesn't make much difference in the yield. It is not the number of vines but the number of shoots that governs this matter. If you have more vines you leave less shoots to the vine, and vice versa. I would recommend 6x15 with the wide rows running east and west.

PERSONS in search of a quiet elegantly appointed restaurant, of undoubted excellence, should go to **SWAIN'S, 213 SUTTER STREET**, where wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied at short notice.

TREATMENT OF WHITE WINES.

Valuable Advice From a Recognized French Authority.

As the fermentation of the white wines is going on in the barrels, their treatment begins as soon as the must is in the barrels, in which they are filled without any preparatory operations as soon as they have left the press. In each barrel a more or less violent fermentation sets in according to the quantity of grape sugar present, and to the temperature of the must and of the surrounding atmosphere, etc.

We know that there exists three kinds of white wines; the differences between them are produced by the greater or lesser amount of sugar in the must, by the different methods of vinification, by the variety of grapes used, etc.—there are the dry white wines, the mellow white wines, and the sweet white wines.

There are besides, *sparkling* wines, which are made from red and white grapes; but we are going to speak of them in a special chapter. The care which should be bestowed on the white wine begins, as we have already said, as soon as the must has left the press and has been transferred to the barrels.

The barrels are filled only up to two inches from the bung-hole in order to leave room enough for the expansion which is produced by the bubbles of carbonic acid, generated as soon as fermentation has started. If this precaution is taken all loss of must is avoided.

The violent fermentation begins after the first twenty-four hours. As soon as it has started in violently the foam which rises to the surface of the liquid is made to run down the walls of the keg by filling up every day with must of the same character; the bung-holes are left open from the start. The method which consists in making the foam flow out of the barrel in proportion as it rises to the surface of the wine—a method which is different from that of fermenting in tanks or in partly empty barrels, when the lees remain in the wine—is used in the fermentation of the high quality wines of the Gironde, such as Barsac, Sauternes, etc. The method is based on the principle that the removal of this foam, which consists partly of ferments, produces a kind of a purification by carrying out of the barrel with it some of the injurious matters.

The result is that the lees are less voluminous and that the fermentation lasts a longer time. The wines which are made according to this rule retain the mellow taste better than those (the specific gravity of the must being the same) which have been fermented in partially filled kegs. The explanation of this is that in the former case a small quantity of mucilaginous substance escapes the action of ferments, while in the other case the fermentation is more energetic, all of the sugar is transformed into alcohol, and such wines are therefore dry and less agreeable to the taste.

Therefore, the first violent fermentation of white wines which are destined for further use without previous blending or any other operation should be conducted in completely filled kegs. As far as the white wines are concerned which are destined for concentration by heat or for blending—these fermentations should be conducted in partially filled barrels or in covered tanks, so that the foam and the ferment should remain in the wine until the fermentation

is over, in order to give increased activity to the latter and to insure the complete transformation of all the sugar present into alcohol.

As soon as the fermentation of the white wines becomes less violent and no more foam is produced, the bung-holes are covered loosely with a piece of wood, so as to give an outlet to the carbonic acid gas, and the barrels are filled up every two days. At last, when the evolution of carbonic acid has stopped, the barrels are hermetically bunged, and once or twice a week filled up according to the greater or lesser rate of evaporation. The wine should be racked as soon as the lees have settled and its condition has become bright; in this respect no time can be fixed because the duration of the fermentation of the white wines depends chiefly upon the specific gravity of the must and upon the temperature of the atmosphere; at any rate, it lasts much longer than that of the red wines. It often happens that the fermentation is not over before the month of February, particularly that of wines which are very rich in sugar, such as the Sauternes, and particularly if the end of the autumn is cold; while the wines which come from the same vineyard, and which are made under the same conditions, but which contain less sugar, will be through with their fermentation in December. Moving the white wines in the course of fermentation should be avoided, particularly when the lees begin to settle, because by mixing them again with the wine the fermentation is rendered more active, and the mucilaginous substances are destroyed by transformation into alcohol. Consequently the mellow taste, which gives to the white wines their value, is lost. Such are the precautions which should be exercised during fermentation; the latter, it must be added, can be stopped, delayed, or prevented at liberty, by use of sulphurous acid gas, according to which kind of wines are desired, sweet or dry ones (compare manufacture of preserved musts). If the sweet white wines have less than fifteen per cent of alcohol they are liable to undergo fermentation.

It is possible, by treating the white wines with sulphurous acid, to maintain them sweet from one vintage to the other, even if they are made from rather weak musts; but it is not possible to obtain this result with such musts, unless they are repeatedly treated with sulphurous acid, and protected from the access of the air; and in such a case the wine is liable to acquire the taste and smell of the sulphurous acid; besides, when strict watch is not kept over them they begin to ferment. In order that white wines which are treated in the usual way should preserve their sweetness, it is necessary either that the musts should be very rich in sugar (16 per cent to 20 per cent) or that they should be fortified so as to contain 15 per cent to 18 per cent of alcohol, after their fermentation is over. But this method of fortification is only used in making the sweet wines. We shall speak of it more explicitly in the chapter on *sweet wines*.

The white wines which are destined to be used when they are still sweet are transported either in the form of must which has been lately pressed, or during their most violent fermentation. If the must has been sent off without the fermentation having started, the latter begins on the way, and becomes violent, owing to the motion of the transportation, particularly if the temperature is high, if the voyage lasts several days, and if no sulphurous acid or

artificial finings have been used. Even the treatment with finings alone, without the help of sulphurous acid, makes the fermentation of a must less violent. (Compare classification of unfermented wines.)

In order to prevent the bursting of the bottom of the casks through the generation of carbonic acid and the expansion of the liquid, a small hole which affords an outlet to the gas, is bored near the bung-hole. Now, in order to avoid the wines flowing out in rolling the cask, a tin button is introduced in this opening which is retained in the stave by a stem of the same metal. This stem is bent on the inside of the stave so as to allow the button to rise a little and give an outlet to the gas. Instead of this button with metallic stem, three or four straws with their ears yet on, may be introduced in this opening; the ears remain outside of the stave and do the same service as the button.

Notwithstanding these precautions, there is a great loss connected with this manner of transporting white wines, particularly if the men in charge, do not watch carefully to see that the fermentation goes on freely in each barrel and that the latter should be always placed with the bung-hole right side up.

Care should be taken not to transport white wines of high quality, and generally, all the sweet or simply mellow wines which retain a part of their sugar in aging, as long as they ferment. There are two reasons for that: the first is that the fermentation, stimulated by the ferments and the first lees which have already settled and now rise again, is liable to become too violent (particularly if these wines had less than 15 per cent of alcohol), and that thus the mucilaginous substances are transformed into alcohol, making the wines dry and difficult to clarify; the second is the great amount of losses which result from the transportation of the wine in this condition.

Racking.—After the first violent fermentation of white wines is entirely over, and as soon as they have become bright, they should be racked, particularly if the temperature is rising. It should be mentioned here that the less grape sugar a must contains the sooner the wine becomes bright, for the fermentation of the musts which contain little sugar is more rapid than that of musts which are rich in this ingredient.

The most favorable time for the first racking is the month of February, before the rise of the temperature makes the wines expand and which raises the lees.

In racking it is strictly necessary to avoid contact with the air and to fill the wine into strongly sulphured kegs.

The care which should be bestowed on at white wine after its first racking varies according to the quality of the wine.

If we have to deal with ordinary dry wines, that is, with wines whose sugar has been entirely destroyed by fermentation and changed into alcohol, they should be treated in the same way as new red wines.

But the mellow white wines, that is, those which retain still some sugar after the first violent fermentation is through, require (particularly if they don't contain fully 15 per cent of alcohol) minute watching in order to be able to preserve their mellow taste in aging, for if they are left to themselves they undergo a second fermentation and become dry.

In order to age without losing their mellow taste, these wines should be protected from any after-fermentation, and should be classified and freed from their ferments by the use of as little as possible of finings or

filtration. Both of them diminish the mellow taste. To attain this object, the following conditions should be fulfilled: The wine should be—

1. Placed in perfectly close cellars, of uniform temperature, and the kegs should be strong and hooped with iron.

2. The barrels should be hermetically bunged, and always filled up to the bung with bright wines of the same quality and of the same temperature.

3. Cleared, preserved from after-fermentation, and freed from the ferments, which they still contain, by racking during the first year in proportion as the lees settle. Finings should be used only in cases when it is impossible to obtain perfect clearing by racking at the proper time.

4. When the wines have reached, in barrels, their third or fourth year, in case they are not bottled, they should be racked and preserved in *tuns*, and treated in the same way as if they had remained in barrels. These tuns should have been previously used for white wines of the same character.

5. The wine should be constantly watched, and it should be ascertained by frequent tastings if no fermentation has set in; in the latter case the wine should be immediately racked. If the wine remains quiet after the first violent fermentation is over it should be racked every year three times be it an old or a new wine. The first racking is done in March before the spring equinox; the second at the time of the bloom of the vine in June before mid-summer, and the third and last at the time of the maturing of the grapes in September, before the autumnal equinox.

It is worth while remembering that the less alcohol white wines contain; that is, those which remain mellow after their first violent fermentation, the more liable are they to undergo an after-fermentation and to thus lose their mellow character. If the white wines on hand are sweet and contain less than 15 per cent of alcohol it is necessary to fining them completely in order to free them from their ferments. Certain ordinary white wines are difficult to fine. It is possible to obtain perfect clearing only by the simultaneous employment of the racking treatment with sulphurous acid and of gelatine in connection with tannin. This tendency to ferment is quite natural for wines which are so poor in alcohol; and the mellow wines which contain less than 15 per cent of alcohol are not through with their natural violent fermentation; stopped either by the use of sulphurous acid or by frequent rackings or by other means. This stopped fermentation sets in easily again as soon as the wine is left to itself and as soon as the needful watchfulness is relaxed. A rise in the temperature or the wine being transported produces the same result.

In the wines, on the contrary, which attain the highest alcoholic percentage due to fermentation (between fifteen and sixteen per cent), no new alcohol is formed at the expense of the sugar, unless the liquid becomes weaker through evaporation. These wines are consequently less liable to undergo fermentation, other conditions being equal. If it is necessary to send to a great distance, or even only to preserve sweetish, mellow, but ordinary wines, whose alcohol percentage is low, they should be fortified with a very strong and pure alcohol, so as to contain fifteen to twenty per cent of this ingredient. This only after having become perfectly bright. It will thus be possible to preserve them under ordinary conditions and to transport them easily; it is not advisable, however, to make use of this extreme means excepting in the case of wines which are sweet but which possess an ordinary flavor.

RAYMOND BOIREAU.

THE TRADE.

Moore, Hunt & Co. report a good demand and satisfactory sales of "Jesse Moore" notwithstanding the bad weather of the past few weeks.

Mr. Jacques Lauter, of S. Lachman & Co., reports an increasing activity in California wines and brandies. He says that prices are gradually stiffening, and that buyers are beginning to realize that the short crop of this year is bound to enhance the value of wines of all ages.—*Bonfort's*.

On another page will be found the advertisement of Ronald G. McMillan, San Francisco, the well-known manufacturer of and dealer in syrups, cordials, bitters, extracts, sugar coloring, etc. This is one of the oldest houses in the city and stands second to no other establishment of the kind in the variety and excellence of products manufactured. We can cheerfully recommend these goods to the trade of the coast.

Mayor Hazard, of Los Angeles, has vetoed the new ordinance requiring the wholesale liquor dealers to pay the same license as the retailers. His reasons for the veto were that the tax would be unjust, that it would convert the wholesale places into saloons or drive them out of business, and give the wholesale houses of San Francisco an advantage over those of Los Angeles.

A dispatch from Cincinnati says that Fred Louis and Charles Strauss, doing business as the Globe Liquor Company, have been arrested at the instance of W. Wupperman of New York, the American agent for Angostura Bitters. It has been discovered that the culprits had a four-story building fitted up in a manner not exceeded in the world for counterfeiting bitters, brandy, wines and liquors of noted reputation.

Win. Wolf & Co. will remove during the current week to their new quarters at 329 Market Street. The location is a fine one for business purposes and the interior arrangements including handsome offices and separate divisions for the various imported goods carried in stock, make the establishment one of the most complete of the kind in the city. The place is much more commodious than the old one and will enable the firm to meet the requirements of the increased business of the past year.

Bottled cocktails are beginning to appear on the bars of down-town restaurants and drinking places in New York. The cocktail mixture has been bottled by the quart for many years, and at least one factory was busied for a time in turning them out; but the peculiarity of the new preparation is that it is put up in little three-ounce bottles that hold just enough for two drinks. The factory-made cocktail was a New England idea, and has been popular in the country, particularly among bartenders who did not know how to make a better mixture, but it never sold in New York.

The name of "J. H. Cutter Whisky" is inseparably connected on this coast with that of A. P. Hotelling & Co., the Pacific Coast Agents for this most excellent Kentucky production. To those who are familiar with the merits of Cutter Whisky it requires no praise, for it is one of the brands that has maintained the standard of excellence that first gave it popularity and

this is the secret of its success. Messrs. Hotelling & Co. are also dealers in fine imported wines and liquors. The house is one of the oldest and best known on the coast, having been established since 1852 and it has branch establishments in Portland, Oregon, Seattle and Spokane Falls, Washington, and Boise City, Idaho.

W. B. Chapman, the well-known California street importer and sole agent on the Pacific coast for "Perrier-Jouet" champagne is demonstrating to the trade the value of advertising when employed in popularizing a first-class article. It is one of the biggest and most judicious advertisers in San Francisco and no one more fully realizes the value of printers ink than he. The success which has attended the introduction of Perrier-Jouet wine in the United States may be judged by the fact that in 1880 when it was first placed on the market the sales only reached 600 cases, while at the present time the consumption of this wine in America as shown by Mr. Chapman's statistics, exceed 25,000 of which the sales of Mr. Chapman form a fair portion.

The statistics of the number of liquor saloons to inhabitants in different European countries are interesting and significant. In England there is a licensed house for every 223 inhabitants, in Austria one to 266 inhabitants, in Denmark one for every 194, in Italy one for every 175, in Holland one for every 149, in France one for every 90 people, and in Belgium one for every 43. The Belgians drink more than any other people in Europe. They consume 70,000,000 litres of liquor every year, which gives 60 litres to every male adult. Paris is pretty well provided with liquor shops, or cafés, having one among every 88 inhabitants. The quantity of liquor consumed per head of the inhabitants, women and children included, is 6 litres in England, 10 in Sweden, 16 in Denmark, 9 in Belgium, and 7 in Prussia and France.

The whisky man who is not happy this Christmas either has some cause of complaint outside of business matters, or else he is hard to please. The Prohibitionists have subsided all over the country; export stocks have been reduced until but the shadow of former stocks remain; confidence has grown until to-day it would take a search warrant and a detective to find a bear, and prices are steadily climbing upward, making millions in the aggregate every few weeks, for those who buy and hold. Just at present there is a lull, and buying will not amount to very much until after the holidays are over, and firms have taken a reckoning. After that, it is thought, buying will be livelier than has ever been known, perhaps, in the history of our trade, and distillers, dealers and brokers will all wear diamonds, and be just too happy to live.—*Bonfort's*.

H. J. Woolnecott, a well-known member of the wholesale trade of Los Angeles several years ago purchased a piece of property in Salt Lake for a song, and he has let it lie there all this time. He had thought if the time ever came when it would sell for \$4000 he would let it go. Last week he got a telegram from a Salt Lake agent asking what the lot could be had for. Woolnecott knew matters were going at a rather lively gait there, but had no definite knowledge as to value, so he thought he would put up a big price on the lot and await developments that would give him a pointer. He wired \$12,000 as the price that would take the property, thinking there was not a pole in the city of the saloons long enough to knock down that perambulation. He sent the dispatch and got nicely ready to await developments, when in an hour back came the answer: "Send on your deeds, there is \$1000 deposit upon your lot."

A. MALPAS, Manager. H. A. MERRIAM, Superintendent.

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SAN FRANCISCO.

FOREIGN PORT WINE TRADE.

Reviving from a Depression of Ten Years Duration.

Throughout the depression which has overshadowed business to a greater or less degree during the past ten years, there is perhaps no branch which has been more successful in its struggle against the evil times than the one dealing in Port wine. Now, therefore, that the general prospect has brightened, and that better days seem in store, it is not to be wondered that the same interest should be amongst the foremost on the wave of prosperity which seems to be flowing in the direction of the wine and spirit trade. We have many times pointed out how, throughout the piece, the statistics relating to Port have steadily held their own, the absence of those fluctuations to which most other divisions had been subjected, saying much for the healthy state of this particular branch, in the United Kingdom. That Port will, for many years to come, cease to find favor with the British consumer we decline to believe, in spite of the outcry which is from time to time raised by interested individuals against fortified wines. That an enormous increase in the demand for light wines has arisen since the reduction of the duty in 1860 is of course well known, but this has in no way affected the popularity of the full-flavored and higher strength wines of the Douro, which seem especially suited to the changeable and cheerless climate with which this country is blessed throughout at least six months in the year. We do not wish it to be thought that we are advocating Port to the disparagement of other wines; we wish merely to record the fact, and the pleasure we feel thereat, that this branch of our trade is in a condition which cannot but inspire confident hopes of a prosperous future. Having been enabled during the past month to make a second excursion to the Port wine district, we trust we shall not be going too much over old ground, if we again refer to the Capital of the Douro, and to the condition of the trade on that side as far as we could gather from the accounts we received from our many friends in Oporto and Villa Nova.

From a vinous point of view, the first thing that strikes the eye is the deplorable condition into which many once productive vineyards of the Alto Douro have fallen since their invasion by the *phylloxera*; the second, the vigorous exertions which are now being made, and with much success to repair the evil caused by this prolific but destructive insect. In this work of reconstitution much has been done, both actually and through the example which it has set, by the application of British capital and enterprise. Several famous Quintas of the of the Upper Douro, Roeda, Zimbro and others, have recently passed into the possession of English residents in Oporto, in addition to Boa Vista, which has for many years been in similar hands, and the results which have there been obtained by replanting go to show that if the same is persevered in, the future prosperity of the industry is practically assured. Thus in one instance, a vineyard which in 1888 produced but one and a half pipes, yielded in 1889 seven and a half, whilst eighteen or twenty pipes are looked for next year, granted only a fairly propitious season. So also with the well-to-do Portuguese, every endeavor is now being made to repair the damage which has been done, although

with the small growers, want of capital to engage in a work which cannot show immediate fruit, has prevented many who otherwise would have done so, from commencing to replant. Now, however, that they can earn money by working for their wealthier neighbors who have embarked in the undertaking, there is a probability of their employing a portion of their earnings in the same direction. Certain it is that more hands are now engaged upon the work than was the case a year ago, whilst those vineyards in which replanting has taken place are looking decidedly healthy. As in other districts affected by the *phylloxera*, by far the greatest success is being derived by planting American stocks, which alone by the rapid and extensive growth of their root appear able to defy the insect. At the same time even with these it appears that some varieties are far more successful than others, though as to which is absolutely the best there is at present a difference of opinion. In addition to replanting with American stocks for grafting from Portuguese vines, strenuous efforts are also being made to save the plants which still remain by the application of insecticides, which has, elsewhere as here, proved effectual in destroying the pest. As with most stimulating treatments, however, these naturally tend to ultimately weaken the plant, to counteract which extensive manuring becomes necessary, which further enhances the cost of grape culture. Admitting, therefore, that the reconstitution of the Douro rests in the proprietors' hands, it would seem that vine culture must in future be a more costly industry than was the case when the vineyards were intact. Two results which appear likely to arise from this, are the ultimate abandonment of the extreme high-lying plantations where cultivation is more difficult, and the taking in of lands of easier access which have hitherto been disregarded. Then again much more attention is now being paid to the lighter wines of the Baxio Corgo district around Regoa where the *phylloxera* has done less damage, and which although Douro wines, were formerly distinguished from those of the Cima Corgo. Taking these facts into consideration, and bearing in mind that the vines treated with sulphur, etc., do not produce such heavy body as once characterized Port wine, it would seem that a lighter article of the same character will be the Port of the future. That this will be any drawback either to the consumer or to the merchant we are far from sure; in fact, judging by the way in which the 1887 vintage has been appreciated in England we should say the reverse will be the case. This is about the type of what a vintage wine will be under the present conditions, and in that it bids fair to come around early, it should suit the interest of the merchant, whilst its quality cannot fail to recommend it to the consumer.

With reference to the vintage of the present year, it is, of course, early as yet to speak with any degree of certainty, although here again no attempt is likely to be made to ship it as a vintage wine. As was the case last year, rain fell at the time of gathering, although not to so great an extent, whilst thanks to a fine September the grapes were in a better condition to receive it and were benefitted rather than the reverse. The result is that a wine has been produced which, if less in quantity, shows far more color, body and saccharine than the 1888's did this time last year. Without being

first-class it will prove extremely serviceable, and shippers, therefore, have not hesitated to purchase. As we have stated on other occasions, and as our Oporto correspondent frequently points out, the principal difficulty in connection with the Port trade at the present time is scarcity of stocks of old Lodge wines. Of vintage wines the supply has fairly been up to requirements, but the drain of light old descriptions for making up shipping marks has greatly reduced the quantity of this class of article. It is, therefore, satisfactory that vintages such as this year and last should have been fairly abundant, as it is from wines of this calibre, which will mature quickly, that merchants will have to look to make up the encroachments on their stocks.

Taken all round, however, the appearance and tone of the Port wine trade not only on this side, but in Oporto is most reassuring, shippers in that center being apparently quite satisfied with the present position and future prospects. Notwithstanding the interruptions in business occasioned by the "Companhia," shipments this year have been extremely heavy and considerably in advance of 1888. Trade seems to have started in an upward direction of which there is every indication of a continuance, and although, in the absence of a vintage wine, the shipping trade next year may be comparatively quiet, merchants in Oporto are, should no disturbing element arise, looking forward to a general business fully up to the present average. In fact, the feeling has gradually established itself in Villa Nova that the taste for Port in England is decidedly on the increase, and from personal observation we should say that this is thoroughly warranted. It is, therefore, no matter for wonder that a hopeful tone should prevail amongst the shipping trade, who now seem to have the ball at their feet, and we can only trust that present expectations will be fulfilled. Let us also ones more express the hope that the welfare of the trade may not be jeopardised by any resort to that short-sighted policy, which has brought other wine interests down from their prosperity and to which in a great measure Sherry owes its fall—we allude to the shipments of common trash under the idea that the popularity of the genuine article under whose name it shelters itself, will enable it to pass muster. That any of the respectable houses of Villa Nova will lend themselves to such short-sighted policy we do not for a moment believe; in fact they are the loudest in crying out against certain shipments of very low-class stuff, which are being consigned to London and against which we have frequently inveighed. Who the consignors of the said rubbish are, is at the present moment unknown amongst the Oporto houses, although suspicion points in one or two directions, the general belief being that the deed is perpetrated by some small Portuguese house unknown on this side. Although they have not yet developed to any great extent, the result which these shipments will have must be the reverse of beneficial to the Port wine interest, and it would be gratifying to learn that the Oporto merchants had found some means to prevent their recurrence.—*Wine and Spirit Circular, London.*

The MERCHANT AND VITICULTURIST is the only recognized viticultural journal on the Pacific coast.

EXPORTS AND IMPORTS.

The Figures of the Government for October.

The imports and exports of liquors to all points in the United States during the month of October were as follows, the figures being furnished by the Treasury Department.

Re-imported spirits—118,311 proof gallons, valued at \$119,078; in October 1888, 159,480 proof gallons, valued at \$167,167.

Malt liquors in bottles or jugs—166,402 gallons, valued at \$143,393; in 1888, 139,210 gallons, valued at \$112,363.

Malt liquors in bulk—91,634 gallons, valued at \$24,689; in 1888, 101,092 gallons, valued at \$30,311.

Brandy—36,897 proof gallons, valued at \$104,657; in 1888, 52,757 gallons, valued at \$142,622.

Spirits except brandy—124,354 proof gallons, valued at \$116,339; in 1888, 125,703 gallons, valued at \$91,627.

Champagne—35,858 dozen, valued at \$511,868; in 1888, 25,789 dozen, valued at \$343,560.

Still wines in casks—333,644 gallons, valued at \$231,265; in 1888, 363,118 gallons, valued at \$249,170.

Still wine in bottles—26,391 dozen, valued at \$136,771; in 1888, 24,337 dozen, valued at \$135,235.

The exports were as follows:

Malt liquors in bottles—29,802 dozen, valued at \$43,485; in 1888, 32,921 dozen, valued at \$49,542.

Malt liquors in casks—15,118 gallons, valued at \$3720; in 1888, 12,483 gallons, valued at \$3989.

Alcohol—18,674 proof gallons, valued at \$14,703; in 1888, 6944 proof gallons, valued at \$1504.

Neutral spirits—277 proof gallons, valued at \$137; none in 1888.

Rum—91,714 proof gallons, valued at \$99,153; in 1888, 25,238 gallons, valued at \$29,282.

Boarben whisky—13,730 proof gallons, valued at \$12,721; in 1888, 13925 proof gallons, valued at \$10,848.

Rye whisky—1689 proof gallons, valued at \$2893; in 1888, 5077 proof gallons, valued at \$7271.

Brandy and other spirits—16,680 proof gallons, valued at \$22,185; in 1888, 25,890 proof gallons, valued at \$12,185.

Wine in bottles—493 dozen, valued at \$1962; in 1888, 653 dozen, valued at \$2945.

Wine in casks—33,313 gallons, valued at \$19,054; in 1888, 21,577 gallons, valued at \$14,582.

The exports of foreign merchandise were as follows:

Malt liquors in jugs and bottles—666 gallons, valued at \$458; in 1888, 982 gallons, valued at \$103.

Malt liquors in bulk—300 gallons, valued at \$126; none in October, 1888.

Brandy—1155 proof gallons, valued at \$2356; in 1888, 736 gallons, valued at \$715.

All spirits except brandy—1372 gallons, valued at \$1219; in 1888, 780 gallons, valued at \$1388.

Champagnes—83 dozen, valued at \$1091; in 1888, 685 dozen, valued at \$9933.

Still wines in bottles—270 dozen, valued at \$869; in 1888, 257 dozen, valued at \$847.

Still wines in casks—1943 gallons, valued at \$899; in 1888, 2588 gallons, valued at \$1320.

The imports of raisins during the month of October were 11,152,738 pounds, valued at \$581,920 as compared with 11,569,151 pounds in October 1888, valued at \$589,168. During the first ten months of 1889 the imports of raisins were 20,933,037 pounds, valued at \$1,027,561. In the first ten months of 1888, the imports were 24,783,879 pounds, valued at \$1,151,873.

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ISSUED SEMI-MONTHLY BY

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Office, 402 Front street, Postoffice Box, 2366

DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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WEDNESDAY.....JANUARY 8, 1890

THE MARKET.

General business at the close of the old year and the beginning of the new was not up to the general average, although it was better than could have been expected when the fact is considered that the State and the entire coast has been deluged by an unprecedented storm for the past six weeks.

The clearings at the San Francisco Clearing House for the week ending December 26, were \$13,957,576, and for the week ending January 2, \$15,825,483. For the month of December they aggregated \$73,456,881, and for the year 1889 \$813,386,150.

The condition of the wine and brandy market during the fortnight has remained unchanged, and owing to the fact that dealers are busy closing up '89 business, and that producers are in no hurry to sell, very little wine, particularly that of the 1889 vintage, is changing hands. Prices remain firm with a rising tendency, and the trade and the growers confidently look forward to a highly satisfactory condition of the industry within the next few months.

The whisky market has suffered less from "the inclemency of the weather" than other branches of business, but the volume of trade has not held up to that of the same period of 1889.

The prices of Kentucky whiskies are slowly advancing, but strange as it may appear, the upward movement does not keep pace with the advance in the eastern market, the interior jobbing trade and the retailers being evidently unable to fully appreciate the change that has taken place in the market the last six months. Otherwise the trade have no complaints to offer and report business fairly active, with prospects of a marked improvement in the near future when the inland transportation lines that have been blocked by floods, shall have been opened.

Old goods have reached a figure that makes their consumption slow on this coast, and this remark applies particularly to the standard brands of ryes.

A brisk business has been done in imported champagne, the aggregate sales for the holidays reaching imposing figures.

OVER-ZEALOUS REVENUE OFFICERS

Last October a revenue agent seized the distillery and winery of Charles Krug at St. Helena, and an action of condemnation was instituted by the Government on the ground of illegal distillation, 400 gallons of brandy having been discovered in the winery.

The defense claimed that the brandy had been placed in the cellar for lack of room, and that as it was placed in a vat containing wine it was the intention of the defendant to re-distill it and not to violate the revenue law.

Judge Hoffman charged the jury accordingly and a verdict against the Government was rendered, Mr. Krug being required only to pay the ninety cent tax on the seized brandy. Mr. Krug's distillery has been released, and while he has had the satisfaction of proving himself innocent of the charge preferred against him by the revenue agents, he has been put to a great deal of unnecessary expense.

The present administration of the Revenue Department has succeeded during the past year in making itself thoroughly unpopular with the brandy distillers of California, particularly those engaged in the production of sweet wines.

From the reckless manner in which distilleries have been seized it would appear that the revenue officers in the two California districts had been instructed to seize the property of distillers upon the slightest pretext, and take the chances of establishing the charges made against them. If this is not the case then it devolves upon Commissioner Mason to modify the zeal of his California representatives, to the end that the rights of citizens may not be entirely overridden. The flimsy grounds upon which the property of distillers has been seized leads us to the conclusion that the Internal Revenue Department is laboring under the delusion that California wine and brandy men are not entitled to reasonable protection in the pursuit of their business.

The agents of the Government have certainly exceeded the bounds of justice and reason in dealing with the distillers in this State, and it is about time for Commissioner Mason to call a halt and unuzzle his war dogs.

THE SAME IN DAKOTA.

A dispatch from Bismark, Dakota, says that Attorney-General Goodwin holds that all persons engaged in the sale of intoxicating liquors are doing so in violation of law, and are liable to arrest and punishment therefor, and have been since the admission of the State to the Union. All license and license laws in force after the adoption of the constitution being repugnant to the Prohibition article, became ipso facto null and void, and since that time there has been no authority in the State for granting licenses for the sale of intoxicating liquors. All persons, since the adoption of the constitution and the proclamation of the President, having made any sales of intoxicating liquors, or who do so hereafter, are liable to arrest and punishment. The passage of the Prohibition bill by the present legislature has no bearing whatever on past or future offenses until it goes into effect on July 1, 1890.

It has been generally understood that the Prohibition law was in operation in the same way that it operates in Kansas, Maine and Iowa, namely—that it is ineffectual as

a prohibitive measure, and that liquor is about as easily obtainable as it was before the adoption of the measure. As shown in our last issue, the consumer obtains his beverage from a teapot instead of a bottle, and that is about all the noticeable difference between the licensed and Prohibitive Dakotas. At the same time there is more inducement to intemperance while the commonwealth loses the revenue that would accrue under a reasonable license system, and the taxpayer bears heavy and unnecessary burdens in order that a few misguided individuals may experiment with a doctrine that has been proved to be worthless for the purpose for which it was formed.

A GRATUITOUS INSULT.

The extremes to which fanaticism leads the Prohibitionists is illustrated by their conduct in connection with the banquet tendered United States Supreme Justice Brewer by the leading citizens of Leavenworth, Kansas, on his departure for Washington. It was intended that the menu should include an inoffensive bowl of whisky punch, but the meddlesome crack who represent the Prohibition id in Kansas heard of the programme and at once raised a howl. They asserted that the proposed punch drinking would be a violation of the law of the State, and warned the managers of the banquet that if they served the punch it would be seized on the banquet table. To avoid a scandal the fanatics were allowed to carry their bulldozing scheme, and nothing stronger than tea and coffee was served.

The affair has created a great deal of indignation in the Grasshopper State, and it is due to her representative citizens to say that they regard it as a disgraceful proceeding. When Judge Brewer was nominated for the Supreme Bench by President Harrison, the Prohibitionists employed every means fair and unfair to defeat his confirmation. Failing in this, they took the course above referred to, to insult a distinguished citizen, whose only fault from the Prohibitionist's standpoint had been to render a decision which, though based on justice, did not suit their fanatical ideas.

This same gratuitous insult, however, when it comes to the campaign for re-submission will prove to be a boomerang to the Prohibition cause; and it ought to.

AFRAID OF THE ISSUE.

Our friend, the *Prohibitionist*, invited the MERCHANT a few weeks ago to enter into a discussion of the moral side of the prohibition question. We accepted the "defi," and gave our contemporary a few preliminary nits to crack, fully believing that the organ of the Prohibitionists would make some kind of an effort to perform the cracking act, but it did not. On the contrary, it dodged the issue and begged the question in a manner painful to observe in a paper that is generally so able in the defense of its interest. The last issue of the *Prohibitionist* shows that it has incontinently abandoned the discussion of its chosen subject—fled from the contest and sought protection behind a bulwark of stolid silence.

We regret this action on the part of our contemporary because we were confident that in the proposed discussion we could have shown the *Prohibitionist* the untenableness of its position.

AN UNJUST TAX.

The State Board of Equalization is again demonstrating the pure quality of its cas- adacers in urging the assessors of the various counties to assess trees and vines as "growing crops." Last year the Board succeeded in getting a few of the county officials to rob the fruit and vine growers in this way. This year this State Board of Equality is out with a lengthy circular to county assessors in which instructions are issued for the assessing of trees and vines for 1890, and there is little doubt that the majority of them will feel in duty bound to adopt the suggestion of the Board.

The vine and fruit growers of this State may as well make up their minds that so long as the statute can be warped to suit their wishes the State Board of Equalization will place this najost burden upon them. For this reason the proper steps should be taken this fall to secure from the next Legislature some measure of relief.

SOMETHING WILL DROP.

The opponents of Prohibition in the State of Kansas are moving in favor of a constitutional convention. They are forming clubs and pledging themselves to support for office no man who is opposed to the movement. A proposition for a constitutional convention was voted down a few years ago, it being antagonized by the friends of Prohibition in both parties. Petitions are in circulation asking the Governor to call a special session of the legislature to provide for voting on a constitutional convention. If the prayer of these petitioners is granted, there will be considerable politics to the square mile in that State this year, and the Prohibitionists will be knocked cold and lifeless.

NEW DEAL FOR KANSAS.

Powerful Movement for the Substitution of High License for Prohibition.

Thousands of Republicans in Kansas are tired of prohibition, says a recent dispatch from Leavenworth, Kansas, in the *Chicago Herald*, and desire the substitution of high license. There, as in Iowa, the effort to suppress drinking by law has proved a ludicrous failure. In spite of the tyrannical espionage exercised by officers and the Prohibition enthusiasts, those who desire a snifter of old rye or a bottle of lager beer have little difficulty in obtaining it. Meantime the money which would go into the public coffers under a high license law remains in the pockets of the liquor sellers, and taxpayers are compelled to make up the deficit. High taxes are hurting the State by keeping out investors, and in scores of small towns property has depreciated since the Prohibition era began notwithstanding the growth of the State in population. All of these things have culminated in a demand for a constitutional amendment to frame a new organic law for the State in which the liquor traffic shall be regulated and high license take the place of no license and high taxes.

OLIVE TREES.

Grown without irrigation and especially suitable for dry land. Growth guaranteed by special contract. Also Resistant and Inferior vines, roses, palms, etc., of all varieties. Send for catalogue. Apply Canby's Nursery, P. O. Box 86, Redwood City, San Mateo county, Cal.

The remarks of Mr. Ferdinand A. Haber on the condition of the California wine industry and the situation in the eastern market as presented in an interview appearing in another column will be entertaining reading to everybody interested in our wines. Mr. Haber is a close observer and a man whose judgment, particularly upon matters pertaining to the wine trade and industry, is of exceptional value. Having devoted three months to a business trip to all the large eastern cities, he is qualified to speak understandingly on the subjects above-mentioned. He brings encouraging tidings and states some unpleasant facts with which we are not unfamiliar; but, subtracting the bitter from the sweet, he tells us of a gratifying change that is taking place in the great centers of population beyond the "Rockies," of an increased demand for good, pure, California wines under the California label, and that the "wall of prejudice" that has so long been raised against the vintages of this State as a result of the slop wines that have been sent out in the past as representative products of California's vineyards, is slowly giving way before the attacks of the wines that do represent the best productions of the State. This is the news that the native wine men have so long waited for, but with it comes the warning that the slight advantage thus far gained must be maintained by continuing to improve the qualities of our wines, by exporting the best and sending the poor lots to the still. This is a piece of precautionary advice that should be accepted. It has been oft reiterated by the MERCHANT and now that there is a substantial inducement to do so, it ought to be taken at its true value.

If the eastern consumer wants better wine and is willing to pay for it, common business sense would suggest that his want should be supplied, particularly when all the mechanical facilities and the requirements of soil and climate are available for doing so. The recent depression from which the wine industry is now recovering led many wine makers to the conclusion that it does not pay any better or as well to make good wines as poor. To those who are in the business as a temporary speculation this view of the matter may be acceptable, but it is not to the man who has an interest in the future of wine making. For while poor, cheap wine, may for a time meet with the most ready sale, it will soon wear out its own market and at the same time depress the price of good wine to an unprofitable figure. On the other hand the higher the quality of the wines produced here, the more successful will be their competition with the foreign product and a consequent higher value will be placed upon them. There are those who have no faith in this kind of argument, and for that reason we feel justified in resorting to personal mention as an illustration of its correctness.

Everyone who is familiar with wine making in this State knows the reputation of Inglenook Vineyard and its wines as produced by Captain Niebaum; they know the unstinted labor, care and expense that has been employed by this gentleman to produce a high type of wine of unvarying quality, and they know that he has met with praiseworthy success. The question naturally arises, Did it pay? For answer to this we will only refer to the fact that the sales of these wines, which were repre-

sented in the market in 1884 by fifty cases, sold, have steadily advanced on their merit until the aggregate sales for the year just closed were over 8,000 cases.

These few figures tell a long story in short meter, and in closing we have only to remark that there are many wine makers in this State who might find profit in emulating the example of Captain Niebaum.

ARRANT NONSENSE.

It is asserted that the brandy distillers of California have an organization among themselves similar to the "League of Freedom," the main purpose being to intimidate government officials in the revenue service. The plan is to raise a sum of money sufficient to employ special detectives to pry into the private character and official acts of men employed by the government. In case a distiller gets into trouble, the officer causing it will be the first object of attack. Should his record be beyond reproach at home, the agent of the distillers is to appear in Washington, and make his representations to heads of departments direct. And it is even claimed that more than one of the California Congressional delegation is cognizant of this plan. It would be interesting to the public to know at this time whether or not there is any truth in this rumored alliance, and also whether Mr. Drexler of the Fresno Vineyard Company knows anything about it. The seizure of his distillery gives an excellent opportunity for the officers to investigate the matter.—*Fresno Republican*.

All we have to say regarding the above assertion is that it is arrant nonsense and that the alleged "league" has its origin in the brain of the editor of the paper from which the foregoing extract is clipped. No sensible man will believe any such unsupported statement, particularly when it reflects upon the honor and decency of many of the best citizens of the State. We regard it as a libel upon the California distillers to say that they are banded together to defy the Government's laws and intimidate its officers, and we think it is incumbent upon the *Republican* to prove its silly assertion or perform the *amende honorable*.

AN UNJUST RULING.

The Treasury Department has decided that an article consisting of the juice obtained from cherries, fortified with alcohol to the extent of 18.6-10 per cent by volume, is entitled to entry at the rate of twenty per cent *ad valorem* under the provision for "fruit juices." This reverses a decision, by the Collector of Customs at New York, classifying said article as an alcoholic compound, dutiable at the rate of \$2 per gallon for the alcohol and twenty-five per cent *ad valorem* for the cherry juice. The Collector said that his action was in accordance with the Department's decision of April 25, 1889, which held that certain so-called "prune juice," "prune wine," etc., containing over ten per cent and under twenty per cent by volume of alcohol, should be subjected to duty under the provision for "alcoholic compounds not otherwise provided for." Secretary Windom, in acting upon this case, informed the Collector that the Department's further decision of May 21, 1889, held that the decision of April 25, 1889, does not apply to the fruit juice of commerce, which is obtained, like the cherry juice in question, from

fruit in its natural condition, and then is simply charged with spirits to prevent fermentation. The Secretary said also that after investigation the Department is of opinion that there is no good reason for a change in the practice which has prevailed for many years of classifying natural fruit juices containing twenty per cent and less of alcohol by volume, under the provision for fruit juice, as it appears from authoritative publication on the subject that a certain quantity of alcohol is necessary to prevent fermentation.

A DESERVED REBUKE.

The editor of the prohibition paper at San Francisco refers to Judge Brewer as a "bundle of egotism, aristocratic ideas and contempt for working men" and sends us a marked copy of his paper. Judge Brewer began at the very foot of the ladder and by the hardest of hard work has placed himself among the first men of the land. Not a solitary paper in the entire State of Kansas, where he has lived more than a quarter of a century, has criticized his preferment. He has not one of the characteristics attributed to him by this journalistic jackal, who should learn to tell the truth and try to be a gentleman.—*Santa Rosa Republican*.

KATE FIELD'S, WASHINGTON.

In announcing her intention to start a paper in Washington, Kate Fields makes the annexed characteristic remarks:

I believe in Washington as the hub of a great nation.

I believe that the capital of a republic of sixty millions of human beings is the locality for a review, knowing no sectional prejudices and loving truth better than party.

I believe that "men and women are eternally equal and eternally different"; hence, I believe there is a fair field in Washington for a national weekly edited by a woman.

I believe in home industries; in a reduced tariff: in civil service reform; in extending our commerce; in American shipping; in strengthening our army and navy; in temperance which does not mean enforcing total abstinence on one's neighbor; in personal liberty.

I believe in literature, art, science, music, and the drama, as handmaids of civilization.

I believe society should be the best expression of humanity.

I believe in a religion of deeds.

The journal edited by me will reflect my opinions. Mistakes are probable. They will be born of ignorance.

From the impartial public I hope for support in the welcome guise of subscription, advertising and suggestion.

From a heretofore generous press I ask for fraternal recognition.

KATE FIELD, Editor.

IN KANSAS the farmers have no market for their corn and are using it for fuel. In Kentucky they convert corn into good whisky which commands a remunerative price in the market. Owing to the prohibition law the corn raiser of Kansas gets "cashed." The moral of this tale need not be pointed out.

We yield to none in deploring the results directly or indirectly due, says the *London Times*, to the drinking habits of our population. We respect the motives which inspire Sir Wilfrid Lawson, and collect upon the same platform with him men of the stamp of Archdeacon Farrar, Mr. W. S. Cairne, and Mr. Samuel Pope, Q. C., the last named of whom took the chair at the late public meeting. But we are unable to agree with the violent remedy they propose. The experience of the United States and Canada—omitting the experience of Wales as still *sub judice*—shows it to be inefficient and demoralizing. If it were neither of these, it would be still an encroachment upon the freedom of the minority against which society would sooner or later rise in rebellion. Lord Randolph Churchill, who had been invited on the strength of some strong language of his regarding the liquor traffic, to come over and help the Alliance, declined firmly, on the ground that he could not subscribe to their intolerant proposals. We feel convinced that Lord Randolph Churchill has correctly gauged the sense of the majority of his countrymen. But while coercion in matters of temperance is gradually becoming discredited, voluntary abstinence has made, and is making, steady progress. The cases in which total abstinence becomes desirable and laudable are many and various. Some are abstainers because they thrive upon it; some because abstinence is part and parcel of their religious convictions; some because they have been trained to it from childhood; some from an asceticism deliberately adopted in later years; some because they are conscious of a dangerous proclivity warning them to resist the first approaches of the craving for stimulants, and some from a conscientious belief that their example encourages the weak. But to impose total abstinence upon all alike would be to penalize the temperate and healthy man because a small proportion of his neighbors have not cultivated the power of resistance. In the occasional and moderate use of alcohol a vast number of people find one of the pleasures of life. It is difficult to see on what moral grounds a majority much less a minority, making up by activity for its deficiency in numbers can claim to condemn such a pleasure as criminal, and to banish it out of the lives of those who indulge in it with moderation.

The weeds have made such a start in our vineyards that unless the rains cease soon, the problem of cultivation will in many places prove very difficult of solution. It will be impossible to plow for weeks, and in the meantime the weeds are growing—like weeds. Even pruning is impracticable on the heavier clays and loams, the men sinking over their shoes in the soft soil.—*Livermore Herald*.

During the year 1889, Fresno county exported \$178,827 worth of wine and brandy, valued at \$61,600.

Subscribe for the MERCHANT AND VITICULTURIST.

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Kuner & Blohm, hotel, Mott, Cal., dissolved.
 Miller & Altmeyer, saloon, Helens, Mont., succeeded by Miller & Schmidt.
 Andrews & Hoskin, saloon, Marysville, Cal., dissolved.
 Neitzling & Little, hotel, Great Falls, Mont., succeeded by Henry Neitzling.
 Mitchell & Bennett, saloon, Missoula, Mont., succeeded by Donald Mitchell.
 Torre & Barbieri, saloon, Eureka, Nev., dissolved.
 Patterson & Millaaway, saloon, San Jose, Cal., dissolved, W. B. Holloway continues.
 Blum & Co., brewers, and Blum & Hegner, saloon, Aberdeen, Or., dissolved, J. W. Tokias withdraws.
 O'Leary & Burns, saloon, Seattle, Wash., dissolved, J. O'Leary continues.
 Gallagher & Wilson, hotel, San Francisco, Cal., J. B. Gallagher continues.
 Berta & Lavizzari, restaurant, Napa, Cal., dissolved.
 Dandson & Dewey, saloon, Central city, Colo., dissolved.
 Dewey & McMahon, saloon, Silver city, Or., succeeded by McMahon & Co.
 Steiger & Faul, brewers, Anaconda, Mont., succeeded by Grien & Faul.
 Frank Zeigenhagen, saloon, Bozeman, Mont., succeeded by Zeigenhagen & Stefany.

Failures, Attachments, Etc.

L. Peterson, hotel, Pueblo, Colo., attached.
 C. Sammann, saloon, Los Angeles, Cal., attached.
 W. E. Borchet, saloon, Marysville, Cal., attached.
 M. Garman, saloon, San Francisco, Cal., attached.
 H. Cox, saloon, San Francisco, Cal., attached.
 Mitchell & Murphy, saloon, San Leandro, Cal., sold by constable.
 W. M. Selkirk, hotel, San Francisco, Cal., attached.
 E. & F. Hellstrom, saloon, San Francisco, Cal., attached.
 M. Penman, hotel, San Francisco, Cal., attached.
 A. Diebrick, saloon, San Diego, Cal., attached.
 C. Bruns, saloon, San Francisco, Cal., attached.
 J. & S. E. Devine, hotel, Los Angeles, Cal., attached.
 W. M. Ward, saloon, Santa Ana, Cal., attached.
 F. Kerkow, restaurant, Los Angeles, Cal., closed by sheriff.
 Flanagan & Williams, saloon, Gallup, N. M., attached.
 H. A. Palmer, restaurant, San Francisco, Cal., attached.
 W. A. Oraham, saloon, Guerneville, Cal., petition in insolvency.
 Reilly & Driscoll, saloon, San Francisco, Cal., \$20.
 L. T. Yager, saloon, Folsom, Cal., insolvent.
 W. M. Stockton, saloon, Glen Ferry, Idaho, attached.
 George La Blanche, saloon, San Francisco, Cal., attached.
 E. C. Schnabel, saloon, Los Angeles, Cal., attached.

Sold Out.

F. Rohm, saloon, Denver, Colo.
 Bronn & Stone, hotel, Prove, Utah, sold to Hall & Balbrook.
 W. A. Keller, hotel, Leadville, Colo.
 S. Tennell, saloon, Challis, Idaho, sold to Albert Guegnar.
 P. S. Beel, saloon, San Francisco, Cal., sold to McClure & Rowell.
 J. Shepard, hotel, San Diego, Cal., sold to D. D. Dare.
 J. M. Hunt, Pomery, Wash., sold to A. Gilmore.
 W. Hauck, saloon, Denver, Colo.
 S. H. Comstock, saloon, Denver, Colo.
 Geo Jackson, bottler and saloon, Pueblo, Colo., sold saloon.
 J. S. Nash, saloon, Tacoma, Wash.

F. H. Grice, restaurant, Park city, Utah, sold to G. Wanning.
 Fred Walter, saloon, Denver, Colo.
 E. P. Hopkins, saloon, Trinidad, Colo., sold to J. E. Keaton.
 A. J. Geer, saloon, Butterville, Or., sold to E. P. Bents.
 James Wheeler, saloon, Yreka, Cal., sold to F. Fradenburg.
 M. Guild, hotel, Chama, N. M., sold to Geo Robinson.
 J. W. Froome & Son, hotel, Athens, Or., sold to J. O. Bryan.
 O. Wright, hotel, Newberg, Or., sold to Mrs. Graham.
 Henning & Co., saloon, Denver, Colo.
 Wedell & Guthrie, restaurant, Ogden, Utah, sold to B. F. Cannon.
 Armstrong & Griffith, saloon, Como, Colo.
 T. Regan, saloon, etc., Silver city, Or., sold to S. T. N. Smith.

Out of Business.

A. Moore, saloon, Berkeley, Cal.
 J. Meyers, saloon, Berkeley, Cal.
 J. Atchinson, hotel, Berkeley, Cal., will close bar.
 Louis Cook, saloon, Mount Shasta, Cal.
 Louisa Timmer, hotel, Silver city, N. M.
 Michael P. Cusick, saloon, Wallace, N. M.

Burned Out.

G. Mellenbrook, hotel, Tacoma, Wash.
 C. Jessen, hotel, Watsonville, Cal., damaged.
 Faber & Donahue, saloon, San Francisco, Cal., damaged.
 Eschenhorst Bros., saloon, San Francisco, Cal.
 C. Lowery, restaurant, Seattle, Wash.
 Patterson & Little, hotel, Seattle, Wash.
 W. Walker, hotel, Tacoma, Wash.
 Wheeler, restaurant, Denver, Colo.
 Grand Central Hotel, Wardner, Idaho.
 C. King, restaurant, Wardner, Idaho.
 Wm. Bulger, saloon, Wardner, Idaho.
 Castle & Sullivan, hotel, Wardner, Idaho.
 J. Coligan, saloon, Wardner, Idaho.
 J. Stahl, saloon, Wardner, Idaho.
 E. Bolger, saloon, Wardner, Idaho.
 J. Schafer, saloon, Fulton, Or.

Deceased.

J. H. Drummond, vineyardist, Glen Ellen, Cal.
 M. Sullivan, hotel, Calistoga, Cal.
 D. C. Lamphier, saloon, Mokelumne Hill, Cal.
 James Nolan, saloon, Oakland, Cal.
 C. Schnelen, restaurant, San Jose, Cal.
 M. O'Day, saloon, Napa, Cal.
 N. P. Lundberg, hotel, San Francisco, Cal.
 Charles Schnalen, restaurant, San Jose, Cal.
 J. Joutstra, saloon, Portland, Or.

Deeds and Transfers.

F. Nerton, saloon, Vancouver, Wash., gave deed \$1700.
 B. R. Dell, hotel, Leadville, Colo., trust deed \$3500.
 R. Clinton, saloon, etc., Portland, Or., red deed \$10,455.
 H. Nelson, hotel, Seattle, Wash., gave deed \$400.
 D. Ivanovich, hotel, Portland, Or., received deed \$2250.
 O. Cooper, saloon, Petaluma, Cal., received deed \$103.
 Braunschweiler & Co., wholesale liquors, San Francisco, Cal., H. Braunschweiler gave deed \$10.
 E. A. Denicke, Fredricksburg Brewing Co., San Francisco, Cal., received deed \$5.
 Phil Margitta, saloon, Salt Lake, Utah, gave deed \$13,000.
 C. A. Zinkand, The Louvre, San Francisco, Cal., received deed \$10.
 B. V. Steinman, restaurant, Sacramento, Cal., gave deed \$325.
 M. S. Nevis, winery, Sacramento, Cal., gave deed \$10.
 O. Riccorni, liquors, etc., San Francisco, Cal., gave deed \$10.
 Joseph Petz, wholesale wines, San Francisco, Cal., gave deed \$10.
 Hogle Bros., saloon, Salt Lake, Utah, James Hogle gave deed \$12,000.

O. Youngberg, saloon, Salt Lake, Utah, received deed \$3000.
 Blackburn & James, hotel, Paso Robles, gave deeds \$160 and \$500.
 S. Lachman & Co., wines, San Francisco, Cal., S. Lachman gave deed \$10.
 Dresel & Co., wines, Sonoma, Cal., Julius Dresel gave deed \$10.
 E. J. Fudge, saloon, Vinalia, Cal., gave deed \$5.
 Maupin & Devenpack, saloon, Willows, P. D. Maupin gave deed \$1500.
 Botefer & Co., wholesale liquors, Portland, Or., F. Botefer received deed \$4000.
 A. R. Jacka, saloon, Umatilla, Or., gave deed \$2000.
 M. Wappel, restaurant, San Francisco, Cal., gave deed \$500.
 M. Carberry, saloon, Leadville, Colo., received deed \$500.
 M. Laenyer, hotel, Spokane Falls, Wash., received deed \$500.
 A. Monticelli, saloon, Guerneville, Cal., received deed \$200.
 Cardoza & Baptista, hotel, San Francisco, Cal., J. Baptista received deed \$10.
 L. Gerhart, saloon, Eugene city, Or., received deed \$1200.
 R. Wagner, hotel, Eugene city, Or., received deed \$225.
 McArdle & Shannon, saloon, San Francisco, Cal., P. McArdle received deed \$10.
 P. McCormick, liquors, San Francisco, Cal., gave deed \$750.
 S. L. Beary, restaurant, Portland, Or., gave deed \$2600.
 R. S. Perkins, hotel, Portland, Or., gave deed \$1.
 A. W. Wilson, restaurant, San Francisco, Cal., received deed \$10.
 Moore, Hunt & Co., wholesale liquors, San Francisco, Cal., Thomas Kirkpatrick received deed \$10.
 James Molkern, saloon, Fairhaven, Wash., Wash., gave deed \$1250.
 N. & J. Pico, restaurant, San Fernando, Cal., gave deed \$80.
 Crane, Hastings & Co., wholesale liquors, San Francisco, Cal., Byron G. Crane, gave deed \$10.
 F. C. Janssen, hotel, San Francisco, Cal., received deed \$10.
 Peter Mullin, saloon, San Luis Obispo, Cal., gave deed \$1200.
 F. G. Crawford, saloon Willows, Cal., gave deed \$400.

Realty Mortgages.

Osmer & Co., saloon, San Francisco, Cal., J. G. W. Schultz \$6500.
 O. Youngberg, saloon, Salt Lake, Utah \$1500.
 J. H. Drummond, vineyardist, Glen Ellen, Cal., \$30,000.
 Samuel Hancock, hotel, San Francisco, Cal., \$8200.
 W. B. Sanborn, saloon, Santa Rosa, Cal., \$1300.
 L. F. Paeton, saloon, North Yakima, Wash., \$300.
 Hokanson & Wilson, saloon, San Francisco, Cal., Wilson \$1400.
 Forni & Mirandetti, saloon, San Jose, Cal., Forni \$3500.
 Hermann & Co., brewers materials, San Francisco, Cal., S. Herman \$10,000.
 W. H. Bowe, liquors, San Francisco, Cal., \$4500.
 E. A. Denicke, Fredricksburg Brewing Co., San Francisco, Cal., \$96,000.
 R. Ehlinger, restaurant, Portland, Or., \$6250.
 A. W. Wilson, restaurant, San Francisco, Cal., \$10,000.
 A. Hanson, hotel, San Lorenzo, Cal., \$2000.
 M. G. Rogers, hotel, Pomona, Cal., \$2000.
 Mrs. E. Jackson, hotel, Santa Monica, Cal., \$3000.
 A. M. Cadien, restaurant, Seattle, Wash., \$1200.
 Cardoza & Baptista, hotel, San Francisco, Cal., J. Baptista \$4000.
 McArdle & Shannon, saloon, San Francisco, Cal., P. McArdle \$5100.
 H. W. Kins, saloon, Silver city, N. M., \$2500.

Chattel Mortgages.

T. Buggerman, saloon, San Francisco, Cal., \$1500.

G. Hinderer, saloon, Denver, Colo., \$676.
 J. H. Bridges, hotel, San Bernardino, Cal., \$138.
 Flynn & Leavitt, saloon, Denver, Colo., \$120.
 A. Zimmerman, saloon, Denver, Colo., \$350.
 T. A. & M. J. Hood, hotel, Manitou Springs, Colo., \$11050.
 Allison & Tate, saloon, Colorado city, Colo., \$295.
 C. B. Downing, saloon, Denver, Colo., \$360.
 B. R. Sampson, saloon, Helena, Mont., \$350.
 J. Abramowsky, liquors, Las Vegas, N. M., \$700.
 G. V. Reed, saloon, Las Vegas, N. M., \$200.
 Clara York, restaurant, Denver, Colo., \$4750.
 O. F. Weimer, saloon, Boulder, Valley, Mont., \$400.
 F. Moody, saloon, Socorro, N. M., \$400.
 Gallegos Wine Co., Irvington, Cal.
 A. Siebert, saloon, Denver, Colo., \$1000.
 J. E. Ward, saloon, Leadville, Colo., \$162.
 Joseph Watson, saloon, Portland, Or., \$1294.68.
 S. Gray, hotel, Spokane Falls, Wash., \$600.
 Stichnorh & Hermann, brewers, Victoria, B. C., \$1100.
 E. Smith, restaurant, Seattle Wash., \$100.
 S. Walker, saloon, Denver, Colo., \$1000.
 M. Blalock, restaurant, Pueblo, Colo., \$700.
 Bliven & Hopkins, liquors, Dillon, Mont., \$1950.
 S. Jacobs, saloon, Leadville, Colo., \$1000.
 Miller & Schmidt, saloon, Helena, Mont., \$250.
 C. Wooldridge, restaurant and hotel, Helena, Mont., \$1000.
 G. Santana, saloon, Silver city, N. M., \$160.
 Petr Stial, hotel, Portland, Or., \$300.
 John Groff, saloon, Leadville, Colo., \$180.

Mortgages Released.

M. S. Nevis, winery, Sacramento, Cal., \$1600.
 E. Voltzengel, saloon, San Jose, Cal., \$300.
 E. A. Denicke, Fredricksburg Brewing Co., San Francisco, Cal., \$100,000.
 A. Hanson, hotel, San Lorenzo, Cal., \$2000.
 C. Cawrey, restaurant, Fresno, Cal., \$350.
 David Ferrallo, saloon, San Francisco, Cal., \$700.
 F. P. Madden, saloon, Stockton, Cal., \$2000.
 F. C. Hornnng, saloon, San Francisco, Cal., \$10,000.

Judgments, Etc.

Aitkins Bros., saloon etc., Glenns Ferry, Idaho, mortgage \$500 foreclosed.
 F. Knowles, hotel, Oceanside, Cal., judgment \$68.
 M. & K. Gottstein, wholesale liquors, Seattle, Wash., K. Gottstein sued \$788.79.
 G. M. Jarvis & Co., wines, San Jose, Cal., sued \$2500.
 Schierbald & Wohler, saloon, Petaluma, Cal., sued \$1000.
 Mitchell & Murphy, saloon, San Leandro, Cal., Mitchell sued for dissolution.
 E. Peterson, saloon, etc., Marysville, Mont., lien \$331.

Miscellaneous.

H. Johnson, hotel, Paso Robles, Cal., advertised to sell.
 H. McChristian, saloon, Kingston, N. M., opened branch.
 H. Jenkins, saloon, San Francisco, Cal., advertised fixtures for sale.
 Chas Kuhn, saloon, Palouse, Wash., left.
 C. B. Reeter & Co., saloon, San Francisco, Cal., bill of sale \$90.
 Nadeau Winery, Los Angeles, Cal., damaged by flood.
 A. Moore, saloon, Berkeley, Cal., moved to San Francisco.
 Kinstra & Gilbert, hotel, Spokane Falls, Wash., bill of sale \$1600.
 S. Giuseppe, restaurant, Los Angeles, Cal., constable's sale.
 F. Neipp, saloon, Ukiah, Cal., added restaurant.
 J. E. Carlson, hotel, Mendocino, Cal., leased to E. C. Buell.

North Pacific Brewing Co., Pasco, Or., licensed to incorporate \$50,000 capital.
 Mary de Benedette, winery, Antioch, Cal., filed sole tradership.
 F. Eisile, hotel, San Bruno, Cal., move to San Francisco.
 Santa Clara Co-operative Wine Co., San Jose, Cal., filed petition to disincorporate.
 C. Seares, saloon, Healdsburg, Cal., constables sale.
 C. Mueller Brewing Co., Oaray, Colo., incorporated; capital \$15,000.

THE MEANEST MAN IN MAINE.

He Stopped His Paper, Owing Two Years' Subscription.

A man who owes us over two years' subscription put his paper back in the post-office last week, marked "refused," says the Norway, Me., *Advertiser*. We have heard of many mean men. There is a man who used the wart on his neck for a collar button, the one who pastured a goat on his grandmother's grave, the one who stole coppers from a dead man's eyes, the one who got rich by giving his five children a nickel each to go to bed without supper and then stealing the nickel after the children were asleep, but for downright meanness the man who will take a paper for years, never pay anything for it, mark it "refused" and then stick it back in the post office, is entitled to the first premium. Now, if this man don't settle his account with this office inside of three weeks we shall tell who he is and where he lives, and invite him to go down the grand circuit of cattle fairs to be exhibited as the meanest man on earth.

CALIFORNIA WINE MAKING PROGRESS.

The Philadelphia *Inquirer* says that California wines are making marked progress. "In 1878 the entire production of wines from California was 4,500,000 gallons. In ten years this has increased to 17,000,000 gallons. These figures represent the production of still wines only. In addition to this California made 37,191 cases of champagne in the last year. This figure shows a decrease, owing to the fact that still wines are shipped to the east in bulk and there made into champagnes. California wines are also shipped in large quantities to Europe in bulk. A large proportion of the wine exported finds its way back to the United States in cases. It is then sold as foreign wines. Louisiana consumes more native wines than any other state. New York comes next and then Pennsylvania. In addition to the wine output California produced last year 600,000 gallons of brandy and 1,000,000 boxes of raisins, each weighing 20 pounds. The state now has a storage capacity of 32,000,000 gallons, a two-fold increase for the past five years.—*Bradstreet's Journal*."

Newman & Levinson's, of 129 and 131 Kearny street, San Francisco, carry the most complete assortment of materials for fancy work on the Pacific Coast. Ladies can see something entirely new in fancy work at this establishment this week.

THE LATEST IN HARROWS.

Vineyardists and fruit growers who need a first-class harrow will do well to consult the advertisement of D. M. Osborne & Co., in this issue, in which they set forth many superior qualities of the "Stevens" all steel harrow which is not only indestructible and good for all classes of work, but costs less than cheap ones made with wood frames.

"THE PRINCE"

— OF —

TABLE MINERAL WATERS.

SPARKLING!
NATURAL!
PURE!

IN CASES OF 50
appoinments Bottles

NAPA SODA
 Its richness in
 NATURAL Carbonic
 acid gas; its delicious
 clean and pure refreshing
 taste; its sparkling sharpness
 and its readiness to assimilate
 with white and red wine, cham-
 pagne, brandy and whisky

RENDER IT

THE MOST PERFECT OF TABLE WATERS.

A Napa Soda Lemonade is the Perfection of
Luxurious Drink.

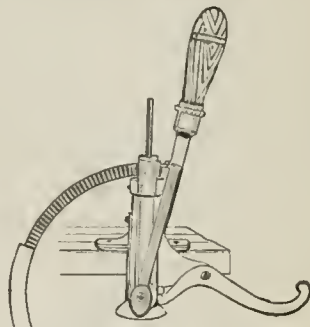
For Sale by the Trade and in Lots to Suit at

No. 159 NEW MONTGOMERY STREET,
San Francisco.

NATHAN, DOHRMANN & CO

THE GILCHRIST Lightning Cork Puller.

The most useful and practical fixture for Druggists
Bar-rooms, Hotels and Private Residences.



100 Corks Per Minute!

NO BROKEN BOTTLES!

It pulls the cork by one motion of the lever, and the reverse movement of the lever to its position (as shown in the cut) discharges the drawn cork from the screw.
 The bottles are never broken, the operator never has to touch the cork with his hands. Corks may be partially drawn and left in bottle. The cork is not mutilated and no fragments of the cork fall into the liquid. Full directions accompany each cork puller.

Price \$3 50.

NATHAN, DOHRMANN & CO.,

Importers of Glassware, Hotel, Bar & Saloon Outfits.
124-126-128-130-132 Sutter Street,
Below Kearny, San Francisco.

A. P. HOTALING & CO.

— Established 1852. —

IMPORTERS OF

WINES AND LIQUORS.

J. H. CUTTER

Old Bourbon and Rye Whiskies.

429 to 437 Jackson Street, San Francisco, Cal.



"OLD TAYLOR"

THE PREMIER KENTUCKY WHISKY.

E. H. TAYLOR, JR. & SONS, - Frankfort, Ky.

Nitrogenous Superphosphate Fertilizers,

— MANUFACTURED BY THE —

Mexican Phosphate and Sulphur Company,

— FROM —

Genuine Imported Guano or Phosphates.

It is the best known fertilizer in the world; and is so indorsed by the oldest authorities in Europe, to which country the Company have already shipped over \$650,000 worth, and the demand is largely increasing. It is the cheapest and most complete fertilizer for trees, vines, grains, grasses, sugar cane, sugar beets, vegetables, berries, fruits, gardens, parks, lawns, etc. Its value consists in the large percentage it contains of phosphoric acid, the cheap element of all plant food, in combination with the necessary quantities of potash ammonia, and the ease and cheapness with which it can be applied. It is not offensive either to touch or smell, and once tried will give entire satisfaction. Ordinary farm crops require from 250 to 300 pounds per acre; trees and vines from 1 to 5 pounds each. It has been used extensively in California at Riverside, Fresno and other places, and in the Sandwich Islands the past year, with very satisfactory results.

The Company manufacture **3 Established Grades "Fertilizer"** as follows:

	Price,	\$35.00	\$30.00	\$32.50	Per Ton.
GUARANTEED	Brand (A) for	Brand (B) for	Brand (C) for		
ANALYSIS.	Sugar Cane,	Grain, Lawns,	Fruits,		
	Sugar Beets, etc.	Gardens, etc.	Vineyards, etc.		
Phosphoric Acid...	10 to 11 per cent	15 per cent.	12 per cent		
Potash	9 to 10 "	2 "	5 to 6 "		
Ammonia	3 to 4 "	2 "	3 to 4 "		

And will manufacture to order any especial grade desired.
For sale in lots to suit by the

MEXICAN PHOSPHATE AND SULPHUR CO.

A. HALSEY, Secretary, Room 7, 328 Montgomery Street,
H. DUTARD, President, 126 and 128 Sacramento Street,
H. M. NEWHALL & CO., Agents, 309 and 311 Sansome Street,
San Francisco, Cal.

FEBRUARY 1889.

SEND FOR CIRCULARS, ETC.

Please mention this paper.

W. G. ZEILIN.

W. M. SEARBY

SEARBY, ZEILIN & CO..

DRUGGISTS and IMPORTERS,

859 MARKET ST., SOUTH SIDE OPP. POWELL, SAN FRANCISCO, CAL.

— SEND FOR OUR PRICE LIST. —

— SEEDS —

WESTCOTT & BRECK, 406-408 Sansome Street, San Francisco, Cal.

Alfalfa, Timothy, Garden, Field, Clover, Rye Grass, Sanfoin, Blue Grass, and Flower Seeds.

Guano and Superphosphate Lawn Fertilizers.

General Agents for Manhattan Food.

Catalogue free

— ELECTRICAL —

Instruments and Supplies
Of all Descriptions, at

Paul Seiler's Electrical Works,
Market Street, San Francisco.

KNABE

A. L. BANCROFT & CO.
132 Post Street.

PIANOS



IMPORTERS OF ALL KINDS OF

Printing and Wrapping Paper.

401 & 403 Sansome St., S. F.

JOHN H. DICKINSON,

ATTORNEY-AT-LAW,

402 Montgomery St. - San Francisco.

Louis Sloss & Co.

Agents for the following well-known
brands of Alaska Canned Salmon:

Karluk Packing Co's Horse
Shoe Brand.

Northern Packing Co's An-
chor Brand.

Nushagak Canning Co's
Moose Head Brand.

Thin Point Packing Co's
Coleman Flag Brand.

Royal Packing Co's Chief-
tain Brand.

Pacific Packing Co's Na-
tional Brand.

Office, 310 Sansome St.

SAN FRANCISCO, CAL.

STOCKTON NURSERY.

Established 1853.

Largest Stock of Rooted Vines on the Pacific Coast.

Muscat of Alexandria, Muscatella Gordo Blanco, Tokay, Ross Pera, Emperor, Fer-
rara, Verdel, Seedless Sultan, Hamburg, Morocco, Sweetwater, Almeria, Isabella,
Zinfandel, Trossa, West's Prolific, Berger, Folle Blanche, Mataro, Charbono, Cabernet
Franc, Cabernet Sauvignon, Carignan, Petite Bouchet, Pfeffers' Black Burgundy,
Malbec, Tannet, Boal, Mondeuse, Lenoir.

Peaches, Apricots, Plums, Prunes, Almonds, Cherries, Pears, Apples, Figs, Olives,
Oranges, Walnuts, and small fruits, as well as a complete assortment of Ornamental
Trees, Plants, Shrubs and Greenhouse Plants, Etc.

— SEND FOR PRICE LIST AND CATALOGUE. —

E. C. CLOWES, Proprietor,
STOCKTON, CALIFORNIA.

Trees and Seeds!

Trumbull & Beebe's Nurseries.

— ESTABLISHED 1852 —

500,000—FRUIT TREES—500,000
FOR SALE.

Having added by purchase, to that of our own growing, the entire nursery stock grown at James Shinn's
Nurseries, Niles, Cal., we are better prepared than ever before to meet the increasing demand for trees, and
offer for the season of 1889-90 the largest and most complete assortment of Nursery Stock on the Pacific
Coast, embracing all the leading varieties of Fruit, Shade and Ornamental Trees, Roses, Vines, etc., etc.
BERRY BUSHES of all kinds in quantities to suit. 200,000 GRAPE VINES (strong roots); also 600,000
OLIVE TREES (Mission and Picholine), Oranges, Lemons, Nut Trees, etc., etc.
NURSERIES—San Rafael, Alameda and Niles, Cal. Packing Grounds and Salesyard at Niles R.R.
Station. Catalogues sent upon application. Address all communications to

TRUMBULL & BEEBE, 419-421 Sansome St., SAN FRANCISCO, CAL.

Please Mention this Paper.

JOHNSON-LOCKE

MERCANTILE COMPANY,

— COMMISSION MERCHANTS, —

SAN FRANCISCO.

Sole Agents Pacific Coast.

Royal Baking Powder,

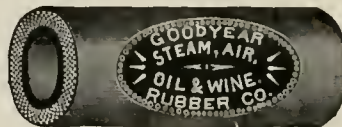
Kingsford's Oswego Starch,

Walter Baker & Co's Chocolates and Cocoa

John Dwight & Co's Soda.

We will offer a full line of other Grocers' articles shortly.

GOODYEAR'S



Brewers Hose

"GOLD SEAL" WINE HOSE

Is the Best Made.



Wire Wound Hose

Goodyear Rubber Co.,

577-579 Market St. San Francisco.

R. H. PEASE, Jr., } Agents
S. M. RUNYON.

Rubber Lined Cotton Hose

COGNAC BRANDY MAKING.

Cognac brandy is distilled from wine grown in the district of which Cognac is the commercial center. The United States Consul there, who devotes a special report, recently issued, to the subject, states that this brandy is divided into two principal classes, the one being designated as "Champagne" brandy, and made from wine grown on the plains, the other is "Bois" brandy, grown on territory which, until the present century, mostly abounded in trees. The latter is subdivided into "premiers bois," "fines bois," "bons bois," "bois or linade," and "bois a terroir." The last named is the product of the sandy coast of the department of the Charente Inferieure and of the adjacent islands. On account of the unpleasantly strong taste of the soil, which characterizes this "terroir" brandy, it cannot be employed except in very small proportions for blending with other brandies without injury to the flavor of the latter. Much of it goes to Northern France, Belgium and Holland, the whiskies of which regions are supposed to be improved by being cut with the "terroir," and the remainder is converted into neutral spirits which are used to adulterate brandy. The sandy coast district of the Charente Inferieure has suffered but little from the phylloxera, the nature of its soil being unfavorable to the spread of the disease. In the remainder of the "bois" districts the ravages of the phylloxera have been formidable, and it has entirely destroyed the vineyards of the "Champagne" country. No Champagne brandy has been distilled since the year 1878, when the phylloxera first made its appearance in the valley of the Charente river. Indeed, the production of pure Cognac brandy is now very small, and many years must therefore elapse before the vineyards of the Charentes are restored to anything approaching their former productiveness. The statistics of the decline are almost inconceivable. In the years 1872-6 the total wine production of the two Charentes was over 41½ million hectolitres; in the five years 1877-81 it fell to 14 millions, and in 1882-6 it was less than 6½ millions.

The entire wine product of the Charentes is annually converted into brandy. The average strength of the wine unfortified is 7 deg., and the standard strength of newly made brandy is 60 deg.; it takes consequently about 8½ hectolitres of the wine to produce one hectolitre of brandy. Nearly the entire quantity is shipped from the port of Charente, an insignificant proportion only from other ports, and that principally from Bordeaux. The consumption in France during the last ten years has not diminished. But while the shipments have declined only one-half, the statistics show that the average yearly production of pure brandy during the period 1886-88 could have been only about one-ninth of the quantity distilled during an average year before the ravages of the phylloxera. The difference, therefore, between the decline of shipments and that of the production of brandy throws some light on the extent to which brandies of late years have been adulterated. To the United States higher priced and therefore better brandies are sent than to some other countries. The least objectionable manner of adulterating brandy is to mix well rectified spirits with the wine, and let this mixture pass through the usual process of the three-fold wine distillation, but the cheapest kinds of brandy are not seldom

adulterated by blending unrectified or poorly rectified spirits made of beets, potatoes and other substances, not with the wine, but with the brandy directly after its distillation. Before the phylloxera period considerable quantities of brandy which at that time was really pure brandy were kept in stock for the purpose of aging. This article has since from year to year enormously risen in price, and has had a tendency to become more and more concentrated in the hands of the wealthier firms. Very little of this brandy enters into consumption in its original condition. It is gradually nearly all employed in a greater or smaller proportion to improve the taste of new brandy distilled since 1879. That the great majority of the cognac merchants furnish as good and pure an article as the prices their customers are willing to pay enable them to furnish, the Consul says he has not the slightest doubt.

IMPORTANT IF TRUE.

EDITOR MERCHANT AND VITICULTURIST:—
DEAR SIR: Permit me to send you the subjoined translation from the *Feuille Vinicole de la Gironde*. The formula may be interesting, and perhaps you could tell me where I would most easily obtain the superphosphate of lime and the carbonate of potash, but what strikes me most is the assertion made by a man of the scientific position of the professor "that it as a fact which appears to be now demonstrated that vines on trellises are protected from attacks of the phylloxera." If this be true, I am right glad of it, for then farewell to the bother and hard work of growing and grafting resistant. If it be only a fancy, what is the use of stating it.

CHEMICAL MANURES AND THE VINE.

Mr. George Ville, professor of physics and vegetable chemistry in the Jardin des Plantes, has just made the following communication to one of our confreres:

I have been for the last five years studying new formulas of manures. One for the vine has given me this year at the experimental station of Vincennes eleven tons of grapes to the acre, say eleven hundred gallons of wine. Here is the formula:

Superphosphate of lime.....	per hectare 400 kilos.
Carbonate of potash.....	" 200 "
Sulphate of lime.....	" 400 "
Total.....	1000 "

Long pruning, very long pruning ought to be conjoined to this formula, for it is a fact which seems to be demonstrated to-day that vines on trellises are protected from attacks of the phylloxera.

Respectfully yours,

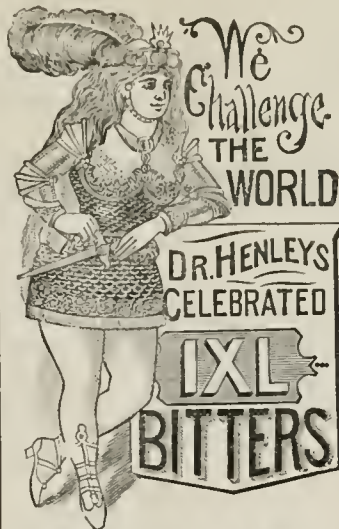
JOHN A. STEWART.

Etha Hill, Santa Cruz, December, 1889.

Of the white Bordeaux wines there is only one first growth classified, and that is Chateau D'Yquem. The communes where the best Sauternes are grown are Sauterne, Bom, Preussac and Barsac—"Wine," by Webber.

DON'T BUY A PIANO, ORGAN OR ANY other Musical Instrument without first writing to or visiting Kohler & Chase, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installments. This is an old reliable firm that has a gilt edge reputation made by honest dealing, and always guaranteeing satisfaction.

For Dyspepsia and Indigestion



SOLD BY ALL DEALERS.

JOHN ROSENFELD'S SONS'

Dispatch Line of Clipper Ships,
FOR NEW YORK.

Sailing monthly, and carrying California Wines and Brandies, and all other California Products.

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202 Sansome St. } 39 Broadway
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Howe Standard Scales,

VINEYARD SCALES,
TWO-PILLAR DORMANT SCALES,
WAGON SCALES, ETC.

FISKE VANES.

Agent National Cash Register,
White's Money Drawers.

HOWE SCALE CO.,
411 MARKET ST., SAN FRANCISCO.

Fresno and Merced County Lands
TO RENT AND FOR SALE.

75,000 Acres of Wheat and Sugar Beet Land in the above Counties to rent for a term of years. Also
100,000 Acres of Fine Raisin, Fruit, Alfalfa and Sugar Beet Land, with water for irrigation, for sale in tracts of from 20 acres to large tracts suitable for Colony purposes. For particulars, apply to

E. B. Perrin, 403 Kearny St., S. F.

The Largest Assets of any Company
West of New York State.

FIRE. MARINE.
Anglo-Nevada
ASSURANCE :: CORPORATION
OF SAN FRANCISCO, CAL.

HEAD OFFICE:
315 Montgomery St. — 410 Pine St.
Capital, Fully Paid, \$2,000,000. Assets, \$2,672,840

DIVIDEND NOTICE.

THE GERMAN
SAVINGS AND LOAN SOCIETY.
526 CALIFORNIA STREET.

FOR THE HALF YEAR ENDING Dec. 31st, 1889, a dividend has been declared at the rate of five and forty hundredths (5 40/100) per cent per annum on Term Deposits, and four and one-half (4½) per cent per annum on Ordinary Deposits. Payable on and after Thursday, Jan. 2, 1890.
GEO. TOURNEY, Secretary.

JOHN D. GALL. JAMES P. DUNNE.

"The Resort,"

NO. 1 STOCKTON ST., Cor. of Ellis,
SAN FRANCISCO.

ARIEL LATHROP, WILLIAM HARNEY, TIMOTHY HOPKINS
Pres. Mgr. and Sec'y. Treas.

GOLDEN GATE WOOLEN MFG. CO.
— MANUFACTURE —

Blankets Cashmeres, Tweeds and Flannels
535 Market St., San Francisco

DR. JORDAN & CO'S
Museum of Anatomy.
751 Market Street, S. F.
Give and learn how to avoid disease and how wounds fully you are made. Consultation and treatment personally or by letter on weakness and all diseases of men. Send for book.
Private Office, 211 Geary Street.

NAPA VALLEY NURSERIES

RIPARIA

Resistant Grape Vines,

CALIFORNIA

Resistant Grape Vines.

Olives, Almonds, Walnuts,

AND ALL GENERAL NURSERY
STOCK IN GREAT VARIETY.

— SEND FOR CATALOGUE —

LEONARD COATES,

Napa City, - - - California.

Are You Going To Sea?

IF YOU ARE TRY A BOTTLE OF

"Rowas Sea Sick Remedy"

And keep from being Sea Sick.

L. R. ELLERT,
CHEMIST AND DRUGGIST,

S.W. cor. California and Kearny Sts.
San Francisco, Cal.

COUNTRY ORDERS PROMPTLY FILLED.

POISON OAK!

STEELE'S GRINDELIA LOTION,
THE ONLY SURE CURE.

— MADE AND SOLD BY —

James G. Steele & CO.

PALACE PHARMACY,
635 Market Street, - - - Palace Hotel
SAN FRANCISCO.

IN TOWN AND COUNTRY.

The Glen Terry Wine Company of Clayton, are shipping considerable quantities of wine to the east.

The Fresno Republican says that rooted vines will probably command \$12.50 to \$15 per 1000 this season. A corner has been effected in that county to raise the price.

The Sonoma Index Tribune says that there is an increased interest in wine and that the shipments over the Sonoma Valley railroad have recently averaged two carloads daily.

Four hundred acres of land near Sausalito will be planted in muscat raisin vines by a syndicate represented by Mr. Craig, of the firm of Brown, Craig & Co., of San Francisco. The vineyard will be named El Rio Rey.

Mr. Bastelli, of the Pioneer Winery, is having a wet time in which to ship out his sixty carloads of wine, but he continues to work at it nevertheless. This is the largest shipment of wine yet made from this valley. —*Livermore Herald*.

As the price of wine advances the smiles return to the faces of the vintyardists. They are hoping that the "winter of their discontent" will be made "glorious summer" by remunerative prices at an early date. —*Santa Rosa Republican*.

Some sales of last year's wines are reported to have been made this week at eighteen cents per gallon. The wine outlook is promising. The firm of Osborn & Van Alen has sold over \$3000 worth of wine of the vintage of '88. The price obtained, we learn, was fifteen cents per gallon. —*Healdsburg Tribune*.

Prospects were never better than now for both horticulturists and grape growers. True, there have been times that promised higher prices but never has the business so nearly approached a settled basis as at present, and the chances are for increased steadiness in the future. —*Santa Clara Valley*.

Captain Crossley of Cupertino, is constructing a spacious wine cellar with a concrete foundation on his place directly opposite the well-known Prospect Vineyard of Captain Merrithew. The building of the same is under the management of E. T. Parish, the Cupertino builder and contractor. Several important additions will be supplied this building that experience has shown to be most needful to wine houses.

E. Dowlen, the State Viticultural Commission's expert, reports that, from observations made, he is confident that hot weather helps the spread of the Los Angeles vine disease. Where vines have been protected from the hot sun the disease has not spread. Some muscat vines under the shade of a tree are perfectly healthy, while all the other vines in the vineyard are dead. This fact may help to determine what the disease is.

E. F. Preston had shipped to his vineyard, near Searsville, on Thursday, all the apparatus for bottling his wine of the vintage of '86. There is not a very large quantity of this wine, but those who have tasted it pronounce it the best three-year-old claret in the State. Mr. Preston's vineyard is young, but it is confidently believed that he will demonstrate that no action of the State will surpass San Mateo county for choice table wine. —*Redwood City Gazette*.

The Italian-Swiss Colony, near Cloverdale, has presented Louis Vasconi, of St. Helena, with a handsome purse of money as a testimonial of their appreciation of his services and ability as a wine maker. Mr. Vasconi had charge of the wine making for the colony this year, and was successful in making 250,000 gallons of the very finest quality of wine. The colony has a very fine vineyard of 600 acres, containing the choicest varieties of grapes, and a concrete cellar with a capacity of 500,000 gallons.

C. C. McIver, of Mission San Jose, accompanied by his efficient cellar-master, E. P. Werner, has been in this valley several days last week for the purpose of buying white wines for his cellar. He recently bought a lot from Charles Wetmore at \$1 per gallon. Mr. Werner, who was formerly cellar-master for Mr. Krug, spoke in very complimentary terms of the quality of our wines. —*St. Helena Star*.

A short time ago a very swell dinner was given in New York by members of the Alaska Commercial Company, at which nothing but Captain Niebaum's Inglenook wines were served. Many of those present had never been known to partake of anything short of imported wines, and their astonishment at the fine flavor and high quality of the California product was indescribable, and all were very profuse in their praise of our wines. In consequence of this occasion Mr. Niebaum has been taken by storm with orders, and is now preparing and will soon ship to New York a carload of the wine all nicely bottled and cased. This is one of the greatest advertisements Napa county wines ever received. By this it is also conclusively proven that California wines are the equal, if not the superior, of the French product. Mr. Niebaum is greatly elated over his success, and is more enthusiastic than ever over the wine making industry. We unite with all the wine men of Napa valley in extending to him hearty congratulations. —*St. Helena Star*.

CAPT. J. H. DRUMMOND'S WILL.

The late Capt. J. H. Drummond, of Glen Ellen, who died last month, of heart disease, left an estate valued at about \$100,000. The estate consists of 1,000 acres of land near Glen Ellen, known as the Dunfillan ranch, wine stored on said ranch, personal property, jewelry and household furniture, the value of which is unknown to the petitioners. By the terms of the will, which declares that all of said property was acquired by gift from the testator's father, the estate is disposed of as follows: To the widow of deceased, the sum of \$250, said sum being in addition to a policy of insurance, effected with the Home Mutual Insurance Company of New York, now standing in her name and to her benefit, but the bequest is made upon the condition that she shall at no time permit her son, Frederick T. Bioletti, to reside in any house in which the children of the deceased, Elizabeth, Robert and Kathleen Drummond, shall be living. Mrs. K. F. Warfield, of Glen Ellen, Henry Perry, attorney-at-law, of San Francisco, David Drummond, Elizabeth H. Drummond, Patrick H. Drummond and Elizabeth P. Gum, of Dublin, Ireland, are appointed executors and Trustees of the will to serve without bonds. The rest of the estate is disposed of to the trustees in trust for the children, the annual income to be shared equally among them for their maintenance.

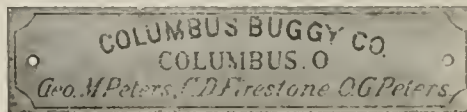
JOSEPH FREDERICKS & CO.,

— IMPORTERS AND DEALERS IN —

Furniture, Carpets, Upholstery,

649 & 651 Market St., Opposite Kearny,
SAN FRANCISCO, CAL.

Genuine



Name Plate

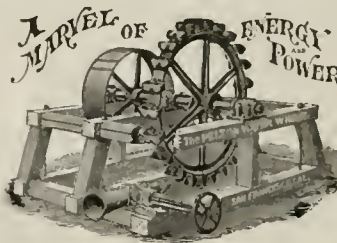
Largest Carriage Factory in the world. Best Facilities. Lowest Prices. Finest Work

PACIFIC COAST HEADQUARTERS—

A. C. GLENN, Manager.

29 MARKET STREET, — — — — — SAN FRANCISCO.

The Pelton Water Motor



Affords the cheapest and most convenient power for Ranch, Vineyard or Dairy purposes, as well as for running dynamos for electric lights, pumps and every other variety of machinery. It possesses in the same degree the wonderful energy and power that has made the Pelton Wheel famous in all parts of the world.

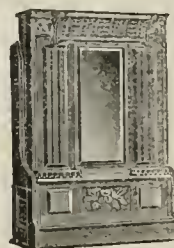
These motors are made of varying sizes, with capacities ranging from the fraction of 1 up to 15 and 20 H. P., enclosed in iron cases, all ready for pipe connections, and are warranted to develop a given amount of power with one-half the water required by any other wheel. The cost, considering capacity and efficiency, fully 60 per cent less.

Circular, giving full information, sent on application. Parties writing for information should give full particulars as to power wanted, source of water, supply, with head or pressure. Address

THE PELTON WATER WHEEL CO.,

121 123 MAIN STREET, — — — — — SAN FRANCISCO, CAL.

Mention this Paper.



UPRIGHT.

D. LUNDY,

— AGENT FOR —

UNION FOLDING BEDS,

FURNITURE—
— AND CARPETS.



CABINET
(Open).

GOODS PACKED FREE FOR THE COUNTRY

— o — Large Assortment of — o —

Eastern Antique Oak & Walnut Bed Room Sets

829-831 Market Street
SAN FRANCISCO.

TO WINE-MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN"

as a corrective and a purifier to all Light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine. The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery

See Directions for Use on Application.

For sale in tins of 2 1/2 lbs. each, by

Charles Meinecke & Co., Sole Agents,
314 Sacramento St., San Francisco

UNANSWERABLE LOGIC.

An intelligent contributor to the prohibition literature of the day, in a recent communication to a Chicago daily paper, says:

"I submit that when the W. C. T. U. undertakes by legislation to banish alcohol and all the evils flowing out of its abuse, it has a task on its hands which will never be accomplished unless men cease to be men and become children, willing to acknowledge themselves incapable of standing alone unless all fermented liquor be placed out of their reach. Some men, no doubt, are in this pitiable condition, but the W. C. T. U. would class all men in the same category, even going so far as to place the temperate man on a lower level than the confirmed drunkard, forgetting if they ever knew, or else ignoring the plain teaching of the Scriptures they profess to revere, the essence of which is to develop in man a character by subjecting him to temptation. If there is nothing to steal would a man be considered virtuous in that respect if he should not steal? If there is nothing to covet could a man be covetous? If there is no wine to drink could a man be commended because he is no drunkard? 'Gospel temperance' is not prohibition, and bears no likeness to it; on the contrary it teaches that the man who overcomes temptation shall receive the reward; while Prohibition seeks to remove all temptation, the means by which the Christian character is perfected—hence, the two are diametrically opposed.

* The W. C. T. U. must not claim Bible authority for the course they pursue in reforming the intemperate. They have begun at the wrong end. The abuse of fermented liquor has caused untold misery, distress and poverty, and because of this, legislation is sought against alcohol and all fermented liquor. The symptoms are treated and not the cause of the trouble, which is intemperance, not alcohol. Instead of educating men to be temperate and sober—to be men and not fools—a decree is desired of our law-makers that alcohol shall not be; as if some kind people were to say: 'Let us fill up the rivers and lakes that no more people be drowned.'

"The cause of all this misery is not that alcohol is a specific germ finding lodgment in man by flying through the air, floating in the water he drinks, or in some other way entering into his system and causing disease. Alcohol never comes to men, but men go to alcohol. Put the blame where it belongs, and educate the rising generation that they may realize the evils of intemperance, whether it be in drinking or any other excess."

"OLD TAYLOR" WHISKY.

The trade will hardly need have their attention called to the advertisement of "Old Taylor" Whisky, which appears on page eleven of this issue, for like that celebrated whisky it is qualified to draw public notice to itself. "Old Taylor" is distilled by E. H. Taylor, Jr., & Sons, of Frankfort and is one of the best known among the fine whiskies produced in Kentucky. E. H. Taylor Jr., the senior member of the firm has become widely known to the trade of the United States, not only through the excellence of his whisky, but by means of the monthly circular he issues regularly concerning the condition of the whisky market and the whisky industry of Kentucky. He is one of the foremost citizens of Frankfort, Kentucky and occupies the honorable office of mayor of that city.

RONALD G. McMILLAN,

— Manufacturer and Dealer in —

Syrups, Cordials, Bitters, Extracts.

Pure Sugar Coloring a Specialty.

No. 714 Front Street,

Telephone 87.

San Francisco.

Pure California Wines and Grape Brandies.

THE SAN GABRIEL WINE CO.,

OF SAN GABRIEL,
Los Angeles County, Cal.

are now prepared with a large stock of wines and brandies of their own growth to supply the trade and the market generally. This Company owns the largest vineyard in the world, covering over 2,500 acres. They have held their wines and brandies for several years in their own cellars, and do not offer any of their product until it has become properly matured. Their large stock of matured wines and brandies thus accumulated is now open to the purchaser. All goods under their trade mark are warranted pure and unadulterated. Being the successors to B. D. Wilson & Co., and to J. De Barth Shorb, they have become possessors of the "SHORB" BRAND OF BRANDY, and "MOUND VINEYARD" WINE. Correspondence solicited.

MARSHALL, SPELLMAN & CO.,

No. 5 New York and Brooklyn Bridge Vault.
Frankfort Street, N. Y.

J. DE BARTH SHORB,

Resident San Gabriel Wine Co.,
San Gabriel, Cal.

B. & S. Milk Champagne

.....OR.....

KUMYSS,

Is recognized by the most prominent physicians as a most healthful beverage in

Health and Strength

For the relief and cure of DYSPEPSIA and stomach troubles, it stands without a rival.

It can be had only of the proprietors,

BOERICKE & SCHRECK,

234 Sutter Street, San Francisco, Cal.

BEWARE OF IMITATIONS.

Try B. & S. Homoeopathic Cough and Croup Syrup for
Your Colds and Coughs. For Sale Everywhere.
Price Fifty Cents.

E. L. G. STEELE & CO.,

Successors to C. ADOLPHE LOW & CO.,

Shipping and Commission Merchants,

208 California Street, San Francisco, Cal.



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In Orchard, Field
or Vineyard, It
Beats the
World.

Burge & Donahoo Co., Sole Agents,

121 MARKET ST. AND 7 AND 9 MAIN ST.,

SEND FOR CIRCULARS.

SAN FRANCISCO.

W. B. CHAPMAN

Agent and Importer

123 CALIFORNIA ST
San Francisco, Cal.SOLE AGENT FOR THE PACIFIC
COAST FOR

PERRIER-JOUËT & CO'S

Finest Extra Quality Champagnes

EXTRA DRY "SPECIAL"

CRÉMANT ROYAL

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Sole Agent for

H. CUVILLIER & FRÈRE

Of Paris, Bordeaux, Rheims and St. Petersburg

Furnish by appointment to the Imperial Russian Court

Specialty of Fine Bordeaux, Sauternes
and Old CognacSole Importer of a few Expressly Selected
Brands of

BARTON & GUESTIER'S Clarets

AND OF
SANDEMAN, BUCK & CO'S (Pomartin) Sherries

FOUNDED IN 1856.

INCORPORATED APRIL, 1880.

Tubbs Cordage Co.

— Manufacturers of all kinds of —

CORDAGE

GRAPE-VINE TWINE, ETC.

611-613 Front Street,

SAN FRANCISCO.

THE
LOMA PRIETA LUMBER CO.

SUCCESSORS TO

WATSONVILLE M. & L. Co.

HAVE ON HAND A FULL SUPPLY OF THE
following size

GRAPE STAKES,

2X2-4 FEET LONG,

2X2-5 FEET LONG,

2X2-6 FEET LONG.

Which will be sold at reasonable
rates.

Address all communications to

Loma Prieta Lumber Co.,

LOMA PRIETA,

Santa Cruz County, Cal.

The Vineyardist.

A Journal Devoted to Grape Culture and
Kindred Interests. Published Semi-
Monthly at Penn Yan, Yates
County, New York, by

JOHN H. BUTLER,

The official organ of the Seneca Lake Grape Growers
Association, the Lake Keuka Grape Growers' Association,
and the Seneca Lake Association of Fruit
Growers.

Terms, \$1.00 per year.

Seventy-five cents per year if paid Strictly
in Advance.

ADDRESS ALL COMMUNICATIONS TO

JOHN H. BUTLER, Editor
PENN YAN, N. Y.

EXPORTS AND IMPORTS.

EXPORTS OF WINE.

TO NEW YORK—PER STEAMER CITY OF SYDNEY, December 23, 1889.

MARKS.	SHIPPERS.	PACKAGES AND CONTENTS.	GALLONS.	VALUE.
C A B.....	California Transfer Co	2 barrels Wine.....	100	\$70
B D & Co.....	B Dreyfus & Co.....	16 cases Wine.....	400	100
J K.....	Borges, Dominguez & Co	30 barrels Wine.....	1,429	300
F A.....	Kohl r & Froh.....	105 barrels Wine.....	5,239	672
A V Co.....	Lachman & J Co.....	25 barrels Wine.....	1,269	2,793
S W P.....	Williams, Diamond & Co	80 barrels Wine.....	3,172	699
B B.....	"	1 case Wine.....	50	95
J P & Co.....	"	52 barrels Wine.....	4,230	35
	"	25 barrels Wine.....	1,255	2,339
			17,865	629
Total amount Wine 17 cases and				\$5,707

TO CENTRAL AMERICA.

B B & Co, La Libertad.....	Bloom Baruch & Co.....	2 barrels Wine.....	97	\$35
A & O, Acapulco.....	B Dreyfus & Co.....	1 half-barrel Wine.....	235	220
C P, Acapulco.....	"	10 barrels Wine.....	107	130
J L, Guatemala.....	"	2 barrels Wine.....	101	115
E O, Guatemala.....	"	2 half-barrel Wine.....	54	150
C W H, Guatemala.....	"	3 barrels Wine.....	150	125
P & Co, Guatemala.....	"	25 cases Wine.....	125	310
R A Champerico.....	Cabrera Roma & Co.....	61 cases Wine.....	16	12
D S, Guatemala.....	"	1 cases Wine.....	2	10
S C in star, Champerico.....	E L G Steele & Co.....	2 cases Wine.....	10	37
H V, Guatemala.....	J Julien & Co.....	10 cases Wine.....	37	154
		4 barrels Wine.....	192	
Total amount Wine 160 cases and				\$1,313

TO VICTORIA—PER STEAMER QUEEN OF PACIFIC, December 2, 1889.

R & H.....	W R Best.....	2 barrel Wine.....	89	10
A E.....	Williams Brown & Co.....	1 case Wine.....	6	6
L P.....	J Gundlach & Co.....	6 cases Wine.....	15	30
J J.....	Wolter Bros & Co.....	1 barrel Wine.....	48	36
T T.....	"	1 barrel Wine.....	48	36
S & G.....	"	1 half-barrel Wine.....	27	31
J W.....	"	1 half-barrel Wine.....	27	31
W & M.....	"	1 barrel Wine.....	50	71
S C.....	"	1 half-barrel Wine.....	27	41
J & P.....	"	1 half-barrel Wine.....	27	41
H C.....	"	1 half-barrel Wine.....	17	25
F A B.....	"	1 half-barrel Wine.....	17	25
M & A.....	"	7 cases Wine.....	10	15
S S.....	"	1 keg Wine.....	2	20
	"	1 keg Wine.....	5	7
Total amount of Wine 15 cases				338
				\$587

TO CHINA—PER STEAMER CHINA, December 26, 1889.

A C 20 in diamond, Yokohama.....	Arpad Haraszthy & Co.....	1 barrel Wine.....	199	\$100
T Kayser, Tokio.....	C Schilling & Co.....	2 half-barrels Wine.....	50	40
A in diamond, Osaka.....	Hirschler & Co.....	4 barrels.....	192	70
R W L, Shanghai.....	California Transfer Co.....	10 barrels Wine.....	500	200
	"	1 case Wine.....	5	5
Total amount of Wine 1 cases Wine and				941
				\$115

TO GUAYMAS—PER STEAMER NEWBERN, December 28, 1889.

S & H, Guaymas.....	J Gundlach & Co.....	7 barrels Wine.....	233	\$119
R R & H.....	"	8 barrels Wine.....	289	180
Q C.....	"	10 cases Wine.....	25	43
J T B.....	"	5 barrels Wine.....	104	67
O O.....	"	12 barrels Wine.....	245	158
R & V B in diamond, Mazatlan.....	Ruther & Benedixen.....	25 cases Wine.....	63	116
J M, Guaymas.....	W Loiza.....	24 barrels Wine.....	578	353
A.....	"	1 barrel Wine.....	49	35
C M P.....	"	4 cases Wine.....	63	41
F A A S, Mazatlan.....	"	15 kegs Wine.....	150	75
F T, Guaymas.....	"	5 kegs Wine.....	50	35
Y, Ensenada.....	Thannhauser & Co.....	2 barrels Wine.....	30	20
O, Mazatlan.....	"	2 barrels Wine.....	30	20
C & Co, La Paz.....	"	1 barrel Wine.....	197	99
A R, La Paz.....	"	1 keg Wine.....	5	7
A V, La Paz.....	"	12 barrels Wine.....	204	144
	"	2 cases Wine.....	120	55
Total amount of Wine, 39 cases and				2,533
				\$1,650

TO NEW YORK—PER STEAMER COLIMA, January 3, 1890.

S in diamond.....	B Dreyfus & Co.....	22 barrels Wine.....	3,150	\$1,118
J K.....	August Erz.....	13 puncheons Wine.....	1,250	592
A P.....	Ben Rmand Bros.....	25 barrels Wine.....	5,077	2,283
J P.....	Borges & Doumencon.....	100 barrels Wine.....	1,915	862
F A B.....	Dreid & Co.....	40 barrels Wine.....	98	40
C in diamond.....	C Carpy & Co.....	1 barrel Wine.....	98	117
F A.....	Lachman & Jacob.....	2 barrels Wine.....	1,295	599
L in diamond.....	"	25 barrels Wine.....	1,258	565
L K.....	"	30 barrels Wine.....	1,645	695
W W in diamond.....	Kohler & Van Bergen.....	100 barrels Wine.....	4,916	2,212
K & F.....	Kohler & Frohling.....	7 barrels Wine.....	357	214
G.....	J Gundlach & Co.....	100 barrels Wine.....	4,993	2,200
B.....	"	10 puncheons Wine.....	1,603	721
Total amount of Wine				27,17
				\$12,274

TO MEXICO.

J O V, Mazatlan.....	J Gundlach & Co.....	91 barrels Wine.....	254	\$143
P P M.....	"	3 barrels Wine.....	145	65
M B S.....	"	4 barrels Wine.....	168	87
O L.....	"	3 cases Wine.....	23	23
H L.....	"	2 barrels Wine.....	54	39
T A R.....	"	31 cases Wine.....	143	112
A.....	A M Ashenfelter.....	3 barrels Wine.....	21	12
	"	1 keg Wine.....	21	12
Total amount of Wine, 31 cases and				785
				\$583

TO CENTRAL AMERICA.

D C, Acapulco.....	E L O Steele.....	3 kegs Wine.....	20	\$23
E R C, Oeis.....	"	6 cases Wine.....	15	15
H P, Oeis.....	"	8 cases Wine.....	20	36
P E, Champerico.....	"	21 cases Wine.....	20	63
D G, Acapulco.....	J T Wright.....	3 kegs Wine.....	20	28
J A P, La Libertad.....	Urruela & Uroste.....	12 cases Wine.....	45	45
J L, Oeis.....	"	12 cases Wine.....	45	45
M V, La Libertad.....	"	9 cases Wine.....	22	45
H B & Co.....	Bloom Baruch & Co.....	1 keg Wine.....	150	60
C B & Co, Corinto.....	F Meeks.....	3 cases Wine.....	65	104
	"	26 cases Wine.....	42	21
M T, Corinto.....	Sperry & Co.....	2 half barrels Wine.....	44	24
H & Co, La Libertad.....	Hirschler & Co.....	1 barrel Wine.....	50	35
A P & Co, Corinto.....	S Lachman & Co.....	1 packages Wine.....	32	160
E R, San Jose de Guatemala.....	B Dreyfus & Co.....	12 half barrels Wine.....	50	416
B & D, La Libertad.....	E de Saba & Co.....	2 kegs Wine.....	56	43
J K, Puntas Arenas.....	Hellman Bros & Co.....	10 packages Wine.....	120	
Total amount Wine 202 cases and				760
				\$1,305

TO TAHITI—PER BARRENTINE TROPIC BIRD JANUARY 1, 1890.

J T.....	J Pinet.....	1 case Wine.....	63	\$32
A S.....	"	7 barrels Wine.....	357	163
R P & Co.....	"	4 1/2-barrels Wine.....	100	57
A C & Co.....	A Crawford & Co.....	10 cases Wine.....	639	176
	"	1 cases Claret.....	238	88
	"	2 half-barrels Claret.....	51	23
	"	1 case Riesling.....	6	1
	"	3 cases Claret.....	14	14
J B.....	P G Sabatie & Co.....	1 barrel Wine.....	5	18
Total amount of Wine 7 cases and				1,506
				\$385

TO HONOLULU—PER STEAMER AUSTRALIA, JANUARY 3, 1890.

Key F L.....	J Pinet.....	2 half-cases Wine.....	69	\$40
H W C.....	C Schilling & Co.....	100 kegs Wine.....	500	300
	"	40 kegs Wine.....	40	240
	"	18 kegs Wine.....	10	288
W L S in diamond.....	S Lachman & Co.....	7 kegs Wine.....	347	253
A S C.....	M T Fritts & Co.....	1 keg Wine.....	28	10
G in diamond.....	D Gedge.....	270 kegs Wine.....	1,900	1,281
H J.....	Arpad Haraszthy & Co.....	10 cases Wine.....	190	32
	"	4 barrels Wine.....	190	180
	"	70 5-gallon kegs Wine.....	340	290
	"	15 10-gallon kegs Wine.....	150	160
P G C.....	D G Marrison.....	5 cases Wine.....	48	19
	"	4 barrels Wine.....	48	19
Total amount of Wine 18 cases and				4,471
				\$3,036

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

December 21, 1889 to January 7, 1890.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE.
S S City of Sydney.....	D & D, Acapulco.....	Dieckman & Co.....	15 barrels.....	\$206
	J O, Guatemala.....	Friedricksburg Brewing Co.....	10 cases.....	63
	E O, ".....	"	2 cases.....	31
	P & Co, ".....	"	30 cases.....	189
	G L & Co, Acapulco.....	Goldtree Bros.....	15 cases.....	94
	G in star, Champerico.....	E L O Steele & Co.....	100 barrels.....	172
	B & B, Champerico.....	F B Oliver.....	2 barrels.....	26
	R A, Acapulco.....	S B Meyer.....	8 barrels.....	92
	S, Panama.....	Friedricksburg Brewing Co.....	10 cases.....	80
S S Queen of Pacific.....	S G, Victoria.....	John Wieland Brew Co.....	10 cases.....	105
	M A, ".....	"	12 third barrels.....	71
	C & F, ".....	Hildebrandt & Co.....	10 third barrels.....	64
	H A, Victoria.....	John Wieland Brew Co.....	15 half-barrels.....	212
S S City of Pueblo.....	M B, Victoria.....	Chicago Brewing Co.....	10 barrels.....	40
	M A, Victoria.....	John Wieland Brew Co.....	10 barrels.....	28
S S San Juan.....	P N C, Acapulco.....	W Loiza.....	10 cases.....	44
	S, Panama.....	Friedricksburg Brew Co.....	10 cases.....	100
Brig W G Irwin.....	O W M, Honolulu.....	Jones Mundy & Co.....	120 cases.....	720
	"	"	60 barrels.....	400
	"	"	51 barrels.....	340
	"	"	10 cases.....	40
Schr Flour de Lis.....	W C P & Co, Honolulu.....	Wm Wolf & Co.....	164 cases.....	1,630
S S Newbern.....	J F B O, Guaymas.....	Friedricksburg Brewing Co.....	2 cases.....	22
	O O, ".....	"	20 cases.....	500
	S H, ".....	"	15 cases.....	60
	O C, ".....	"	20 cases.....	22
	A C, La Paz.....	Ruther & Benedixen.....	20 cases.....	618
	C G, Mazatlan.....	Thannhauser & Co.....	50 barrels.....	587
	A P, ".....	"	20 barrels.....	215
S S Colima.....	C B C, Corinto.....	F Meeks.....	10 barrels.....	105
	E C, Corinto.....	Friedricksburg Brew Co.....	15 cases.....	187
	R M, Acapulco.....	"	15 cases.....	165
	A C D, ".....	"	15 cases.....	105
	J Z P, Champerico.....	John T Wright.....	50 cases.....	220
	R A R, Corinto.....	"	10 cases.....	68
	E R C, Oeis.....	E L O Steele.....	1 barrel.....	13
	J G V, Mazatlan.....	J Gundlach & Co.....	3 barrels.....	60
	P P M, ".....	"	2 barrels.....	20
	T A R, ".....	"	60 barrels.....	60
	S, Panama.....	Friedricksburg Brew Co.....	10 cases.....	105
Bark W H Dimond.....	Y, Honolulu.....	"	200 cases.....	1,806
S S Australia.....	G W L & Co, Honolulu.....	National Brewing Co.....	250 sixth-barrels.....	867
	"	"	40 half-barrels.....	255
	G W M & Co, Honolulu.....	Chicago Brewing Co.....	60 barrels.....	390
	J D, ".....	John Wieland Brewing Co.....	275 half-barrels.....	1,090
Total value.....				\$12,090

EXPORTS OF MISCELLANEOUS LIQUORS BY SEA.

December 21, 1889 to January 4, 1890.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE.
S S City of Sydney.....	R S, Champerico.....	A Vignier.....	5 cases Champagne.....	\$72
S S Queen of Pacific.....	Wm W, Victoria.....	Hellman Bros & Co.....	20 cases Champagne.....	340
	J S C I, ".....	Wolters Haas & Co.....	1 keg Peach Brandy.....	25
	"	"	1 keg Blackberry Brandy.....	25
Schr Flour de Lis.....	S L J & Co, Butaritari.....	Peter Lann.....	8 octaves Gin.....	96
	"	"	5 half barrels Gin.....	105
	"	"	2 quarter barrels Gin.....	50
S S Newbern.....	W W & Co, ".....	Wightman Bros.....	10 cases Gin.....	50
S S Australia.....	F F, Ensenada.....	Natton & Bangsda.....	6 cases Vermouth.....	18
	A V, Honolulu.....	Lillenthal & Co.....	2 cases Maraschino.....	12
	M & Co, ".....	Jones, Mundy & Co.....	35 cases Champagne.....	314
Total amount 394 cases.....				\$1,038

FROM NEW YORK—PER STEAMER SAN BLAS December 31, 1889.

1 barrel Whisky	R O Arniek
1 half-barrel Whisky	O M Lefelon
1 barrel Whisky	Geob W. Veich
1 barrel Whisky	Geo Schmidt
2 barrels Whisky	Wm McCormack
1 barrel Whisky	H T Judd & Co

FROM BARCELONA		
Fratelli Parelli.....	5 barrels Wine	De Benar li Westphal & Co.....
E Degurani & Co.....	41 cases Wine	Glinvchelo Belgrano.....
Sandeman Buck & Co.....	20 barrels Wine.....	Goldberg Bowen & Co.....

Southern Pacific Co.	10 octaves Whisky.....	Sherwood & Sherwood
S V Pomaris.	110 cases Champagne.....	J D De Fremery & Co.
	100 baskets Champagne.....	C Meinecke & Co.
	400 cases Champagne.....	Macdonald & Co.
Anheuser Busch & Co.	70 barrels Beer.....	Thannhauser & Co.
"	60 cases Beer.....	"
"	280 cases Beer.....	W Loniza.
Southern Pacific Co.	25 cases Champagne.....	Wm Wolf & Co.

S V Fomaris	5 casks Brandy	A Vignier
"	70 cases Wine	W B Chapman
"	10 cases Brandy	Wm Wolf & Co.
"	77 cases Champagne	Pascal Dubedat & Co.
"	80 baskets Champagne	Goldburg Bowen & Co.

Brandy, Whiskey and Spirits to San Francisco, from Dec. 19, 1889 to Jan. 4 1890.

CONSIGNEES.	Barrels.	$\frac{1}{2}$ Barrels	Brandy, Etc Pounds.	Whiskey, Pound	ALCOHOL AND SPIRITS, POUNDS.
Lillethall & Co.....	121	20	25,600 Rum		46,400
Jones, Mundy & Co.....	60				
Siebs Bros & Plageman.....	120				47,400
C W Craig.....	110			53,901	
	70			27,300	10,700
Livi gaton & Co.....	360			25,000	
Martin & Co.....	64				24,000
L Tausig.....	64			20,550	
Oh Bowers.....	65				
	432 cases		29,435 Liquors		
	42	38		23,910	
J T M Kelly & Co.....	5			2,570	
Myerfeld Mitchell & Co.....	45	10 Whisky		25,000	
	5	45 Brandy			
"	5	15 Gin			
"	5	15 Rum			
Total 432 cases.....				184,170	258,600

DECEMBER 19, 1889 TO JANUARY 4, 1890.

CONSIGNMENT.	Cases	Barrels	$\frac{1}{2}$ Barrels	$\frac{1}{4}$ barrels	Bulk lbs.	Bottled lbs.
W Wolf & Co..	246 casks					63, 20
C A Zinkand ..		60	82	100	24,309	
Jones Moody & Co.....	100 boxes	120				28,070
W Loafz.....		120	82			30,000
Sherwood & Sherwood ..					20,450	
John T Cutting & Co.....		100				
Thannhauser & Co.....	60 boxes	70				29,200
Total.....					44,850	170,740

VESSEL.	DESTINATION.	CHIPPERS.	PACKAGES AND CONTENTS.	OALLONS	VALUE
S S City of Sydney	R A, Acapulco.....	J O Meyerink	4 barrels Wine	200	\$150
"	A H, Hamburg.....	A Beck & Co.....	1 package Wine.....	26	
"	"	"	10 cases Wine.....	f	100
S S Walla Walla	M C S, Paris.....	Lehenbaum Bros.....	1 case Wine.....	9	9
"	T G, Victoria.....	D Edmund & Co.....	2½ barrels Wine.....	55	55
"	C M, ".....	Lenormand Bros.....	1 barrel Wine.....	60	60
S S City of Puebla	W io in d, Liverpool.	S Romani.....	1 barrels Wine.....	60	13
"	C C, ".....	"	1 half-barrel Wine.....	33	8
S S San Juan	P N C, Acapulco.....	W Loazis.....	4 packages Wine.....	155	103
"	S C P, Maota Peru	O F & T Co.....	1 keg Wine.....	16	10
Schr Fleur de Lis	A J K, Butaritari.....	Wightman Bros.....	1 barrel Wine.....	180	35
Ship Joe McDonald	W io in d, Liverpool.	Balfour Guthrie & Co	3 barrels Wine.....	48	75
"	B in d, ".....	"	12 cases Wine.....	60	60
"	N, ".....	R Dickson.....	18 cases Wine.....	250	250
S S Empire	G P, Nainamio.....	A Danri & Co.....	1 barrel Wine.....	35	12
Blue W H Diamond	Q W M & Co, Honolulu	Kohler & VanBergen	100 kegs Wine.....	1,000	700
"	"	"	150 kegs Wine.....	760	600
"	"	"	12 barrels Wine.....	600	360
Total amount of Wine 112 cases and.....				\$205	2,557

FROM GENOA—PER BARK VENUS December 20, 1889.

SHIPPERS	PACKAGES AND CONTENTS.	CONSIGNEE.
Bicunno de Comp.....	225 cases Fernet.....	To Order
C F Berger	340 cases Vermouth.....	J De Fremery
Vaile & Ouellet.....	1000 cases Vermouth.....	Buceman & Martinoni.....
Reconil & Co.....	100 cases Vermouth.....	B C.....
	35 cases Vermouth.....	M V.....
	15 cases Fernet.....	E B.....
Frattelli Brancana.....	150 cases Fernet.....	J De Fremery.....
".....	50 cases Fernet.....	Pascal Dubedat & Co.....
Naillly Prat & Co.....	200 cases Vermouth.....	Sherwood & Sherwood.....
	1000 cases Vermouth.....	J De Fremery.....
Q Dubedat.....	200 cases Vermouth.....	Pascal Dubedat & Co.....
Goudrand Fratel.....	100 cases Vermouth.....	Wm Wolf & Co.....
Beneditto Costa & Co.....	3 cases Alcatrazonine.....	D Gliadielle & Sons.....
".....	25 cases Vermouth.....	".....
".....	6 cases Resollo.....	".....
".....	2 cases Liquors.....	".....
Ang Baretta.....	3 cases Brandy.....	F Baretta.....
".....	20 cases Fernet.....	".....
".....	20 cases Borola Wine.....	".....
".....	20 cases Lacrema Christe Wine.....	".....
".....	10 cases Sapry Wine.....	".....
".....	10 cases Falenoo Wine.....	".....
".....	1 case Lacrema Christe Wine.....	".....
".....	5 cases Berbera Wine.....	".....
".....	5 cases Muskat Wine.....	".....
".....	5 cases Soudaretta Wine.....	".....
".....	6 cases Maraschino.....	".....
".....	3 demijohns Mastleade.....	".....
".....	8 cases Cognac.....	".....
".....	1 case Liquors.....	".....
".....	1 case B. Wine.....	".....

Levy & Bro.....	25 barrels Whisky	Goldberg Bowen & Co.....
H Webster.....	25 "	O Kordmeyer.....
J A Burke.....	1 "	J A Burke.....
Jesse Moore & Co.....	5 "	J Monaghan.....
Lillenthal & Co.....	60 packages "	Lillenthal & Co.....
F McIlwain & Sons.....	50 barrels "	O W Craig.....
J Moore & Co.....	73 barrels "	Moore Hunt & Co.....
Alvin Wood & Co.....	3 barrels "	Occidental Hotel.....
Well Bros & Sons.....	1 barrel "	Well Bros & Sons.....

POMMERY SEC



SOLE AGENTS FOR THIS RENOWNED BRAND

-OF

—*—CHAMPAGNE.—*

WM. WOLFF & CO.

105 FRONT STREET. - - - - - SAN FRANCISCO, CAL

JOHN H. WISE,
Pres.

A. T. SCOTT,
Vice-Pres.

CHAS. C. PROST,
Gen'l Mgr.

O. S. PREBLE
Sec'y.

Union Pressed Brick and Terra Cotta Co.,

Manufacture the finest quality of plain, moulded or ornamented Pressed Brick, Architectural Terra Cotta, Fire Proofing, Paving Tile; also, Red, Brown and Black Mortar.

WORKS,

GENERAL OFFICE.

Vallejo, California.

Room 31, Flood Building, San Francisco.

Burke's Irish Whiskies, per case.....	\$11.00
" Scotch " 	11.00
" Old Tom " 	9.50
Long Highland " 	11.50
Connaght Irish " 	11.60
Wm. Jameson & Co " 	11.00
Board & Son, London	
Fluent Irish Malt Whiskey.....	\$10.50
Royal Hghld Scotch " 	10.50
John Ramsay, Islay	
Islay Malt Scotch Whiskey.....	11.00

IMPORTED BRANDIES.

Martell's Brandy, X	per case....	\$15.00
" " XX	" " " " " "	17.50
" " XXX	" " " " " "	20.00
" " VSO	" " " " " "	28.00
" " WSOP	" " " " " "	50.00
Sazerac Brandy, per gal.	\$4.90 to \$8.50
Champ Vineyard Proprs. Co., Boutelleau & Co. man- agers Cognac, in Oc- taves, per gal.	\$5.00 to \$8.50
The Vineyard Proprs. Co. Boutelleau & Co. man- agers Reserve Vintages 10, 50 to 14.00	

MISCELLANEOUS, IMPORTED.

Burke's Bass Ale, pints, per doz.	\$2.00
" " Porter, " " " " " "	2.00
Schlitz Beer, barrel, 6 doz. quarts.	13.00
" " pts per doz.	14.00
J. Shanks & Co's (D'blin) Baner Brand, Guinness Stout, per dozen pints.	1.75
Read Bros. Doghead Bottling Bass Ale.	2.00
Banner Bottling Bass Ale, per doz. pints	2.00
Bass Ale (in wood) Hog-heads.	50.00
" " " " " "	28.00
" " Kilderkins.	21.00
" " Firkins	12.00
A. Hontman's Gin, large bottles.	20.00
" " med.	16.50
" " small	8.50
Evau's Belfast Ginger Ale per barrel.	13.50
" " per case, 4 doz.	6.00
Meinhold's N. Y. Cider per can	3.50
Bernard's Orange Bitters " case.	10.00
Burke's Jamaica Rum, per case.	12.00
Theo Lappe's Genuine Aromatic per case.	13.50
Gilka Kummel per case.	13.50
Vermouth Francisco Cinzani pr case	6.25
" " N. P. & Co.	6.50
Gin, A. V. H. (genuine)	20.00
" " Black Bird, per gallon	3.10
Absinthie, Berger & Co., per case.	15.50
Benedictine	20.00

BOORD & SON'S, LONDON.

Old Tom Gin, per case.	9.50
Pale Orange Bitters, per case	10.00
Ginger Brandy, Liqueur "	12.00
Jamaica Rum, Old	\$12.00 to 14.00
IAIN Royal Batavia Gin in cases of 15 large black bottles per case	20.00
" " in cases of 15 large white bottles per case	21.00
Kirschwasser, Macboll Freres	
Bavarian Highland, per case.	19.00
Cherry Cordial, J. J. W. Peters' per case.	12.00

SAN FRANCISCO BEERS.

Lager in barrels, local delivery.	\$ 9 00
" " export.	10 50
Steam beer in barrels.	6 00
Patent Stopper, per case, local.	1 25
Export, per case, 1 doz. bottles.	1 75

TO THE BRANDY DISTILLERS.

Special U. S. Internal Revenue Bonded
Warehouse No. 1, of New York

Offers to the distillers great advantages over all others, as they were originally built for the storage of whisky to ripen in bond. Goods ripen very fast with very little loss. Cheap storage and cheaper insurance (which is only a one-fifth of one per cent) brandy can be shipped by sailing ship at five cents a gallon from San Francisco. Through Bills of Lading are given from distillery on transportation bond. Shipping this way gives the brandy from four to five months free storage on ship, and the constant motion during most of that time helps brandy to ripen very fast after it arrives. It then being stored in the great distributing city of the world for immediate shipment to Europe or any points from North to South America. All brandy stored here has the benefit of being offered for sale at all points, and all transactions guaranteed and freight paid and deliveries made as requested, and all business attended to on application to J. D. W. SHEDMAN, proprietor, 39-43 Water Street, New York.

F. J. CONNELLY.

J. M. LANE

LANE & CONNELLY, Manufacturers of CIGARS

204 and 206 Market Street,
San Francisco, Cal.

UNION BREWERY

HENNING THODE, Proprietor.

326 CLEMENTINA STREET,

Bet. 4th and 5th Streets, Howard and Folsom Streets, SAN FRANCISCO, CAL.

To Vineyardists!

GRAPE CUTTINGS FOR SALE.

:—Cabernet Sauvignon, Cabernet Franc.—:

Address, E. W. SCOTT, Mountain View, Santa Clara County, California.

CALIFORNIA FURNITURE COMPANY

—SUCCESSORS TO—

N. P. COLE & CO.

FURNITURE AND UPHOLSTERY,

STARR KING BUILDING, 117 to 121 GEARY STREET,
SAN FRANCISCO, CAL.

F. W. KROGH & CO'S

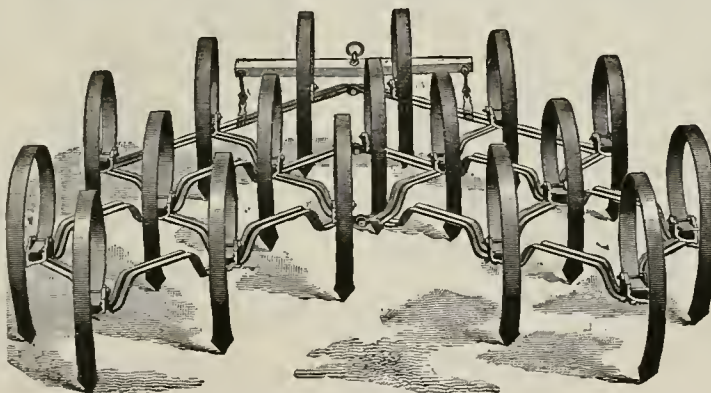
Wonderfully Simple, Strong, Durable and Very Cheap
HORSE POWERS.

For all purposes, such as pumping water for irrigation, watering stock, chopping feed, churning, sawing wood, running machinery for manufacturing or other purposes. These powers are complete in every detail, and possess every improvement and advantage that can be combined in such machines.

— Write for Circulars and Price Lists. —

51 Beale Street, - - - - - San Francisco, Cal

THE LATEST IN HARROWS.



THE "STEVENS"

All Steel Spring Tooth Harrow,

For Grain, Orchard and Vineyard Work.

WITH OR WITHOUT STEERING RUDDER.

Combining new features which make it superior to and different from any other in the market. Seven sizes, cutting from 4 ft. 8 in. to 8 ft. It can be coupled together when wider cut is needed for grain.

POINTS OF EXCELLENCE.

It is hinged in center, which admits its adapting itself to any formation of ground. The frame is arched behind teeth, which prevents clogging. It is suitable for gravel, loam or a loam soil. The teeth are secured on top of frame by malleable iron holders, which are simplicity itself. The Rudder enables driver to guide it close to trees or vines without danger of striking them.

No Wood, but Wholly Steel, Making It Perfectly Indestructible.

Prices Less Than The Cheap Wood Frame Harrows.

Send for Descriptive Cut and Price List, Address

D. M. Osborne & Co.,
Bluxome Street, - - - - - San Francisco, Cal.

STENCILS,

Brass Box - Brands.

A. E. RIDLEY & CO.,
323 Front Street, - - San Francisco.

Aggregate Assets \$46,000,000.

London Assurance Corporation of London
(Established by Royal Charter 1720.)
Northern Assurance Company of London
(Established 1836.)
Queen Insurance Company of Liverpool
(Established 1857.)
Connecticut Fire Insurance Company of
Hartford, Conn.

ROBERT DICKSON, Manager,
S. E. cor. California and Montgomery Sts
Safe Deposit Building

COMMERCIAL

Insurance Company, OF CALIFORNIA.

PRINCIPAL OFFICE

439 California St., - San Francisco
(Safe Deposit Building.)

CAPITAL, Paid in full, - - \$200,000 00
ASSETS, December 31, 1888, - 450,086 70
LOSSES PAID since organization 2,101,032 71

John H. Wise, Chas. A. Laton,
President, Secretary.

Department of the Pacific States
and Territories.

The City of London Fire Ins. Co.,

Capital - - - \$10,000,000

Cash Assets in the United States,

\$746,186.00

Scottish Union and National Insurance Company

Capital, - - - \$30,000,000
Cash Assets, - - - \$16,407,072.46

420 California St., San Francisco.

W. J. CALLINGHAN, General Agent.

100 PER CENT Dividend Guaranteed

— BY THE —
Manhattan Life Insurance Co.
OF NEW YORK.

If you will send your age and address, we
will cheerfully return you our Rates, and
Results of our NEW PLAN. It will impose
No Obligation.

Manhattan Life Insurance Co. of N. Y.

Cash Assets, Jan. 1, 1888... \$11,433,196.45

John Landers, General Agent,
240 Montgomery St., S. E. cor. Pine St.,
Rooms 1 and 2, San Francisco.

MERCHANT AND



VITICULTURIST PACIFIC WINE AND SPIRIT REVIEW.

DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 10.

SAN FRANCISCO, JANUARY 23, 1890.

PRICE 15 CENTS

NO OPPOSITION.

EASTERN DISTILLERS NOT AVERSE TO THE SWEET WINE BILL.

They Are Not Expected to Ask Favors
From Congress This Year—
Their Present
Attitude.

There is considerable anxiety on the part of many of those interested in the passage of the proposed sweet wine bill in the present Congress, over the supposed danger of the defeat of the measure by the whisky distillers of Kentucky and Illinois. It has been frequently asserted by the MERCHANT that this danger was largely imaginary, and in support of this allegation proofs have been offered in the shape of favorable comment by the eastern wine and spirit papers on the movement of California wine men for relief from Congress. This friendly spirit of the supposed antagonistic press, has, however, not been sufficient to quell the fears of some of the timid advocates of the sweet wine bill, and we therefore offer further evidence to convince them that if the measure fails of adoption it will not be due to the interference of the whisky distillers. This, of course, is upon the implication that the bill will be drawn with sufficient care to protect the government and the eastern distillers from imposition. This granted and the distillers of the East will stand in the position of hands off.

This latter is the opinion expressed by C. W. Craig, one of the largest distillers' agents on the Pacific Coast, and who is a representative of the Trust on this side of the continent. Mr. Craig laughed heartily when asked by a representative of the MERCHANT if there was any probability of the Kentucky distillers defeating the sweet wine bill.

"So far as my knowledge goes," said he, "they are paying no attention whatever to the matter, and their is no prospect of their doing so. In fact, it is generally understood that the whisky distillers of the East and West will not unite and ask any favors from Congress this year. It is true that they

would like some concessions, such as an unlimited bonding period as is enjoyed by the distillers of England and France, and a slight reduction in the revenue tax, but they dare not ask these favors. Why? Because they have never been granted but one measure for relief—that of exporting in bond—and that has been of no particular benefit. Again there is a growing sentiment in favor of making some radical changes in the Internal Revenue system, and should the whisky distillers ask for a reduction of the tax, the Prohibitionists would spring their little scheme for the removal of the entire tax, and if that were done and everybody could distill spirits without paying a revenue tax, we would have national Prohibition in less than five years, and where would the distillers be then?"

"For this reason and the fact that they don't care particularly whether or not the brandy distillers have free brandy for fortifying native wines, I don't think the advocates of the sweet wine bill need worry any over the expected opposition of the whisky distillers. As to the proposed measure, the only difficulty I see connected with it is to draw a bill that will be fair to all parties, and reduce the chance for fraud to a minimum."

A correspondent at Louisville, Kentucky, referring to a recent article in the MERCHANT upon the question now under discussion, says:

"The wine men of California who are filled with fear of the Kentucky distillers, are frightened without good cause, for, contrary to their expectations, our distillers are not looking for an opportunity to smash the sweet wine bill into smithereens. In short, they are giving the matter little attention, and unless an effort is made to put through a badly drawn and dangerous bill, they will very likely not be heard of at all in connection with the measure."

The above statements and many other facts go to show that the proposed measure for the relief of sweet wine producers is not liable to attack from the whisky distillers, and this being the case, the bill ought to have fairly smooth sailing in Congress if our senators and representatives give the matter their attention and hearty support. In conclusion, it may be said that there appears to be no valid reason why the bill should not pass, while there are many circumstances that indicate a successful career for it.

WINES OF CALIFORNIA.

GRAPE GROWERS AND WINE MAKERS DISCUSS THE SITUATION.

The Marketing of Our Wines—How to
Avoid a Surplus—The
Prospect Rapidly
Brightening.

The Grape Growers' and Wine Makers' Association met at Viticultural Hall on Thursday last, C. A. Wetmore presiding in the absence of President De Turk. The attendance was small, and the chair suggested that the stated meetings be discontinued till May next or at the pleasure of the directors. The suggestion was not adopted, and the regular business began with the reading of a paper written by Professor Hussman on "The marketing of our wines."

Prof. Hussman's article, which was read by the presiding officer in the absence of the author, was largely devoted to a reiteration of ideas that have been presented and discussed quiet fully during the past year. Having declared that it was of the utmost importance that a sure and reliable market should be afforded for California wines, and that every legitimate means should be employed to attain that object, the writer asserts that the local dealers cannot handle the wine product. He also said that the enemies of our wines would be able to depress prices as long as there was a surplus that could not be profitably disposed of. The Professor thought that a good way to meet this obstacle would be to establish an agency for California wines in every great city in the country in order that they could be introduced and a demand thus created; and a means to this end would be the opening of wine rooms where wines could be sold at retail at the same price as beer. He cautioned producers against shipping their wines in bulk to New York, for the reason that the wine after a voyage of several months was in no condition to be placed on the market; that to store it was too expensive, and a forced sale only meant a low price and a further depression of the market for all grades of stock. The gentleman thought it better to establish a system of storage cellars in this State in which the wines made by small producers could be stored and advanced obtained thereon, which would tide him over a critical period of the year. The necessity of having wine storage cellars in every section of the State was strongly urged, for by this means the difficulty resulting from forcing early and immature wines on the market could be

avoided and the supply of wine more nearly regulated to the demand for it.

Julius P. Smith, of Livermore, recently returned from a tour of investigation in New York, addressed the meeting on the general results of his experience and inquiries relating to California wines in that great market, and declared that our wines have been ganged entirely by the poor and immature products shipped in so large quantities in bulk direct.

Some wine sold in New York as Californian never saw this State, and is most damaging to our reputation. The general impression has gone abroad that this State can produce nothing but cheap goods. This condition of affairs is not so general as it once was. Some of our brands have been introduced among the best hotels, and have met with a just appreciation from competent judges.

This favorable start should be helped. Advertising liberally would assist, but the best way would be for the makers of good wines to go to New York and talk among the dealers of the merits of their own wines and re-enforce their statements by fair samples. So much poor wine has been sent to eastern markets that a dangerous prejudice is prevalent against them which it is of the utmost moment to combat.

Still, and in these discouraging conditions, Mr. Smith saw more cheerful indications that good, well cured and matured California wines are making safe headway and receiving the patronage of the fine hotels as well as finding their way upon the tables of the rich. The trouble now with the eastern markets is in the excessive supply, which naturally has a tendency to restrict the demand for the new vintage.

F. A. Haber, of the firm of Alfred Graebner & Co., made an address to the meeting in which he substantially repeated the opinions expressed in an interview published in the last issue of the MERCHANT.

C. A. Wetmore related how his individual attempt to place pure wines upon the market had been both a success and a failure. He had found no difficulty whatever in finding sale at remunerative prices for all that he could make, but the process involved an expense of time and interest, for which he was not enough of a capitalist to stand. Capitalists, he said, are cautious and chary about investigating or even loaning money in a business which has been so unprofitable as that of wine making.

Few of the farmers have means sufficient to husband their product or to provide the necessary plant for maturing and bottling wines, and are compelled to get rid of it just as soon as it comes from the press. The dark past of the industry is behind and the future is brightening.

The product of the vineyards cannot be increased for the next ten years. No new vines are being planted nor will be, and now with an absolute deficiency in the supply of the year and the former surplus rapidly disappearing there can be no doubt whatever that fair prices will hereafter be realized.

(Continued on Page 9.)

1889.

EXPORTS OF NATIVE WINES BY
SEA AND RAIL.Imports of Wines and Liquors—Figures
That Show a Rapidly GrowingTrade in All
Lines.

WINE SHIPMENTS.

Exports of native wines from the port of
San Francisco by sea, from January 1, 1889,
to January 1, 1890.

MONTH.	NEW YORK.	CENTRAL AMERICA.	MEX. CO.	HAWAIIAN IS.	BRITISH COLUMBIA.	JAPAN.	EUROPEAN.	MISCELLANEOUS.
January	317,411	5,570	1,080	5,800	551	1,135	2,590	1,001
February	485,802	7,500	1,327	11,386	1,246	1,378	3,253	1,302
March	293,622	11,456	2,020	12,870	1,496	1,212	3,152	1,489
April	490,533	14,651	2,697	18,894	1,765	1,364	3,580	1,607
May	479,134	18,918	3,191	22,062	2,387	1,415	4,314	2,066
June	396,541	14,118	2,917	11,158	1,443	1,108	2,965	1,172
July	326,817	10,370	2,033	10,370	1,075	288	1,400	1,405
August	284,844	8,063	1,639	8,063	1,075	288	1,400	1,405
September	274,962	7,242	1,497	6,759	1,075	288	1,400	1,405
October	17,767	21,843	3,961	5,644	1,075	288	1,400	1,405
November	288,881	12,973	2,955	12,973	1,075	288	1,400	1,405
December	3,663,315	81,832	14,769	32,570	52,308	3,945	23,824	15,637
Totals	3,663,315	81,832	14,769	32,570	52,308	3,945	23,824	15,637

Grand totals of native wine shipments by sea. Foreign exportation values taken from
shipper's manifest.

OVERLAND WINE SHIPMENTS.

The following is the summary of the
monthly overland wine shipments during
the year 1889, from the various shipping
points on the Southern Pacific Company's
lines in this State:

Shipping Point.	Gallons.
San Francisco	169,713
Oakland	274
Sacramento	36,363
Los Angeles	12,888
Colton	753
San Jose	4,075
Stockton	330
Marysville	215
Total	244,396
Estimated value	\$92,002

Shipping Point.	Gallons.
San Francisco	170,121
Oakland	2,456
Sacramento	22,633
Los Angeles	13,285
Colton	8,612
San Jose	2,224
Stockton	707
Marysville	215
Total	290,253
Estimated value	\$90,293

Shipping Point.	Gallons.
San Francisco	280,690
Oakland	26,339
Sacramento	26,794
Los Angeles	8,598
Colton	20,974
San Jose	1,002
Stockton	956
Marysville	20
Total	365,403
Estimated value	\$149,815

Shipping Point.	Gallons.
San Francisco	290,273
Oakland	8,305
Sacramento	32,665
Los Angeles	37,096
Colton	17,622
San Jose	5,971
Stockton	3,276
Total	760,711
Estimated value	\$311,891

Shipping Point.	Gallons.
San Francisco	423,297
Oakland	11,421
Sacramento	38,769
Los Angeles	8,288
Colton	3,703
San Jose	2,157
Stockton	1,270
Total	492,905
Estimated value	\$282,031

Shipping Point.	Gallons.
San Francisco	206,379
Oakland	3,431
Sacramento	27,556
Los Angeles	6,782
Colton	7,050
San Jose	942
Stockton	495
Total	252,635
Estimated value	\$103,580

Shipping Point.	Gallons.
San Francisco	199,200
Oakland	305
Sacramento	13,850
Los Angeles	9,810
Colton	2,980
San Jose	6,040
Stockton	530
Total	232,775
Estimated value	\$95,327

Shipping Point.	Gallons.
San Francisco	226,013
Oakland	11,069
Sacramento	34,793
Los Angeles	9,631
Colton	28,127
San Jose	3,977
Stockton	867
Total	314,477
Estimated value	\$128,925

Shipping Point.	Gallons.
San Francisco	393,643
Oakland	13,924
Sacramento	73,355
Los Angeles	14,208
Total	595,130
Estimated value	\$244,396

Colton	29,251
San Jose	4,088
Stockton	590
Total	469,059
Estimated value	\$192,314

Shipping Point.	Gallons.
San Francisco	375,951
Oakland	3,561
Sacramento	29,552
Los Angeles	5,210
Colton	32,725
San Jose	8,355
Stockton	10,432
Total	465,786
Estimated value	\$190,972

Shipping Point.	Gallons.
San Francisco	374,441
Oakland	12,245
Sacramento	48,658
Los Angeles	10,874
Colton	20,853
San Jose	35,164
Stockton	13,936
Total	516,173
Estimated value	\$232,317

Shipping Point.	Gallons.
San Francisco	267,815
Oakland	2,502
Sacramento	22,215
Los Angeles	13,451
Colton	11,412
San Jose	37,706
Stockton	31,316
Marysville	5,656
Total	392,103
Estimated value	\$176,446

Shipping Point.	Gallons.
San Francisco	3,317,500
Oakland	95,832
Sacramento	407,003
Los Angeles	150,121
Colton	184,334
San Jose	111,701
Stockton	68,825
Marysville	5,891
Total	4,311,237
Estimated value	\$2,045,973

BRANDY SHIPMENTS OVERLAND.

The following is a summary of the
monthly shipments of brandy overland
from the various shipping points on the
Southern Pacific Company's lines in this
State, during the year 1889:

Shipping Point.	Gallons.
San Francisco	17,090
Sacramento	42,860
Los Angeles	47,920
San Jose	1,460
Total	109,330

Shipping Point.	Gallons.
San Francisco	6,903
Sacramento	128
Los Angeles	5,208
Colton	2,247
San Jose	245
Total	14,731

Shipping Point.	Gallons.
San Francisco	12,589
Sacramento	2,585
Los Angeles	2,962
Colton	6,282
Total	34,418

Shipping Point.	Gallons.
San Francisco	18,730
Sacramento	2,613
Los Angeles	2,670
Colton	4,427
San Jose	104
Total	28,544

Shipping Point.	Gallons.
San Francisco	7,875
Sacramento	4,879
Colton	1,886
Total	14,640

Shipping Point.	Gallons.
San Francisco	2,445
Sacramento	353
Total	2,798

Los Angeles	1,025
Colton	173
San Jose	2,271
Total	6,267

Shipping Point.	Gallons.
San Francisco	4,679
Sacramento	235
Los Angeles	451
Colton	2,409
San Jose	161
Total	7,935

Shipping Point.	Gallons.
San Francisco	2,767
Sacramento	115
Los Angeles	374
Colton	1,226
San Jose	448
Total	4,930

Shipping Point.	Gallons.
San Francisco	13,647
Sacramento	994
Los Angeles	2,432
Colton	2,791
San Jose	4,262
Total	24,296

Shipping Point.	Gallons.
San Francisco	17,051
Sacramento	1,396
Los Angeles	285
Colton	4,697
San Jose	438
Total	23,867

Shipping Point.	Gallons.
San Francisco	11,313
Sacramento	9,136
Los Angeles	848
Colton	6,699
San Jose	2,195
Total	30,191

Shipping Point.	Gallons.
San Francisco	3,535
Sacramento	184
Colton	964
San Jose	148
Total	4,831

EXPORTS OF BRANDY BY SEA.

Brandy shipments by sea from San Fran-
cisco from April 1, 1889, to January 1, 1890:

Month.	Gallons.
April	17,736
May	69,726
June	24,533
July	2,504
August	5,011
September	19,010
October	43,189
November	39,841
December	4,500
Total	222,049

SUMMARY.

WINE	1888.	1889.
Shipments by sea	3,316,912	3,945,235
" " rail	3,872,780	4,341,207
Total	7,189,692	8,286,442
Increase for 1889	1,096,750	gallons.

BRANDY	1888.	1889.
Shipments by sea	85,120	296,265
" " rail	365,960	294,000
Total	451,080	590,265
Increase for 1889	139,185	gallons.

(Continued on page 3, column 4.)

THE EXPORTS OF CURED WINES BY SEA.

The exports of cured goods have largely
increased the past year over the shipments
of 1888. The following are the totals for
1889:

	CANED.	VALUE.
New York	6,007	\$ 3,000
Hawaiian Islands	501	3,031
Central America	2,781	11,069
Mexico	747	3,105
British Columbia	471	2,079
Japan	117	650
Europe	200	1,380
Miscellaneous	65	452
Grand totals	5,050	\$24,071

AN IMPOSITION.

Some Facts About the State Agricultural College.

A VENABLE BARNACLE ON THE UNIVERSITY TREASURY.

Salaries of \$11,980 for Teaching a Corporal's Guard—A Viticultural Plague-spot Ripe for Destruction—Will the Regents Investigate.

We are in receipt of a copy of the annual report of the Secretary of the Board of Regents of the University of California for the year ending June 30, 1889. It contains many items of interest, but that which most commends itself to our attention is the department devoted to agriculture, and for the benefit of the press of the State which has been recently howling for the discontinuance of alleged useless State Commissions, and the general public which know nothing about the matter, we propose to devote some of our valuable space to this portion of the report.

The agricultural college of the University of California is maintained by the State for the purpose of educating young men in the theoretical and practical lines of agriculture. The object is a commendable one, and in all such institutions, where the accruing benefits are commensurate with the expenditure of public moneys, it is worthy of all possible support.

To begin with the business end of the proposition, we will consider the item of expense as shown by the secretary's report, and it is a formidable one in which "salaries" form the principal feature. The monthly pay-roll of the College of Agriculture is herewith appended:

Professor of Agriculture	\$2.5
Lecturer on Practical Agriculture	200
Gardener	70
Inspector of Stations	125
Assistant in Agricultural Laboratory	125
First Assistant in Viticultural Laboratory	125
Second	100
Foreman, Southern Coast Range Station	70
Foreman Foothill Station	70
Foreman Tulare Station	70
Foreman of Cellar	50
Director Agricultural Experimental Station	58
Total	\$1338

For one month, therefore, on the salary roll, we have an expenditure of \$1338, which, multiplied by twelve, represents an outlay by the State of \$16,056 each year to pay the instructors and collectors of the various departments of this branch of the State University.

HOW THE MONEY GOES.

In addition to these figures we have the following interesting array of statistics representing the expense for "labor" by months for the same fiscal year:

Labor for July	\$545.96
" August	478.00
" September	526.16
" October	649.20
" November	538.88
" December	566.28
" January	613.53
" February	685.85
" March	572.85
" April	524.95
" May	382.95
" June	224.70
Total	\$5246.31

This gives us the following result:

Salaries for one year	\$16,056
Labor " " "	6,246
Total	\$22,302

In addition to this we have entries for special clerical work, and 150 charges for "expressage," besides an appalling list of charges for stationary and divers "telegrams," some of which were to Senators who were powerful in the last Legislature.

The total expenditures of the College of Agriculture for the year, aside from salaries, were \$13,965.65, and, as heretofore stated, the salary roll foots up \$16,056, making an imposing aggregate of \$30,021.65.

SUMMARY.

Incidental expenses and labor	\$13,965.65
Salaries	16,056.00
Total	\$30,021.65

The reader of the foregoing statistics will naturally say that this expenditure of the people's money is perfectly legitimate and proper if the College of Agriculture is disseminating knowledge to a sufficient number of young men of the State to warrant it. Granted; but the latest report from the State University, which, for good and unmentionable reasons, does not appear in the report of the Regents' Secretary, shows that at the present time there are just five young men who are taking what is known in university vernacular as "the Cow College course."

A SCANDALOUS SHOWING.

Dividing the total expenditure of the Agricultural College—\$30,021.65—by five we find that the State paid during the last fiscal year the sum of \$6004.33 each, for the alleged education of five young men who, like all who adopt that course, are accredited with doing so for the purpose of shirking work and avoiding study.

The foregoing figures are well worth the earnest consideration of the tax-payer and the legislator, and are at the same time a striking example of the ease with which the general public, the law-makers and the University Regents are imposed upon by men whose chief occupation is to draw a fat salary without giving commensurate service therefor.

Summarizing the facts heretofore set forth, we find that a grand total of five young men of the State of California are availing themselves of the advantages supposed to appertain to the "Cow College" course. For the agricultural enlightenment of this quintet, we have the following items of expense for salaries:

One Professor of Agriculture, per year	\$3300
One Lecturer on Practical Agriculture	2400
One Gardener	840
Assistant in Agricultural Laboratory	1500
First Assistant in Viticultural Laboratory	1500
Second Assistant in Viticultural Laboratory	1200
Foreman of Cellar	600
Clerk	600
Total	\$11,980

It must be confessed by the most enthusiastic admirer of the Agricultural College, that an educational department of a State institution that employs nine instructors and assistants to shoot agricultural theories into the heads of five students who are commonly understood to be taking the course to escape study and labor, is a costly luxury that an overtaxed State like California cannot afford to indulge in.

CROSS EXTRAVAGANCE.

In other words, and to state facts in plain language, the official report of the Regents' Secretary shows that the expenses of the Agricultural College are grossly extravagant, and that the public are receiving practically nothing in return for the money spent, and if our public schools were conducted on a similar basis, the State would be bankrupted in a twelve month.

Those acquainted with the operations of this branch of the University know that its

chief value lies in the ease with which fat salaries are drawn from it, and not in any value it may have as a disseminator of knowledge to the young men of the country.

No one will have the temerity to say that it is a profitable investment to pay \$2400 a year to an agricultural lecturer to talk on a subject with which he is unacquainted; or to pay \$3300 per year to a Professor of professed agriculture in order that five young men may return to their esteemed parents and report that they have taken the full "Cow College course."

The public are making just that kind of gilt-edged investment at the present time, and nine gentlemen under the title of Professor, Lecturer, First and Second Assistants, etc., who absorb \$11,980 of the salary funds annually rise up and bless the man who invented the idea of an agricultural college. For as a scheme to get something for nothing it has no superior on the continent.

In these days we have to make a great deal of allowance for bad management of educational institutions, but facts and figures indicate that the Agricultural College has reached a point in its career when it is time for the Board of Regents to call a halt and put a stop to this reckless expenditure of the public money. It is their duty to do so and to act promptly.

It is not too much to say that the College of Agriculture is a departmental barnacle. True it issues occasional bulletins on agricultural matters, the value of which may be judged by the fact that not one farmer out of ten can get any sense out of them.

HOW IT AIDS VITICULTURE.

In addition to this it gives the college course to five young men and maintains a "Viticultural Experimental Station." This brings us to the fact, that the Regents' report makes an important reference to this department of the college. It occupies two and one-quarter lines and announces the creation of a new office at a salary of \$125 per month. This viticultural experimental station is entitled to some attention from the MERCHANT, by reason of the fact that it affects an industry in which this journal is vitally interested. The station was well-named "experimental." It is under the charge of the Professor of Agriculture and was established for the purpose of benefiting the grape growers of the State and enlightening them on the subject of grape culture. It has not served this purpose.

On the contrary, the viticulturists of at least one portion of the State have good reason to curse the day that this experimental vineyard was planted. In this connection it may as well be stated now as at any time that the dread phylloxera has made its appearance in Alameda county; and all who know the nature of that vine pest know what this statement portends. We feel compelled to state another fact having an important bearing on this matter, and that is that the vignerons of Alameda county look upon this "viticultural experimental station" as a "plague spot" and discredit the appearance of the malady in their district to the importation of diseased vines to be "experimented" upon at this station. This, it may be said in parenthesis, is about all the credit that is given by them to this department of the agricultural college.

These things would also seem to be entitled to the consideration of the Regents and if it is found that this experimental station is a "plague spot" as is asserted,

justice to the viticulturists of the State demand its immediate destruction. During the past three years thousands of acres of vines have been swept away in this State by disease and it is hardly necessary or proper for the State to maintain a place for the further propagation and spread of these maladies. The discontinuance of this experimental station it is safe to say would be a gain to viticulture in California and if we had no college of agriculture, the agricultural interests of the State would not feel the want thereof.

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EXPORTS OF WHISKY BY SEA.

Exports of whisky by sea from San Francisco for the six months ending December 31, 1889:

	Gallons.	Value.
July	1,743	\$3,098
August	2,305	4,956
September	1,944	4,278
October	1,325	3,412
November	2,642	5,058
December	1,778	7,073
Total	11,737	\$27,867

The above exports of whisky were to the islands of the Pacific, and to Central and South America.

WHISKY AND SPIRIT IMPORTS BY RAIL.

Imports of whisky and spirits by rail for the six months ending December 31, 1889:

	Whisky Gals.	Spirit Gals.
July	32,059	86,098
August	49,502	85,003
September	37,323	85,912
October	39,183	104,935
November	71,606	123,590
December	46,373	85,126
Total	276,046	570,664

WHISKY IMPORTS BY SEA.

The imports of whisky by sea for the six months ending December 31, 1889, aggregated 114,247 gallons, making the total imports of whisky by sea and rail for the half year 390,293 gallons.

BRANDY, ETC., BY RAIL.

For the six months ending December 31, 1889, the imports by rail of brandy aggregated 9,750 gallons; rum 5,520 gallons; gin 4,407 gallons.



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WINES OF CHAMPAGNE.

THE GREAT ESTABLISHMENT OF POMMERY AND GRENÔ.

Interesting Description of the Birth-place of a Famous Champagne—How It Is Made.

The wine of Champagne was known to be delicious in the latter ages of the Roman Empire in Gaul, when Valerian and the Consul Jovinus, after defeating the Alamanii, feasted together at Reims, an ancient city which is still the commercial capitol of the Champagne wine district, and was the historic cradle of the Frankish monarchy, and the coronation-place of the kings of France, down to the last Sovereign of the Legitimist dynasty. Reims, which derives its name from St. Remi (Remigius) a great Bishop of the Gallic Church in the fifth century, the converter of Clovis and the planter of vineyards—a practice followed by his episcopal successors—naturally attained high importance under the Merovingian and Carolingian régimes. In Mr. Henry Vizetelly's interesting "History of Champagne," from which we shall quote a good deal, the curious reader may find many amusing anecdotes of the ecclesiastical patronage of vine growing and wine making in the middle ages. Pope Urban II. had the wine of Ay sent to him at Rome and that of Epernay is extolled in the poetry of the thirteenth century. During the next century, Reims became the chief place of the Champagne wine trade, exporting largely to Hainault and Flanders, and to England from the seaport of Sluys. Its conquest by the English was speedily redeemed, when, in July 1429, the patriot heroine Joan of Arc, fresh from her victory at Orleans, saw Charles VII. christened and crowned in Reims Cathedral. Other vicissitudes of local fortune, and those shared by this province and city with all France, are related in Mr. Vizetelly's book. It is rather with the Champagne wine, or wines—for different wines are mentioned in past times—that we are here concerned. Sparkling champagne is thought to have been first made towards the close of the seventeenth century, though a tendency to effervescence had been early noticed. The still wine of this district was constantly drunk by Louis XIV. It was a "grey," almost a white wine, which had superseded the red wine in Champagne, for some fifty years past and was preferred to all others by St. Evremont, writing in 1674 to his brother, the Comte d'Olonne. The Benedictine Abbey of Hautvillers, on the Marne, owing to the skill of a worthy monk called Dom Perignon, boasts the invention of the art of producing fine sparkling white wine from the juice of black grapes. Mr. Vizetelly relates, in several entertaining chapters, the progress of its renown, with lively controversies between the partisans of Burgundy and those of Champagne. But we must hasten to describe the actual features of the vine growing districts in the last mentioned region.

These are to be distinguished, according to geographical locality, at the vineyards of the river Marne to which belong Cramant, Oger, Le Mesnil, Ay, Dizy, Mareuil, Avenay, Comièges, Hautvillers, Epernay, etc., with those of Vertus and others to the south, on the Cote d'Aizé; and the vineyards of the hills around the city of Reims,

separated from the Marne by a wide tract of country, fields and woodlands. The latter, of which we take more particular notice, comprise those of St. Thierry, Marsilly, Hermonville, and others, to the north of Reims; and Silley, Verzy, Verzenay, Mailly, Ludea, Chigny, and Rilly, to the south, with Bouzy and Aisnonnay at some distance. The smallest of these vineyards, that of Silley, has been one of the most celebrated for its "sec," or dry still wine, but little of this is now made, and the same kind of wine is produced from Verzenay and Mailly, chiefly for local consumption. Some vineyards are owned and cultivated by a few of the large firms in the wine trade, but many are in the hands of small peasant proprietors. It has been estimated that there are nearly 16,000 owners of vineyards in Champagne, where the extent of land so occupied is about 40,000 acres.

The soil best for vine growing is chalk, with a mixture of silica and light clay, containing a proportion of oxide of iron, and with a substratum of stones and sand. The vineyard is on the lower slope of rising ground. The vine plants, two or three years old, raised in nurseries, are planted in holes or trenches, pretty close together, sometimes as many as six in a square yard. It may be done from November to April. A little earth is put over the roots, with plenty of manure or compost; and the vines are pruned down to a couple of buds above the ground. After two or three years the operation of "proving," or layering is performed, by burying two or more of the oldest shoots of each plant in trenches, six or eight inches deep, extending horizontally on each side; these are dressed with manure striking new roots, and grow up as new vines, while all the young shoots above are cut down again to the second bud. This is repeated yearly till the mother-plant is five years old; it is then allowed to rest two years, after which the proving is resumed to fill up vacant places. The "taille" or pruning of superfluous shoots, is done in February, after which there is the "bechage" or "hoyerie," digging round the roots so as to lay bare the old wood, which is then bent down and secured in its position underground. Stakes are then fixed to support the future growth of the vines, about three feet high, and this is a costly business where 24,000 stakes are needed for an acre of land. In May or June, after hoeing, the vines are fastened to the stakes, trimmed at the top, and must not grow above the regulation height of thirty to thirty-three inches. The ground is manured with a compost of animal and vegetable refuse mixed with loose friable volcanic soil called "cendre," which is dug from the hillsides; and there are two or three hoeings and weedings in the summer. To protect the vines from the white frosts in spring, some peasant vigorous place fan-shaped shields of branches; others make heaps of dead leaves, straw and twigs, which are set on fire, to produce a smoke whenever a frost is feared. The larger cultivators use a movable roof of straw matting, extended along wires upon iron stakes; and later in the summer, this matting can be fixed vertically as a wall, to aid the ripening of the grapes on its sunny south side.

The vintage usually begins about the first week of October, differing a week or two in varying seasons and in different situations. People come from all the towns and villages fifty miles round, like our English hop pickers; the day's wages

are a franc and a half, with three meals, or perhaps twice the pay without food. Work begins at daylight. Baskets, full of grapes are piled in the carts or on the panniers of mules, and are carefully carried to the press-houses, where, after being weighed or measured, the grapes are stored in a cool shed, to be subjected to the "pressoir," which is a powerful machine, worked by a large fly-wheel with four men to turn it. The first application of the press gives the finest part of the juice, which makes the best wine; two or three squeezes are followed by the "refecche," producing liquor of an inferior quality for "piquette," after stirring the mass of crushed grapes on the floor. The must descends through a wicker filter basket into a reservoir, from which, after settling and depositing its lees during twenty-four hours, it is pumped into casks holding each some forty gallons. It begins to ferment in ten or twelve hours (it depends upon the temperature), and its color then fades from a pale pink to a light straw color. It should remain undisturbed till about Christmas, but many casks are speedily sent to Reims, Epernay, Ay, and other towns engaged in the wine manufacture.

Champagne wine, though a gift of nature—that is, of the soil, climate and species of vine—owes much of its prized qualities to the skill of modern manufacturers. The "brut" or raw wine, of this province, having lost a good deal of its natural saccharine through its first fermentation, tastes hard, bitter. After the first fermentation, which lasts from a fortnight to a month, according to weather, the casks are filled up, tightly stopped to exclude the air, to prevent the wine absorbing oxygen. Racking and fining are followed by the critical operation of making the "cuvée"—i. e. of blending several different "crus" (neighborhoods) to combine in the desired proportions their characteristic qualities of vinosity, flavor and bouquet. They are mingled in huge vats in which the mixture is stirred by a fan-shaped apparatus, worked by handles outside. Usually, four-fifths of the wine, of a pale pink hue, is from the juice of black grapes, and is tempered with a fifth part from white grapes; the former giving vinos body, with softness and "roundness," the latter giving lightness, delicacy and effervescence; and this combination is both scientific and artistic. The precise amount of saccharine in the blended wine is ascertained by the glucometer. Sometimes further treatment is required, as fining with isinglass, or the addition of some liquid tannin derived from outgalls, catechu, or grape husks and pips, till the wine, after another month, is perfectly clear and limpid, and ready to be bottled. In the "salle de tirage," where it stands in vats or tuns, it flows through pipes to the syphon-taps, at which the bottles are quickly filled, and these are instantly corked and wired. The bottles, necessarily of great strength, and of a peculiar form, with sides of uniform thickness, and smooth in the interior, are such as are best adapted to prevent an explosion of the gas, which exerts a great internal pressure. They are chiefly supplied by the factories of Reims, Fournies, Anor, Trélan, Loivre, and Vauxrot. The breakages from bursting during manipulation of the wine average five per cent per annum. When filled with wine and washed, they are placed in baskets neck downwards, to drain, and are afterwards stored in a horizontal position, laid in stacks to the height of a man. They remain there from two to five years, or more

according to the taste of the markets for which they are destined.

Sweet champagnes must be shipped young or else they become clammy. Dry champagnes should be shipped older, or else they will be hard. At the end of two or three years the wines are disgorged. The bottles are transferred from the horizontal stacks to inclined boards, with holes to fix them neck downwards, and the sediment sticking to the lower side, a man nimbly shakes each bottle every day and turns it round. The sediment slides down in a fortnight or so, when it gets to the cork. When it is there the bottles are handed in baskets, cork downwards, to the disgorgers, who break the first wires, and the first corks fly, followed by the deposit. It is done so nimbly that little wine is lost; what may be lost is invariably replaced by filling the bottle with wine of identical age and quality kept in reserve for the purpose. When the wine is shipped "brut," the bottles are handed to the last corker. When it is to be liqueured it is handed to the "opérateur." The liquor is simply still champagne wine of the choicest in which is melted sugar-sane. To prevent its fermenting, a little raw spirit of cognac is added. In the dry champagne consumed in Great Britain, that addition of spirit represents the tenth of a drop in each bottle. The "opérateur," is surrounded by the workers and the wire and string men. When the wine is thus finished, the bottles are replaced on horizontal stacks, where they remain for at least a few weeks to insure their limpidity.

The establishments of the Reims wine shippers occupy some of the most important buildings in that old city, and their cellars, excavated in the chalk beneath, extend far in every direction, an endless labyrinth of vaulted corridors and endless galleries, often in two stories, filled with square piles of full bottles, or, here and there, with casks of wine reserved for bottling. Of these great establishments the most striking is that of Messrs. Pommery and Grenô, situated in the outskirts of the city. Its lofty castellated tower is visible from afar. It is entered by a Gothic portico, leading into a vast hall, 180 feet long, and 90 feet wide, the roof supported by iron girders without pillars. Rows upon rows of casks of old Champagne vintages are piled on all sides; to the left hand are two immense tuns ("foudres") with a capacity of 5500 gallons, around which is a platform reached by a staircase, for the working of the handles of the wine making apparatus. Steam-lifts each of which can raise eight casks at once, communicate with the cellars beneath. Access to these cellars is down a flight of 116 steps, 12 feet wide, the top of which is beyond the ornamental iron door at the end of the hall. The cellars are formed by 130 large shafts, which are 90 feet deep and 60 feet square at the bottom, connected by galleries so extensive that one may walk through those underground passages for seven miles without going twice over any part. They contain at present, a million dozen—twelve million bottles—of wine, a stock being always kept equal to five years' average supply. These cellars are visited by about three thousand people in the course of the year, two men being regularly employed in showing them. There are some five hundred work-people in all there, and the establishment is fitted up with the electric light and with private telephones, communicating with the houses and offices in the town. The members of the firm are individually large proprietors of vineyards, principally at Verzenay, Ay, and Bouzy, the finest wine growing districts.

We understand that Messrs. Pommery and Grenô, whose stock of fine champagne is believed to be the largest in the world, and commands the highest price in the market, have purchased this year an immense number of hogsheds, being one-sixth of the entire vintage of 1889, which is of excellent quality in every way, but provided small in quantity. The prices paid for this vintage being the highest ever known, the purchase has cost that great firm the large sum of over £600,000—a transaction of magnitude never equalled in the trade by any firm or company.

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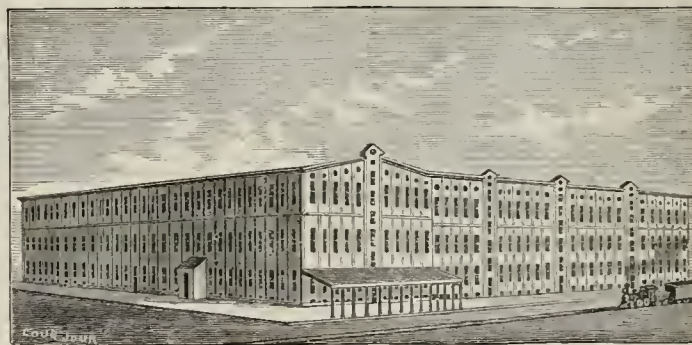
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Special U. S. Bonded Warehouse for Kentucky and Indiana



This Company offers the peculiar advantage of distribution, being located at the present center of population of the United States, complete railroad facilities, proper climate for ageing brandies, etc., a rate of ten cents per barrel, per month, with no extras of any kind, negotiable receipts and perfect responsibility. Eighteen of the Louisville banks are stockholders, and loans can be readily secured. Write for circular and rates.

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors.
Office, 402 Front street,.....Postoffice Box, 2366DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST dot only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

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OESERVILLE, Sonoma Co.....D. LEIPO
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THURSDAY.....JANUARY 23, 1890

THE MARKET.

Storms and floods have had a very depressing effect on general business as shown by the clearings of the San Francisco Clearing House for the week ending January 9th., — \$15,612,953 and for the week ending January 16th., \$15,755,905.

The market for native wines is still undergoing the stiffening process and the situation at the present writing is the best that could be expected. The average daily receipts of wine in this City during the present month have been 20,000 gallons and the movements of brandy have been correspondingly lively.

Considerable '89 wine is now changing hands, good sound wine of this vintage commanding a price fully 33 per cent. in advance of the figures that ruled for '88 wine last fall. Several choice cellars of young wines have recently been sold at prices representing this advance, and, considering the weather, the market may be said to be fairly active, with good promise for the future.

In the whiskey market matters have been practically at a stand still owing to the fact that the blockading of the various lines of railroads by snow and washouts have made it impossible to ship goods or receive mail. Transactions therefore have been confined largely to local trade.

Prices for Kentucky and other whiskeys hold firm, and business is expected to liven up at an early date.

IN KANSAS the farmers have no market for their corn and are using it for fuel. In Kentucky they convert corn into good whisky which commands a remunerative price in the market. Owing to the prohibition law the corn raiser of Kansas gets "cinched." The moral of this tale need not be pointed out.

A FRAUD ON THE PUBLIC.

The article on another page of this issue devoted to a review of the College of Agriculture, its uses, abuses and uselessness, will prove interesting reading for the general public who are in ignorance of the truth concerning this branch of the State University. It is commonly supposed that the College of Agriculture is a meritorious, thriving department, well attended by young men who seek knowledge regarding agricultural matters. The College of Agriculture is none of these things. On the contrary, the report of the Regents' secretary shows, unintentionally that it is a gross fraud upon the State, and that its chief object and use is to abstract fat salaries from the public funds for a lot of men who cannot if they would, give adequate returns in labor, therefor.

A college with five students and eleven instructors to give them the "cow college course," at a cost of nearly \$12,000 per year for salaries to say nothing about "incidental" and other expenses that run up into the thousands is entitled to be branded a swindle upon the people whose money maintains it, and of such is the College of Agriculture. The proof of this statement lies in the report of the proceedings of the Board of Regents as supplied by their secretary.

As for the viticultural laboratory cellar and experimental station, which constitute a part of the so-called College of Agriculture, while there appears to be no reasonable excuse for their maintenance, there is a vital reason why the State vineyard should be destroyed at the earliest possible moment. The appearance of phylloxera in Alameda county last season is directly traceable to this experimental station to which the vines infected with this disease were imported for "experimental purposes."

It is not the province of a State institution to introduce a deadly disease into an otherwise healthy vine district, but the vignerons of Alameda who are in a position to know, make this grave charge against the College of Agriculture.

The facts of the case are yet to be told and if the Regents follow the line of their duty and investigate the workings of the College of Agriculture, they will have no difficulty in discovering some gross evils that will call for heroic remedies. In the meantime we would like to have the views of the viticulturists of the State on the subject, and particularly those of Alameda county.

MANY THANKS RETURNED.

If the viticulturists of California fall short of success it will not be because journalism and literature have failed them. The MERCHANT AND VITICULTURIST of San Francisco, which is devoted to their interests, is a bright and thoroughly interesting journal, and is admirably adapted for the objects it has in view.—*Wine and Trade Review, London.*

THE MERCHANT AND VITICULTURIST published at San Francisco, is the only paper in the State devoted to viticultural matters. It improves with every issue and is deserving of the success which it has attained.—*Rural Californian, Los Angeles.*

Subscribe for the MERCHANT AND VITICULTURIST.

THE SWEET WINE BILL.

The committee appointed by the San Francisco Chamber of Commerce to consider the communication of the Chamber of Commerce of Los Angeles, in reference to the unjust operations of the Internal Revenue law as applied to the sweet wine industry have made a concise and able report showing the rank injustice of that law. It is embodied in the following preamble and resolutions, copies of which will be sent to our Senators and Representatives at Washington and to Commissioner of Internal Revenue Mason:

Your committee to whom was referred the communication of the Los Angeles Chamber of Commerce under date of September 25th, have had the matter under consideration and beg leave to report:

WHEREAS. It is right and proper that all taxes levied by law should be collected impartially and fully upon all alike, yet they should be collected with the less possible annoyance and interference consistent with the just enforcement of the laws relating thereto;

AND WHEREAS. We deem it an unjust discrimination against the wine interests of this country that the manufacturers of sweet wines should be compelled to pay a tax of ninety cents per proof gallon on spirits necessary to fortify such wines when foreign manufacturers are not required by their governments to pay any tax for such purpose, and our government admits such foreign sweet wine at the same rate of duty on wines that are not fortified, thereby failing to protect the interests of its own citizens. Therefore be it

Resolved, By this Chamber of Commerce, that the Internal Revenue law should be so thoroughly amended as to permit the withdrawal of fruit spirits in bond for the fortification of sweet wines without the payment of tax, under such rules and regulations as shall be prescribed by the Commissioner of the Internal Revenue Department; and that our delegation in Congress be asked to press the passage of the above amendment.

Signed:

A. P. WILLIAMS.
FREDERICK JACOBY.
JOHN T. CUTTING.
ARPAH HAGASZTHY.

CHAMPAGNE FOR "LA GRIFFE."

During these sneezing times of the prevalence of the dreaded influenza, there are nearly as many alleged remedies for the disease as there are victims, and the preparations are not only bad to take, but generally ineffectual. The latest cure, however, while being thoroughly acceptable to the average patient is at the same time believed to be a dead shot for La Grippe. The remedy is nothing more or less than champagne taken in sufficient quantities to superheat the blood and quicken the circulation. The discoverer of this pleasant treatment for a very disagreeable malady is well known to the writer and he states that he discovered the remedy by accident. He went home one night with a severe attack of influenza, accompanied with all the unpleasant symptoms—continued sneezing, pain over the eyes, in the back and abdomen, shoulders and limbs and concluded that he was in for a siege with the popular terror. A bottle of champagne that had safely passed through the holiday season, was employed at dinner to sharpen a badly dulled appetite. An hour later his symptoms began to grow less aggravated and the next day he continued to improve so that he was able to attend to business. At his next dinner he followed up the champagne experiment with equally encouraging results and the third lotte the third day entirely vanquished La Grippe.

"At my suggestion many of my friends have successfully tried this simple remedy," said the gentleman in speaking of his experience, "and it seems that the treatment is a sensible one. The theory of its action is simple enough. It heats the blood and sets it dancing through the veins, quickens the general functions of the body and by aiding the system to throw off the disease brings about a restoration of the equilibrium of the vital forces, which means health. It's a great remedy and if some of the champagne men knew of it they could have more cases of La Grippe to treat than the doctors do."

AN ELEGANT WINE CELLAR.

Capt. Niebaum's Fine Establishment
in the Napa Valley.

Capt. Niebaum has the reputation of owning the finest cellar in the State, and it is probably so, for one could hardly conceive of one more elegant or complete in all appointments than that which ornaments the Inglenook vineyard property. The cellar itself, which occupies a commanding position, giving a magnificent view of the valley, is strikingly beautiful in appearance, while the interior is simply elegant. The sampling room, on the right as the building is entered, undoubtedly represents a small fortune in its cost. The walls and every piece of furniture are of solid oak—the chairs, tables, side-boards all being made to order in Germany. The walls are adorned with costly pictures and plaques of bronze and porcelain. Near the ceiling, shelves project from the wall and these are lined with unique and vari-colored bottles, glasses, vases and ewers, held in place by a railing.

The ceiling is frescoed in appropriate designs and the windows are of stained glass. The goblets, wine baskets and articles of virtue that complete the appointments of this room are all of rare design, costly manufacture and in consonance with the other features of the cellar. When last in Europe Capt. Niebaum made a selection of rare ornaments and other bric-a-brac including some odd but expensive lanterns, the like of which perhaps cannot be found elsewhere in this country, and which he will use in a magnificent mansion he will soon begin the construction of.

His ambition is to create for his wine a reputation second to none and in order to gain his end, takes especial pains in every detail connected with its manufacture. The floors of his cellar are gravel and cement and no workmen can leave at night until these have been thoroughly washed and cleaned. His motto is that there must be neither smell nor dirt and everything and every body around the place must be neat and cleanly. He has on hand 200,000 gallons, most of it three and four years old, ready for bottling, which is the only way he sells it, and will soon begin the erection of a new cellar for aging bottled wine. Capt. Niebaum's agent in this city, New York and elsewhere is the firm of A. Greenbaum & Co.

DON'T BUY A PIANO, ORGAN OR ANY other Musical Instrument without first writing to or visiting Kohler & Chase, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installments. This is an old reliable firm that has a gilt edge reputation made by honest dealing, and always guaranteeing satisfaction.

A PROHIBITIONIST'S WAIL.

A Watsonville correspondent of the *Prohibitionist*, complains that the religious press and the church of the country are not in sympathy with the Prohibition cause. He says:

"An instance occurred here the other day, when a member of the M. E. church, in speculating on the possibilities of a certain minister voting for prohibition, was answered thusly: 'When I make up my mind to become a traitor to my God and my country then I will vote it.' Is it not time to begin to make a strictly moral question of this Prohibition? Appeal to Knights of Labor, and the farmers and let us have done with appealing to people on religious grounds. If we are right morally we are right religiously and should have the support of religious people.

The "if" in the last sentence tells the whole story, and shows the fatally weak point in the Prohibition armor. We have steadily maintained that the position of the Prohibitionists was not endorsed by the church as a body and the evidence in proof of this proposition accumulates daily. The above extract illustrates the situation fairly well. Here we have a Prohibitionist who is indignant because a good Methodist declared he would vote the Prohibition ticket when he concluded to become a traitor to his God and his country. We much compliment the Methodist brother upon the intelligence with which he "sizes up" the Prohibition doctrine, for he is eminently correct when he implies that it is false to the teachings of the Almighty and opposed to the principles upon which our government is founded.

Naturally the Prohibitionists do not like to acknowledge the fact that their cause lacks the elements of justice to enlist the church in its support, but the fact remains just the same, and the career of Prohibition is proof of the assertion. For if the cold water fanatics had had the assistance of the church, we would have had national Prohibition long ago, but the time when the church and these fanatics might have come together on common ground has long since passed and they are drifting wider apart every year.

INJUSTICE TO MR. KRUG.

United States Attorney Carey has succeeded in bilking Charles Krug out of 440 gallons of brandy and \$150 in cash for the release of the winery and distillery seized at St. Helena some months ago.

The act was but little better than downright robbery, and the facts are such as to show Mr. Carey up in a most despicable light. When the distillery was seized for an alleged violation of the law, and before the trial came off Mr. Krug went to Carey and offered to compromise for \$1000. The terms were rejected by Mr. Carey, who thought he could make more out of it. The trial came off, Mr. Krug's case being looked after by Henry C. McPike. Carey was beaten, and a jury of twelve unbiased citizens decided that Mr. Krug had not violated the law.

Finding himself baffled, Carey resorted to other tactics. He threatened new complications for Mr. Krug, a motion for a new trial and other legal difficulties. Rather than be harassed longer, and finding himself unable to stand the cost of a legal struggle, Mr. Krug agreed to give up the 440 gallons of brandy seized on his place and to pay \$150 in costs.

Mr. Carey probably considers that he has done a very praise-worthy service for the

government by virtually robbing a man who has done more for this State than any Carey ever in it—a thousand times more than a man of this particular Carey's ability could perform. He doubtless thinks that he has gained a great victory, but to an unbiased person it would appear that he has approached the limits of an offense punishable in this State by imprisonment.

OUR EXPORTS AND IMPORTS

The statistics of exports and imports of wines and spirits which appear on page 2, of this issue will be entertaining reading to those who are interested in these branches of trade and industry. The exportation of wine in wood by sea, was 3,945,235 gallons as against 3,316,912 for 1888, showing an increase of 628,323 gallons. A great gain was also made in the volume of wine shipped overland, due largely to the reduction in rates by the railroad company. The figures for 1888 were 3,872,780 gallons and for 1889, 4,341,007, giving an increase of 468,427 gallons. It will thus be seen that the total increase in wine shipments by sea and rail for '89 over that of '88 was 1,096,750 gallons. This is not a bad showing for an industry that had its period of greatest depression during the past year.

The exportations of brandy make an equally satisfactory showing. During 1889 the shipments by sea aggregated 296,265 gallons, while the most reliable figures for 1888, show that but 85,120 gallons were exported by sea during that year, indicating an increase for 1889 of 111,145 gallons. The relations however, of the figures of shipments by rail for these different years are reversed, 1889 showing 294,000 gallons and 1888, 365,960 gallons. This gives the latter year the best showing by 71,960 gallons, but a comparison of the totals of all exports of brandy in both years resulted in favor of 1889, the figures being 590,265 gallons for the latter year and 451,080 for 1888, the increase for '89 being 139,185 gallons. For an industry that is yet in its infancy these figures indicate a healthy growth.

The records of the imports of whisky and spirits are obtainable only for the six months ending December 31, 1889, but they represent a big business for the year. By rail, the importation were: Whisky, 276,046 gallons; spirits, 570,664. The whisky imports by sea for the same period were 114,247 gallons, making a total of whisky of 390,293 gallons. Taking the same ratio, the imports for the whole year would be about 780,600 gallons of whisky and 1,100,000 gallons of spirits.

The statistics presented have been carefully compared and are reliable.

GOOD FOR THE WINE MEN.

It is becoming plainly evident that the lack of the wine people has changed for the better. This is indicated by the announcement of the Pacific Mail Steamship Company of a reduction in the transportation rate via Panama for wine in wood to five cents. The original figure was eight cents per gallon, and a cut of three cents per gallon represents so much added value to our wines in New York.

There are those who think the cut is only temporary, but we are inclined to regard it as permanent and as a legitimate result of the recent successful appeal of the Wine Dealers' Association to the railroad company for a reduction in the overland rate. The reduction in the freight tariff

that was granted has evidently resulted in a serious inroad upon the business of the steamship company. Hence, the cut of rates to that of the Clipper ships which go to New York via the Horn. That the latter will have to go the steamship people "one better" as a matter of protection, goes without saying, but as stated to a representative of the *MERCHANT*, by one of the proprietors of the Clipper line, their rates are not public and are quoted only in confidence to their patrons.

DAILY RECEIPTS**Of Wine and Brandy in San Francisco From the Interior.**

	Wine Gals.	Brandy Gals.
January 1.....	26,620	1,680
" 2.....	21,990	7,400
" 3.....	17,640	350
" 4.....	10,650	120
" 5.....	25,620	3,560
" 6.....	29,290	2,060
" 7.....	4,970	1,940
" 8.....	29,090	2,160
" 9.....	49,160	3,700
" 10.....	7,990	4,900
" 11.....	28,440	1,850
" 12.....	29,400	1,920
" 13.....	8,090	200
" 14.....	18,710	6,850
" 15.....	26,040	1,500
" 16.....	28,020	2,060
" 17.....	22,820	2,000
" 18.....	20,420	2,660

WINES OF CALIFORNIA.

Continued from page 1.

J. P. Smith advocated the distillation of wine in'o brandy as a means of regulating the surplus. A yearly demand of 2,000,000 gallons of brandy can be easily counted upon. The brandy made in 1886 is all gone and little remains of the crop of 1887, and there is none left of that distilled in 1889.

J. B. J. Portal of San Jose, who has recently returned from Europe, had some cheering words for the outlook for California wines in the future in Europe and the home markets. The wines exhibited in Paris had received the encomiums of French experts and were declared the equal of the choicest vintages of fair France.

The next meeting will be held on the 19th of next month. The subjects for discussion will be "Our Wines in Europe," and "Co-operation among Producers."

NOT TRUE.

We are requested by J. H. Wheeler to state that the report of the recent sale of 250,000 gallons of wine by Mrs. R. M. Wheeler, to C. Schilling & Co., at fourteen cents per gallon "is false in every particular."

CHAMPAGNE STATISTICS

The following figures representing the 1889 imports of well known champagnes into the United States, are taken from *Bonforts Wine and Spirit Circular* of New York: Pommery Sec.....74,576
Perrier-Jouet.....23,885
Moet & Chandon.....17,389
Louis Roederer.....15,740

THE NEW REVENUE COLLECTOR

Wm. H. Sears, formerly Collector of the Port of San Francisco, has been appointed Collector of Internal Revenue for the first district. Mr. Sears is well qualified to perform the duties of the office, and his appointment will no doubt be acceptable to the trade and producers.

EXTENSION OF THE BONDED PERIOD.

The following from *Mida's Criterion*, of Chicago will be read with interest not only by those engaged in the wine trade and industry but by the wholesale liquor dealers of the coast.

"Although the distillers of straight whiskies do not appear to be making any direct effort to secure legislative action at the approaching session of Congress with the view to the extension of the bonded period, the chances that such action may be successfully carried out appears at latest accounts to be more than probable. It is well-known that Internal Revenue Commissioner Mason is in favor of granting a longer period, and this fact will doubtless be not altogether without influence upon the policy of both houses. The *Criterion* has on many occasions suggested the wisdom and expediency of some such measure as that now evidently contemplated by the Government. Should the proposition be enacted, the consumer will be enabled to secure at all times straight and wholesome whiskies at the lowest price. It will enable the distiller, as well as the distributor, to carry a sufficiently large stock in bond to supply well matured goods to the trade, and the sale of tax paid whiskies, which having once left the government warehouses are subject to adulterations, will be naturally reduced to a minimum. The retailer will be able to purchase his supply of fully matured goods in bond, instead of buying stocks which may have passed through several hands, and of which the quality may be more or less dubious. The consumption of straight whiskies is to-day but still in its infancy. But one-fifth of the aggregate goods consumed consists of straight products, the remaining four-fifths being represented by so-called domestics, which are known to be mainly composed of flavored spirits. Every gallon of this product by right should be substituted with straight and pure whiskies. The brandy interest, which, of late years, has assumed such large proportions on the Pacific coast, is strenuously advocating this measure. A bonded period of three years only, does not afford the opportunity for the proper development and maturity of grape products, which, as is well known, are largely used for medicinal purposes, and hence a longer period to enable grape brandies to reach their utmost maturity is absolutely essential. The National Legislature, in the best interests of the consumer, should therefore aid in securing the passage of so wholesome and beneficial a measure as the one now in contemplation.

The Vineyardist.

A Journal Devoted to Grape Culture and Kindred Interests. Published Semi-Monthly at Penn Yan, Yates County, New York, by

JOHN H. BUTLER,

The official organ of the Seneca Lake Grape Growers Association, the Lake Keuka Grape Growers' Association, and the Seneca Lake Association of Fruit Growers.

Terms, \$1.00 per year.

Seventy-five cents per year if paid Strictly in Advance.

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JOHN H. BUTLER, Editor
PENN YAN, N. Y.

PACIFIC GAZETTE.

Changes and Dissolutions in Partnerships.

Crownshield & Carnall, hotel, Mayfield, Cal., dissolved.
 Leasing & Alheim, saloon, Denver, Colo., dissolved.
 Manpin & Devenpeck, saloon, Willows, Cal., dissolved, G. E. Devenpeck continues.
 McBride & Hollender, saloon, Breckenridge, Colo., dissolved.
 Bauer & Gollmer, saloon, Los Angeles, Cal., dissolved.
 Singer & Kuhl, saloon, Los Angeles, Cal., Kuhl sold to Singer.
 Davidson & Dewey, saloon, Central city, Colo., succeeded by Frank Dewey.
 F. & A. Oars, restaurant, Snohomish, Wash., dissolved, A. Oars continues.
 Tony Faber, saloon, San Jose, Cal., Charles Wagner admitted.
 Downstein & Miller, saloon, Telluride, Colo., dissolved.
 Alfred Greenbaum & Co., wholesale wines, San Francisco, Cal., dissolved, F. A. Haber retired.
 Davis & Wood, hotel, Santa Fe, N. M., dissolved, M. C. Davis continues.
 T. Faber, saloon, San Jose, Cal., C. Wagner admitted.
 C. Soyer, brewery, Globe, Ariz., C. Bankee admitted.
 Moyle & Watkins, hotel, Drytown, Cal., dissolved.
 McBride & Tate, saloon, Breckenridge, Colo., dissolved.
 Davis & Buchanan, saloon, Coal Creek, Colo., dissolved.

Failures, Attachments, Etc.

C. H. Hill, liquors, San Diego, Cal., attached.
 L. L. Ralls, saloon, Bieber, Cal., attached.
 O. B. Reynolds, saloon, Pueblo, Cal., attached.
 L. Heise, liquors, San Bernardino, Cal., E. C. Seymour appointed assignee.
 A. Gaudino, saloon, Los Angeles, Cal., execution levied against him.
 J. E. Logan, hotel, Pomona, Cal., attached.
 D. Gridley, hotel Los Angeles, Cal., attached.
 M. Collins, hotel, Pendleton, Or., attached.
 Geo. Lyons, restaurant, Cheyenne, Wyo., in insolvency.
 A. J. Easton, restaurant, Los Angeles, Cal., attached.
 C. Carlson, hotel, San Francisco, Cal., attached.
 Wm. Black, restaurant, San Francisco, Cal., attached.
 Mrs. M. Collins, hotel, Pendleton, Or., attached.
 J. McDonald, saloon, San Francisco, Cal., attached.
 J. Hancock, hotel, Alameda, Cal., attached.
 J. J. Martin, hotel, East Gabriel, Cal., attached.
 F. L. Mason, hotel, Pomona, Cal., attached.
 F. Schmeenghensen, restaurant, San Francisco, Cal., attached.
 W. H. Pinkham, saloon, Arcata, Cal., attached.
 Beecher & Co., saloon, Seattle, Wash., attached.
 C. H. Wood & Co., liquors, Denver, Colo., attached.
 D. Sullivan, saloon, San Francisco, Cal., attached.
 L. Surratt, saloon, San Francisco, Cal., attached.
 Milovich & Martin, restaurant, Oakland, Cal., petition in insolvency.
 J. Zardlis, restaurant, Tacoma, Wash., attached.
 H. Radovich, saloon, San Francisco, Cal., attached.
 H. E. Herbert, saloon, Colorado city, Colo., attached.
 E. C. Schabel, saloon, Los Angeles, Cal., in insolvency.
 F. M. Muller, hotel, Willows, Cal., in insolvency.
 J. C. Hueber, brewery, Laramie, Wyo., dissolved.
 D. L. Mitchell, saloon, Chico, Cal., attached.
 G. R. Hill, hotel, Durham, Cal., in insolvency.

Charles Miller, hotel, Eureka, Cal., in insolvency.
 P. Ballade, hotel, Los Angeles, Cal., attached.
 Kowitz & Schreimer, saloon, San Francisco, attached.
 Snell & Keys, hotel, Los Angeles, Cal., attached.

Sold Out.

G. C. Mauner, hotel, San Jose, Cal., sold B. Straub.
 D. W. Holdaway, saloon, Scofield, Utah, F. L. Mason, hotel, Pomona, Cal., sold to F. J. Crank.
 C. F. Jones' Estate, saloon, Red Bluff, Cal., sold to J. Taylor.
 P. Luddy, saloon, Boulder, Mont., sold to D. Hurd.
 P. B. Price, hotel, Greeley, Colo.
 I. Fordonski, saloon, Springville, Utah, sold to McLellan & Co.
 G. Disano, saloon, Sacramento, Cal.
 John H. Carley, saloon, Breckenridge, Colo.
 Baeler & Witherington, restaurant, Grand Junction, Colo.
 R. Menzel, saloon, Anaheim, Cal.
 O. C. Smith, saloon, Benicia, Cal., sold and left.
 Veach & Simmons, saloon, Santa Rosa, Cal., sold to Hildreth & Quill.
 F. Mattei, hotel, Los Olivos, Cal., sold to L. Mattei.
 Devin & Prouty, hotel, Galt, Cal., sold to Whitaker & McLaughlin.
 M. Brenner, saloon, Pendleton, Or., sold to Dunlap & Sweeney.
 J. Lapanky, saloon, San Rafael, Cal.
 Hornung & Christman, saloon, Denver, Colo.
 J. Ellenbaas, hotel, Denver, Colo., sold to Straub & Martin.
 Iron Springs Co., hotel, Manitou, Colo.
 D. McDonald, saloon, Benicia, Cal.
 Fred Struvy, saloon, San Jose, Cal.
 J. E. Kenton, saloon, Trinidad, Colo.
 Estate E. J. Swift, hotel and saloon, Santa Cruz, Cal., sold to J. R. Smith.
 J. S. Holbrook, restaurant, Nevada city, Cal., sold to Flora Thurston.
 Stahler & Schwab, saloon, Denver, Colo.
 L. Lautermilch, restaurant, San Francisco, Cal., sold to A. Grimm.
 E. Vanderen, saloon, Seattle, Wash.
 Mrs. McNamee, saloon, Folsom, Cal.
 R. H. Clark, saloon, Folsom, Cal.
 F. Bieler, saloon, Oakland, Cal.
 E. Reid, saloon, Los Angeles, Cal., sold branch.
 C. H. Hill, wholesale liquors, San Diego, Cal., sold to H. Burns.
 A. E. Love, saloon, Globe, Ariz., sold to A. R. Young.

Burned Out.

Fritz Shafer, saloon, Portland, Or.
 H. W. R. Thornton, hotel, Los Banos, Cal.
 S. A. Williams, restaurant, Denver, Colo.
 A. Block, hotel, Portland, Or.
 Lambert Bros, liquors, Pueblo, Colo.
 George Hunt, restaurant, Laramie, Wyo.
 Mrs. Hughes, hotel, Fresno, Cal., damaged.
 H. A. Crocker, hotel, San Pedro, Cal.
 Wagner & Pelikan, brewery and saloon, Missoula, Mont.
 J. S. Taylor, hotel, Del Mar, Cal.
 Mrs. E. Smythe, hotel, Merced, Cal., damaged.
 J. Cronin, hotel, Wardner, Idaho.
 Charles King, restaurant, Wardner, Idaho.
 W. Bolger, saloon, Wardner, Idaho.
 J. Calligan, saloon, Wardner, Idaho.
 Jos. Stahl, saloon, Wardner, Idaho.
 E. Bolger, saloon, Wardner, Idaho.
 James O'Brien, saloon, San Francisco, Cal., damaged.
 C. S. Duval, hotel, Saticoy, Cal.

Out of Business.

Harry Simpson, saloon, Lordsburg, N. M.
 Wilkins & Mills, hotel, Junction, Or.
 Gibbons & McGratt, saloon, Collinston, Utah
 Mrs. Reynolds, restaurant, Oakland, Cal.
 F. Sturvey, hotel, San Jose, Cal.
 J. H. Miller, saloon, Yuba city, Cal.
 J. Huston, saloon, Monson, Cal.
 G. A. Lambier, saloon, Kelceyville, Cal.

Deceased.

N. P. Lundberg, hotel, San Francisco, Cal.
 L. Rebagliatti, hotel, Eureka, Nev.
 F. Galindo, hotel, Oakland, Cal.
 John P. Drucker, saloon, San Francisco, Cal.
 Charles Haines, saloon, Davisville, Cal.
 F. Hillebrandt, Enterprise, Brewery, San Francisco, Cal.
 J. A. Wood, saloon, San Bernardino, Cal.
 Lavazzari & Berta, restaurant, Napa, Cal., C. Lavazzari deceased.
 Mulvanna Bros., saloon, San Jose, Cal., J. J. Mulvanna deceased.

Deeds and Transfers.

J. C. Cornelius, saloon, Daggett, Cal., gave deed to G. Hood.
 L. P. Kendall, saloon, Portland, Or., received deed \$1500.
 R. C. Smith, saloon, Portland, Or., received deed \$1.
 Wilke & Hartung, saloon, Los Angeles, Cal., gave deed.
 C. W. Harvey, hotel, Whittier, Cal., gave deeds \$33,000 and \$19,000.
 A. Muzio, saloon, Albuquerque, N. M., received deed \$90.
 John A. Moses, saloon, Silver city, N. M., received deed \$940.
 W. J. Gay, saloon, Lebanon, Or., received deed \$1550.
 M. F. Flannagan, saloon, Oregon city, Or., gave deed \$1850.
 J. A. Morgan, restaurant, Tacoma, Wash., received deed \$1500.
 M. E. Hampton, hotel, Elsinore, Cal., gave deed \$300.
 Holland & McCrane, hotel, Spokane Falls, Wash., S. J. Holland gave deed \$1.
 M. H. Mann & Co., hotel, San Francisco, Cal., M. Hermann received deed \$10,000.
 W. Fromheim, saloon, San Francisco, Cal., gave deed \$10.
 F. Walterstein, saloon, San Francisco, Cal., received deed \$10.
 A. Tomba, hotel, Fresno, Cal., received deed \$10.
 J. F. Bullwinkel, saloon, San Francisco, Cal., received deed \$460.
 W. H. Grissam, saloon, Santa Rosa, received deed \$250.
 Joseph Watson, saloon, Portland, Or., gave deed \$350.
 H. Fried, saloon, Healdsburg, Cal., received \$2800.
 Ely & Davis, restaurant, Seattle, Wash., G. W. Ely gave deed \$700.
 J. R. Jorgensen, restaurant, San Francisco, Cal., received deed \$10.
 L. Shappel, saloon, Seattle, Wash., gave deed \$700.
 J. Lyuch, saloon, Spokane Falls, Wash., gave deed \$3500.

Realty Mortgages.

John J. Murphy, saloon etc., Pleasanton, Cal., \$2000.
 Mrs. J. H. Stahl, saloon and brewery, Walla Walla, Wash., \$8000.
 W. R. & J. G. Weaver, saloon, Gallup, N. M., \$400.
 J. F. Barry, saloon, San Jose, Cal., \$500.
 Gibbons & Vosberg, carbonated drinks, Alameda, Cal., \$100.
 J. Kohlbecker, saloon, San Jose, Cal., \$2500.
 M. Herman & Co., hotel, San Francisco, Cal., M. Hermann \$7000.
 H. Fried, saloon, Healdsburg, Cal., \$1000.
 F. G. Crawford, hotel etc, Willows, Cal., \$1000.
 Madden Bros, saloon, Ogden, Utah, Edward Madden \$1000.
 J. Kohlbecker, saloon, San Jose, Cal., \$2500.
 Geo. Grossman, saloon, San Francisco, Cal., \$500.

Chattel Mortgages.

N. P. Alger, saloon, Portland, Or., \$169.
 Peter Straub, saloon, Portland, Or., \$300.
 T. Maffett, bottler, Portland, Or., \$221.
 J. N. Wood, saloon, Denver, Colo., \$125.
 Erz & Multhaupt, saloon, East Portland, Or., J. Multhaupt \$1100.
 A. C. Reno, restaurant, Ogden, Utah, \$291.

D. D. Davison, winery, Sonoma, Cal., \$500.
 Wm. Kokatt, saloon, Denver, Colo., \$571.
 I. Benson, saloon, Denver, Colo., \$900.
 Jos. Michlist, saloon, Leadville, Colo., \$300.
 L. Peterson, saloon, Pueblo, Colo., \$630; lien foreclosed \$961.
 Straub & Martin, hotel, Denver, Colo., \$500.
 Charles Reinhart, saloon, Denver, Colo., \$4500.
 N. L. Swarthout, restaurant, Denver, Colo., \$259.
 W. G. Milner, restaurant, Leadville, Colo., \$200.
 C. Manzion, restaurant, Pueblo, Colo., \$115.
 J. J. Kline, saloon, Denver, Colo., \$36.
 J. Multhaupt, saloon, Portland, Or., \$1100.
 Mrs. M. O. Billings, hotel, Los Angeles, Cal., \$50.
 Crow & Goodall, saloon, Portland, Or., \$500.
 Rowell & Fraser, hotel, Los Angeles, Cal., M. E. and M. S. Rowell \$250.
 Mrs. S. A. Peck, hotel, Stockton, Cal., \$600.
 Henry Strum, saloon, Walsenburg, Cal., \$600.
 W. A. Scudder, saloon, Ogden, Utah, \$738.
 M. P. Malone, saloon, Ogden, Utah, \$2200.
 Beecher & Co., Seattle, Wash., \$900.
 W. M. Barnes, restaurant, Denver, Colo., \$300.
 C. A. McBriarty, restaurant, Denver, Colo., \$300.
 F. B. Costa, restaurant, Fresno, Cal., \$400.
 Conrad & Champlin, saloon, Seattle, Wash., \$900 and \$600 and Charles Conrad \$600.
 F. Warmato, restaurant, Seattle, Wash., \$84.
 G. L. Becker, saloon, Seattle, Wash., \$800.
 L. Saltry, saloon, Seattle, Wash., \$300.
 Nelson Bros, hotel, Seattle, Wash., \$6500.
 I. Farnsworth, hotel, La Tonrelle Falls, Or., \$300.
 S. S. McComb, restaurant, Spokane Falls, Wash., \$350.
 J. Patron, saloon, Denver, Colo., \$575.

Mortgages Released.

M. H. Watrous, saloon, Denver, Colo., released \$2000.
 Charles Cawrey, restaurant, Fresno, Cal., \$660.
 F. G. Berry, hotel, Fresno, Cal., discharged \$10,000.
 J. Kohlbecker, saloon, San Jose, Cal., \$1200.
 S. A. Wohlke, hotel, San Francisco, Cal., \$16,000.

(Continued on page 11.)

"THE PRINCE"

- OF -

TABLE MINERAL WATERS.

SPARKLING!
 NATURAL!
 PURE!

IN CASES OF 50
 apoplectic bottles

Its richness in
 NATURAL Carbonic
 acid gas; its delicious
 clean and pure refreshing
 taste; its sparkling sharpness
 and its readiness to assimilate
 with white and red wine, cham-
 pagne, brandy and whisky

BRAND IT

THE MOST PERFECT OF TABLE WATERS.

A Napa Soda Lemonade is the Perfection of
 Luxurious Drink.

For Sale by the Trade and in Lots to Suit at

No. 159 NEW MONTGOMERY STREET,
 San Francisco.

Judgments, Etc.

McKenzie & Deterling, saloon, Seattle, Wash., sued.
 E. J. Baldwin, hotel, San Francisco, Cal., sued.
 J. F. Figueroa, saloon, Los Angeles, Cal., judgment against \$416.
 Jewel & Hartman, restaurant, Denver, Colo., chattel mortgage foreclosed.
 Challis & Venna, restaurant, Seattle, Wash., G. Venna sues for dissolution.
 W. H. Fife, hotel, Tacoma, Wash., sued \$1113.57.

Miscellaneous.

Flynn & Leavitt, saloon, Denver, Colo., receiver appointed.
 A. Aufalo, restaurant, San Francisco, Cal., moved to Los Gatos.
 Larsen & Marritsen, restaurant, N. Lareen sues for dissolution.
 J. W. Scott, hotel, Santa Monica, Cal., lis pendens filed.
 J. J. Keegan, saloon, Gallup, N. M., moved to Coloidge, N. M.
 Mrs. A. Hunshe restaurant, Los Angeles, Cal., bill of sale to M. Heniche.
 F. Kerkow, restaurant, Los Angeles, Cal., execution levied \$1095.
 W. M. Ward, hotel, Santa Ana, Cal., wife declared homestead for \$5000.
 Charles Linder, hotel etc., San Bernardino, Cal., assignee's sale.
 Marie Miog, saloon, San Francisco, Cal., bill of sale \$975.
 F. Schmighenssen, restaurant, San Francisco, Cal., bill of sale \$650.
 T. Tighe, saloon, Blue Lakes, Cal., will establish branch at Orleans Bar.
 M. S. Martin, restaurant, Oakland, Cal., receiver's sale.
 Geo. Dook, saloon, Trinidad, Colo., advertises to sell.
 T. N. Hinch, hotel, Gallup, N. M., will reopen saloon.

E. W. Doane, hotel, Los Angeles, Cal., constables sale.
 F. Schmighenssen, restaurant, San Francisco, Cal., bill of sale \$650.
 Chas. Reid, restaurant, Seattle, Wash., bill of sale \$900.
 Mitrovitch Bros., restaurant, Fresno, Cal., A. Mitrovitch filed homestead.
 W. A. Selkirk, hotel, San Francisco, Cal., sheriff's sale.

BRANDY FIGURES**Advantages Gained by Storing Brandy in the Climate of San Jose.**

The amount of brandy now stored at the bonded warehouse in this city is, in round numbers, 65,000 gallons, as against 42,000 gallons on the first of January last year. Of this amount about 15,000 gallons is the product of the vintage of 1889. The warehouse will not afford storage for a longer time than three years, and there is now about 15,000 gallons in its third year of storage. This will, of course, have to be moved during the coming year. It is doubtful if the present warehouse will be sufficient for the business of another year.

It has a capacity for storing 85,000 gallons, and this would have been filled during the present year had it not been that the price of wine advanced to such figures that it was more profitable to sell the products of our vineyards in that way than to distill them into brandy. It is estimated that besides the brandy used for fortifying wines and for immediate sale, there would have been made this year in this county 100,000 gallons for storage, had it not been for the

good wine prices. This amount is almost certain to require storage next year, and it is probable therefore that a new warehouse will be built adjoining the present one of such dimensions as to afford a total storage capacity of 200,000 gallons.

Storage in San Jose offers an advantage to brandy makers which cannot be found elsewhere. This is the fact that in our warehouse brandy increases in proof with time whereas in every other warehouse on the coast it diminishes. A cask of brandy will evaporate from four to six gallons during the three years of storage and the Government allows a deduction of four gallons to the cask for this shrinkage. If the evaporation takes place more from the watery than the alcoholic particles, the proof of the brandy is increased, and this is what takes place in San Jose. But if the evaporation uses up a larger proportion of alcohol than of water, then the proof diminishes, and this is what generally takes place. So singular is this fact that it was not credited until a large number of tests, made at different times, were instituted. By these tests it was shown that brandy stored for two years in this warehouse ranged from three to five degrees above the proof registered at the time it was stored. Brandy, therefore, is much more valuable when kept in this climate than any where else, and this advantage is now becoming generally known among our brandy makers so that the demand for home storage will increase in an even greater ratio than the increase in production.—*San Jose Mercury.*

PERSONAL MENTION.

We take pleasure in calling the attention of the trade of the Pacific coast to the new advertisement of Wm. Wolff & Co., which appears on another page of this issue. From the long list of world-famous houses represented by Messrs. Wolff & Co., it will be seen that they are one of the largest importing houses in the west, and their specialties are all entitled to rank as first class, among which is Pommery Sec champagne, which for 1889 again heads the list in the imports of champagnes into the United States. Messrs. Wolff & Co. can now be found in their commodious new quarters at 327 and 329 Market street.

Capt. Harry Hunt, of Moore, Hunt & Co., is confined to his bed with a very severe case of La Grippe, which has reduced the force in the headquarters for Jesse Moore to Mr. Kirkpatrick and a clerk.

E. W. Scott, of the Pebbleside Vineyard, Santa Clara county, has returned from New York. While there he appointed Osborn & Co., agents for his wines.

Capt. C. E. Shillaber, of the Cordelia Wine Company, who recently returned from the East, reports a good demand for his wines.

C. K. Kirby, of Fresno county, returns from the East well pleased with the situation in the wine market.

When last heard from I. De Tork was in New York headed for Louisville, Ky.

A. P. HOTALING & CO.

— Established 1852. —

IMPORTERS OF

WINES AND LIQUORS.

J. H. CUTTER

Old Bourbon and Rye Whiskies.

429 to 437 Jackson Street, San Francisco, Cal.



"OLD TAYLOR"

THE PREMIER KENTUCKY WHISKY.

E. H. TAYLOR, JR. & SONS, - Frankfort, Ky.

THE MEDOC REGION.

Wine and Brandy Making in the South of France.

I have for many years had a desire to visit the celebrated "Medoc" region in France, and examine the soil of its vineyards and the methods adopted there in the culture of the vine and the manufacture of the wine for which this locality is so famous. I wished to compare this soil and these methods with the soil of California and the Californian method of making wine. And so, when I came to France and had seen Paris and the great exposition, I went direct to Bordeaux. I had been for many years a drinker of the fine wines of Medoc, and Sauternes bearing the well-known brand of the old and reliable firm of Barton & Guestier. Therefore, on my arrival at Bordeaux, it was but natural that I should look them up, not only because I knew them by reputation, but because this house is at the head of all the Bordeaux wine houses. I was pleased to find that all the members of the firm spoke English; and upon making myself known I was received with that proverbial French courtesy which makes an American feel at home at once upon being introduced into the society of French gentlemen. I was shown through the immense cellars, in which are stored over 1,000,000 bottles and over 10,000 casks or hogheads of the white and red wines of Bordeaux, and a few hundred casks of choice brandy. Here are wines of almost priceless value—Chateau Margaux, Chateau Lafite, Chateau La Tour and Leville dating away back in the century. Some of these rare wines are in huge bottles holding two gallons each, and are covered inches deep with the mold and dust of over half a century. On the occasion of the recent marriage of Mr. Daniel Guestier, a couple of these "Jeroboams" of Chateau Lafite of 1841 were taken to Paris for the wedding breakfast. They were lifted with the greatest care, so as not to disturb the deposit, and were carried to the railway station by careful men in exactly the same horizontal position in which they had lain in the cellar for all these years. These men carried them in a separate compartment in the train, and on their arrival at Paris took their precious charge to the Guestier's mansion, and so well had they performed their task that the wine had not been shaken in the least, and was decanted in fine order and pronounced a "nectar fit for the gods." But I digress. Chateau Lafite of 1841 always had a tendency to make me digress.

After I had gone through miles of passages with bottles of wine piled high on each side, M. Barton, who had been my guide through the cellars, suggested with a politeness and a forethought that did credit alike to his goodness of heart and his knowledge of medicine, that as the vaults through which I had been shown were somewhat cold, I had better, as a precautionary measure, take a glass of brandy. I told M. Barton that as I was a stranger I would place myself unreservedly in his hands, and I was accordingly conducted to a secluded corner of the cellar where were stored a few casks of old and rare brandies, and here I was treated to a glass of cognac that was old before I was born, and I am on the shady side of fifty. Shades of Bacchus and Old Silenus! What a soul-warming liquid that was! The delicious bouquet, the mellow flavor—but I again digress. Brandy of 1827 has the same

digressing effect upon me as the old Lafite. Barton & Guestier not only gave me all the information in their power, but presented me with a volume of statistics of the area and growth of the different vineyards in the district, and the kind of soil in each vineyard. Coming from such a source, the information I received was most valuable. This firm is the oldest in the wine trade in Bordeaux. The partnership of Barton & Guestier was formed in 1795, but M. Barton had carried on business as a wine merchant for many years before that. During the revolution M. Barton thought it prudent to leave France for a time in order to save his head. In this respect he was more fortunate than his friend Monsieur de Fichard, President of the Parliament of Guienne, and owner of the celebrated vineyard of Chateau Lafite, who was one of the many good men who were guillotined during the "reign of terror."

I visited Chateau Margaux, Chateau Lafite, Chateau Monton-Rothschild and Pente Caulet. There is a great difference between the soil of the vineyard of Chateau Margaux and the others I have named. The soil of the vineyard of Chateau Margaux is a black, rich loam, mixed with a large proportion of gravel, and the vineyard is situated in the low lands bordering on the River Gironne. The vineyards of Chateau Lafite and Monton-Rothschild are situated on a range of low hills sloping toward the south and east, and the soil for three feet from the surface is composed of gravel, with which there is but little earthy matter mixed. The sub-soil is argillaceous clay, sufficiently porous to permit of perfect drainage. An analysis of the soils of all these vineyards discloses the presence of iron in small quantities. The same grape, the Cabernet Sauvignon, is the one almost exclusively grown in these vineyards.

To a man not a practical wine maker it seems, at first view, strange that the wines of Chateau Margaux should class as a "first growth," and command very high prices, while the wine made on the adjoining vineyard of Therme, on apparently exactly similar soil, and from the same grape, should be classed as a "fourth growth" and sell at a low figure. We noticed the same apparent incongruity at Chateau Lafite. It is a "first growth," the finest of all. But Dabart-Milon, adjoining it, is a "fourth growth." After careful consideration, I am convinced that the superiority of the wines of Chateau Margaux over the wines of the adjoining vineyards is owing to three causes: First, the great age of the vines; second, the care with which the vines were selected and planted, and third, the care taken in the cultivation of the vines and the gathering of the grapes and manufacturing them into wine. At Chateau Lafite and Chateau Monton-Rothschild there is no doubt but that the location has a great deal to do with producing the superior wines for which these chateaux are famous. These vineyards are planted on a range of low hills whose sides slope towards the sunlight. The drainage is more perfect than in the adjoining plain. They were planted with the greatest care and with the choicest vines. They are owned by the barons of the house of Rothschild, the richest men in Europe, and all that money can do has been done and is being done to produce the finest wine grown upon the earth. The vineyard of Chateau Lafite contains about 340 acres, and \$20,000 is spent yearly in its cultivation alone.

In a subsequent letter I will describe the

manner of planting, cultivating and caring for a vineyard in the Medoc country, and the manner in which grapes are gathered and made into wine. D. FREEMAN.

London, November 19, 1889.

CALIFORNIA WINES FOR THE SICK ROOM.

The New England Medical Monthly for December, a magazine of high standing with the medical profession, contains a paper on infantile therapeutics from the pen of Dr. John A. Larrabee. Dr. Love, of St. Louis, in discussing the views of Dr. Larrabee, refers particularly to the treatment of diphtheria, and says that there are two points to be considered—the constitutional and the local treatment. "In the constitutional treatment," he says "we must have germicides, and at the same time we must have nutrition and stimulation, but as a part of the constitutional treatment I consider that stimulation and nutrition are the most important. In the matter of stimulation I have found Tokay wine or Hungarian Tokay wine to be very valuable, but it has been high priced—from \$3 to \$5 a bottle, so high as to be almost prohibitory and beyond the reach of the majority of families. There was presented to me within the last year," continues Dr. Love, "a bottle of Tokay Wine, a California production, at \$1.50 a bottle, which gives exceptionally satisfactory results, and is just as good as any Tokay I ever used; therefore I think it sheer nonsense to give families who cannot afford it a prescription for a three or five dollar wine." True enough it is sheer nonsense to give such a prescription to families whether they can afford it or not. Why should a foreign wine be encouraged at all when we have a home wine equally as pure and equally as efficacious? But the difference in favor of the California wine should be much greater than appears from the price charged by the various dealers. At the rate our wines are sold here, \$1.50 for a bottle in New York is unreasonably high price, and if the doctors will generally adopt our wines for their prescriptions this price will soon be largely

reduced." Another physician who discusses this same subject—Dr. Owen, of Indiana—also gives the weight of his professional testimony in favor of California Tokay. He says: "It acts like magic, and I cannot say too much in its praise. I have used it largely and have never been disappointed in it. What we want in the sick room is pure stimulents, and here you have it in Tokay wine, a reconstructive at the same time."

The importance of engaging the medical fraternity through the United States to adopt California wines and brandies for the sick room has not had the high place in our efforts to popularize home production it should have been entitled to. We doubt whether, outside the leading drug stores in the large eastern cities, California wines and brandies are part of the stock of well appointed pharmacies. Yet the facility here and to some extent in the east, are well aware that our productions are safer and surer of purity from sophistication of any kind than the imported liquids. There is a wide and extensive field to be worked, in this regard, to the advantage and the advancement of our California grape industry.

BONDED BRANDY.

Following are the transactions in California grape brandy through the Internal Revenue Department in the First District for the month of December:

Total on hand Nov. 31, 643,091 gallons.
Deposited during Dec. 136,126 "

Withdrawn—
22,237 gallons, tax paid.
47,900 " for export.
41,494 " for transfer.

Remaining in bond Dec. 31st, 777,051 gals.

Newman & Levinson's, of 129 and 131 Kearny street, San Francisco, carry the most complete assortment of materials for fancy work on the Pacific Coast. Ladies can see something entirely new in fancy work at this establishment this week.

Subscribe for the MERCHANT AND VITICULTURIST.

POISON OAK!

STEELE'S GRANDELIA LOTION,

THE ONLY SURE CURE.

—MADE AND SOLD BY—

James G. Steele & Co.

PALACE PHARMACY,
635 Market Street, - - Palace Hotel
SAN FRANCISCO.

Are You Going To Sea?

IF YOU ARE TRY A BOTTLE OF

"Rowas Sea Sick Remedy"

And keep from being Sea Sick.

L. R. ELLERT,

CHEMIST AND DRUGGIST,

S.W. cor. California and Kearny Sts.

San Francisco, Cal.

67 COUNTRY ORDERS PROMPTLY FILLED.

Trees and Seeds!

Trumbull & Beebe's Nurseries.

—ESTABLISHED 1862—

500,000—FRUIT TREES—500,000

FOR SALE.

Having added by purchase, to that of our own growing, the entire nursery stock grown at James Shinn's Nurseries, Niles, Cal., we are better prepared than ever before to meet the increasing demand for trees, and offer for the season of 1889-90 the largest and most complete assortment of Nursery Stock on the Pacific Coast, embracing all the leading varieties of Fruit, Shade and Ornamental Trees, Roses, Plants, etc., etc. BERRY TREES (Mission and Picholine), Oranges, Lemons, Nut Trees, etc., etc. 200,000 SHAPE VINES (strong roots); also 600,000 OLIVE TREES (Mission and Picholine), Oranges, Lemons, Nut Trees, etc., etc.

NURSERIES—San Rafael, Alameda and Niles, Cal. Packing Grounds and Salesyard at Niles R.R. Station. Catalogues sent upon application; Address all communications to

TRUMBULL & BEEBE, 419-421 Sansome St., SAN FRANCISCO, CAL.

Please Mention this Paper.

SOME STRIKING FIGURES.

A Few Statistics for the American Wine Drinker.

A report issued not long since by the Bureau of statistics raises a question of a good deal of interest in these days when, at many a dinner table, wine bottles with foreign labels are emptied and drunk by men who know, or consider it necessary to act as if they knew, good wine from bad.

With most insignificant exceptions the wine drunk at hotels, in fashionable restaurants, at clubs, and at private tables is foreign, or pretends to be foreign. Few wine lists have American wines on them, and if they are noted they take up an insignificant space on the card. Here and there American wines are drunk, and their use is steadily and sensibly increasing, but, so far as labels go, American vintages constitute an insignificant proportion.

Now the curious fact, to which we desire to direct the attention of American wine drinkers, is that the actual consumption of foreign wines is no larger now than it was fifty years ago. The importations of foreign wine in 1840 and 1888 were as follows:

1840	4,748,362 gallons
1888	4,654,545 "

The figures, as will be seen, are almost exactly the same for both years. In forty-eight years the national capacity for foreign wines had not altered perceptibly. Everything else had changed. Our population had more than tripled, growing from 17,069,453 to 64,000,000. Our wealth, which might be held a fairer measure of the capacity for costly foreign wines, had grown from less than \$10,000,000,000 to over \$60,000,000,000. Our cities have grown from a New York of less than half a million to one of nearer 2,000,000. The thirst of Chicago and San Francisco, and all places between where "champagne and other wines" of rare labels are nightly opened, has been added to the national demand. We have built our entire railroad system, and everybody knows the skill, the capacity, and the ability of the railroad man in dealing with the wine—as freight. We have added enormously to the thousands to whom a few years abroad always give new views and new tastes, and more rarely new discrimination in dealing with foreign wines.

But the statistics of our imports remain. No more wine reaches this country now than in 1840. The returns may not have been complete then; they are far more rigorous and accurate now. The amount of wine smuggled is trifling. There is no possible question that the figures we have given above are accurate, and 1888 was a very good year for wine imports. The average imports for the five years ending in 1888 were 4,350,000 gallons. This includes everything, cask and glass, still and sparkling, French, German, and all.

This is not half the average imports ending in 1874. For five years before the average had been 9,700,000 gallons. It had been at this point for over ten years. From 1840 to 1874 the consumption of imported wines had risen with the population, or nearly so. In thirty-four years the population had increased about two and a half times, and the demand for wines had grown at about the same rate. This was natural, although one would have expected a larger increase in view of our wealth having trebled in this time. By a curious coincidence, in 1871, which was the last year that wine imports went over 9,500,000

gallons, the American wine product rose to 10,951,859 gallons. In four years this product had trebled. In 1870 it was only 3,059,518 gallons, one-third the imports. It has grown fast since. In 1888 it was 34,680,523 gallons, almost exactly sevenfold the importations of wine.

The wine drinker has not discovered this. The total consumption of wine in this country has grown a ven and one-half fold since 1810, which is about the increase one would expect. It has grown sixfold since 1850, three and a third since 1860, and tripled since 1870. This is the increase one would anticipate, all things considered. But our consumption of foreign wines has not grown since 1840, is two-thirds that of 1850, and one-half that in 1860 and 1870. This one would not expect—judging from the labels.

We commend these indubitable facts to wine drinkers, particularly those wise and experienced drinkers who know all about it and have trained tastes on wine.—*Philadelphia Press*.

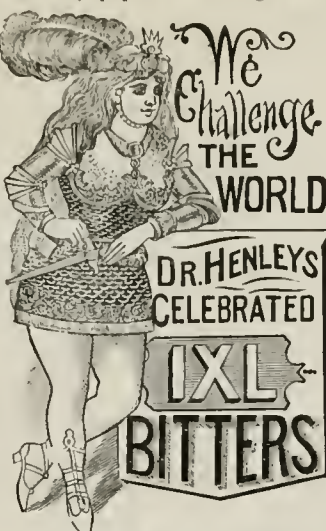
VITICULTURE IN AUSTRALIA.

At the Royal Colonial Institute on the 10th inst., at the Hotel Metropole, an interesting address was delivered by Mr. Mathew Macfie on "Aids to Australasian Development." In the course of his remarks he said: "Not only is there a marked deficiency in the number of those devoted to horticulture, but of those capable of conducting successfully, viticultural pursuits in Australia. In proof of the operation of that unfortunate cause in retarding the development of wine making and kindred industries, you have but to compare the bold and patient enterprise visible in California with the slow progress of viticulture in Australia. That State which, dating from the discovery of gold, is but two years older than Victoria, has only a trifle over the population of the colony. Yet last year California produced 22,000,000 gallons of wine and 1,000,000 boxes of raisins, while Victoria did not yield more than 1,000,000 gallons of wine and no raisins worthy of mention. Nor did the total wine production of Australia with a soil and climate unsurpassed in the United States, much exceed 3,000,000 gallons for the twelve months. So far from there being any risk of competition with the States in this industry, it is authoritatively stated that the present wine and raisin supply of California will have to be sextupled before the demand of the Eastern States alone are fully met. On the other hand, the demand for Australian wines is quickly expanding in England, the consumption for the last ten months having risen to 280,000 gallons, which shows an increase in that period of 78,000 gallons. Experts from Bordeaux who have visited the Australian Colonies have testified themselves of the superior capacity of Victoria, New South Wales, South Australia and Western Australia for growing high class wines; and I do not hesitate to say that, if there was a sufficiently large population to produce three or four hundred times the quantity of wine now derived from the Australian vineyards, France would take it all, provided that ordinary care was observed to prepare it in a manner suitable for the market.—*Wine Trade Review, London*.

OLIVE TREES.

Grown without irrigation and especially suitable for dry land. Growth guaranteed by special contract. Also *Resistant* and *Vineyard* vines, roses, palms, etc., of all varieties. Send for catalogue. Apply Cayuga Nursery, P. O. Box 80, Redwood City, San Mateo county, Cal.

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2X2-5 FEET LONG,
2X2-6 FEET LONG.Which will be sold at reasonable
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INCORPORATED APRIL, 1889.

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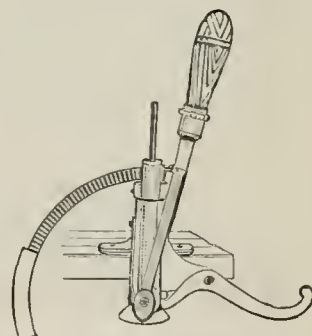
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Shoe Brand.Northern Packing Co's An-
chor Brand.Nushagak Canning Co's
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THE GILCHRIST
Lightning Cork Puller.The most useful and practical fixture for Druggists
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100 Corks Per Minute!

NO BROKEN BOTTLES!

It pulls the cork by one motion of the lever, and
the reverse movement of the lever to its position (as
shown in the cut) discharges the drawn cork from
the screw.The bottles are never broken, the operator never
has to touch the cork with his hands. Corks may be
partially drawn and left in bottle. The cork is not
mutilated and no fragments of the cork fall into the
liquid. Full directions accompany each cork puller.

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Pure California Wines and Grape Brandies.

THE SAN GABRIEL WINE CO.,
OF SAN GABRIEL,
Los Angeles County, Cal.

are now prepared with a large stock of wines and brandies of their own growth to supply the trade and the market generally. This Company owns the largest vineyard in the world, covering over 2,500 acres. They have held their wines and brandies for several years in their own cellars, and do not offer any of their product until it has become properly matured. Their large stock of matured wines and brandies thus accumulated is now open to the purchaser. All goods under their trade mark are warranted pure and unadulterated. Being the successors to B. D. Wilson & Co., and to J. De BARTH SHORB, they have become possessors of the "SHORB" BRAND OF BRANDY, and "MOUND VINEYARD" WINE. Correspondence solicited.

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For the relief and cure of **DYSPEPSIA** and stomach troubles, it stands without a rival.
It can be had only of the proprietors,

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Your Colds and Coughs. For Sale Everywhere.
Price Fifty Cents.

TO WINE-MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

"OENOTANNIN"

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.
It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.
It concentrates and diminishes the lees, leaving a larger quantity of pure wine.
The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

II. Being used on fermented wines before the second Clarification:

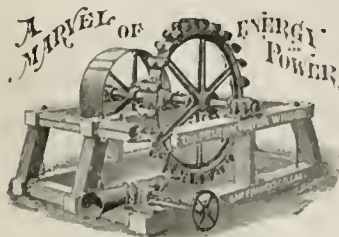
It calms and regulates the second fermentation of young wines.
It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.
It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

See Directions for Use on Application. 76A

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Affords the cheapest and most convenient power for Pumping, Vineyard or Dairy purposes, as well as for running dynamos for electric lights, pumps and every other variety of machinery. It possesses in the same degree the wonderful energy and power that has made the Pelton Wheel famous in all parts of the world.
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HENNING THODE, Proprietor.

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COLUMBUS, O.

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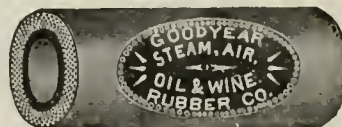
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100,000 Acres of Fine Raisin, Fruit, Almonds and Sugar Beet Land, with water for irrigation, for sale in tracts of from 20 acres to large tracts suitable for Colony purposes. For particulars, apply to
E. B. Perrin, 402 Kearny St., S. F.

EXPORTS AND IMPORTS.

EXPORTS OF WINE.

TO NEW YORK—PER STEAMER SAN BLAS JANUARY 13, 1890.

MARKE.	SHIPPERS.	PACKAGES AND CONTENTS.	OALLONS	VALUE
C O Co.	B Dreyfus & Co.	20 barrels Wine.	1,007	\$500
C in diamond.	C Carpy & Co.	65 barrels Wine.	3,131	1,107
F A B.	Dresel & Co.	30 half barrels Wine.	811	486
J B.	Berges & Domeniconi.	1 barrel Wine.	59	40
F H N.	"	35 barrels Wine.	1,681	476
"	"	1 barrel Wine.	17	17
"	"	1 kg Wine.	10	80
S in diamond.	S Lachman & Co.	3 barrels Wine.	141	72
K & F.	Kohler & Fröhling.	150 barrels Wine.	7,554	3,022
B & Co.	Lachman & Jacobi.	10 barrels Wine.	1,986	551
A in diamond.	"	20 barrels Wine.	1,031	300
B Bros.	"	25 barrels Wine.	1,228	368
H S.	"	25 barrels Wine.	1,274	402
A V.	"	30 barrels Wine.	1,518	461
F H & Co.	"	25 barrels Wine.	1,261	381
S in diamond.	"	25 barrels Wine.	1,231	523
B B & J.	"	10 barrels Wine.	512	120
L.	Williams, Dun n & Co.	11 barrels Wine.	745	375
M B.	"	15 barrels Wine.	1,539	278
S W & B Co.	"	80 barrels Wine.	2,011	623
B B.	"	25 barrels Wine.	1,250	618
J P.	"	"	"	"
Total amount of Wine			33,873	\$10,969

TO CENTRAL AMERICA.

F S, Corinto.	J Gundlach & Co.	5 barrel Wine.	73	\$49
E T, Amapala.	"	38 cases Wine.	413	413
S T S, La Union.	J W Grace & Co.	20 cases Wine.	204	169
A M, Amapala.	J T Wright.	1 barrel Wine.	33	17
B P, Amapala.	Bloom Baruch & Co.	1 barrel Wine.	105	68
B & Co, La Libertad.	Schwartz Bros.	1 half-barrel Wine.	27	22
K & W, San Jose de Guatemala.	A Greenbaum & Co.	3 half barrels Wine.	80	28
W & L, Corinto.	"	"	612	\$877
Total amount Wine 58 cases and				

TO MEXICO.

A in diamond, Acapulco.	J Gottle.	1 keg Wine.	16	\$21
R & H, San Benito.	Thannhauser & Co.	8 cases Wine.	69	29
P P, San Benito.	Cabrera, Roma & Co.	10 cases Wine.	60	50
J V, San Benito.	"	1 barrel Wine.	62	31
J O V, Mazatlan.	J Gundlach & Co.	2 barrels Wine.	131	62
"	"	10 cases Wine.	22	141
"	"	11 barrels Wine.	22	141
Total amount of Wine, 28 cases and			487	\$438

TO NEW YORK—PER SHIP ST MARK JANUARY 17, 1890.

A F in diamond.	Marshall, Spillan & Co.	50 barrels Wine.	2,455	\$1,105
M in diamond.	"	250 barrels Wine.	12,322	5,515
J M.	Bringer Bros.	20 barrels Wine.	950	427
J P.	Berges, Domeniconi Co.	120 barrels Wine.	5,746	2,586
E B & V.	Lachman & Jacobi.	600 barrels Wine.	20,530	13,318
E T.	California Transfer Co.	1 barrel Wine.	50	22
C A B.	Chas & Wetmore.	10 barrels Wine.	500	225
G D M.	"	2 packages and 1 case.	50	22
S in diamond.	Sonoma W & B Co.	300 barrels Wine.	15,130	6,868
A in diamond.	Kohler & Van Bergen.	125 barrels Wine.	6,138	2,702
K & F.	Kohler & Fröhling.	1147 barrels Wine.	57,617	25,328
A V.	B Dreyfus & Co.	25 barrels Wine.	1,245	560
A P & Co.	"	2 cases Wine.	1,227	552
O S.	Sutton & Berdo.	310 barrels Wine.	15,321	6,896
O.	J Gundlach & Co.	543 barrels Wine.	26,517	11,332
S W & B Co—P in diamond.	Sonoma W & B Co.	670 barrels Wine.	32,415	11,887
B O & Co.	C Carpy & Co.	25 puncheons Wine.	3,824	1,721
A V Co.	C Schilling & Co.	500 barrels Wine.	24,619	11,079
S L & Co.	S Lachman & Co.	15 barrels Wine.	742	334
W & Co.	Walden & Co.	1 half-barrel Wine (boxed).	25	11
E A H.	Apud Haraschky & Co.	50 barrels Wine.	2,352	1,058
C in diamond.	C Carpy & Co.	50 barrels Wine.	2,334	1,050
"	"	425 packages and 25 cases Wine.	18,508	8,329
"	"	15 barrels Wine.	703	310
Total amount of Wine 28 cases and			249,299	\$66,835

MISCELLANEOUS WINE SHIPMENTS.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	OALLONS	VALUE
Hark Ella.	R B N, Mahukoni.	Williams Dimond & Co.	1 barrels Wine.	20	\$32
"	"	"	1 c so Wine.	123	112
S S Walla Walla.	A B C, Victoria.	A Haraschky.	2 cases Wine.	104	25
Lino G H Douglas.	C B, Honolulu.	M S Grimbaum & Co.	1 barrel Wine.	150	25
"	"	J P Willey & Co.	135 kegs Wine.	3,350	1,750
S S Queen of Pacific.	G C, Victoria.	C Carpy & Co.	1 case Wine.	5	5
S S Belgic.	G A, Hongkong.	S Foster & Co.	5 cases Wine.	25	25
Hark C D Bryant.	H W C, Honolulu.	C Schilling & Co.	11 octaves Wine.	203	176
"	"	J Gundlach & Co.	2 barrels Wine.	91	78
S S San Blas.	JAP San Jose de Guat.	Urruela & Urioste.	50 cases Wine.	130	23
"	"	"	2 kegs Wine.	30	23
"	B V, San Benito.	W Loalza.	8 kegs Wine.	132	106
"	A B C, San Benito.	"	12 kegs Wine.	189	160
S S Alameda.	Sydney.	W James Brown & Co.	1 cases Wine.	14	7
"	"	J D Speckles & Bro.	1 cask Wine.	48	7
Schr Comer.	M, Honolulu.	A Carpenter.	80 barrels Wine.	4,103	1,317
S S Queen of Pacific.	B, Santa Rosa la.	Bach Meese & Co.	5 barrels Wine.	142	170
"	"	"	2 kegs Wine.	15	22
"	"	"	1 barrel Wine.	48	21
"	"	"	2 barrels Wine.	124	107
"	"	"	1 half-barrel Wine.	97	76
"	B I & P.	"	2 barrels Wine.	96	82
"	M & Co.	"	"	"	"
Total amount Wine 61 cases and				9,060	\$1,466

BEER IMPORTS BY RAIL, S. P. CO.

JANUARY 5, 1889 TO JANUARY 18, 1890.

CONSIGNEE.	CASES	Parrels	1/2 Barrels	1/4 barrels	Half lbs.	Bottled lbs.
Jones Mundy & Co.	120-175					59,350
W Wolf & Co.	82 cases					24,300
W Loalza	280 cases					50,700
Sherwood & Sherwood		60	92	20,510		
"		20 hds	10 1/2 hds	22,000		
C A Zinkand			80	100	21,410	
Total.					60,020	140,410

EXPORTS OF BEER FROM SAN FRANCISCO BY SEA.

January 7, 1889 to January 21, 1890.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	VALUE
S S San Blas.	B P, San Benito.	Cabrera Roma & Co.	10 cases.	\$132
"	T, Mazatlan.	W Loalza	150 barrels.	1,230
"	C in diamond, Acapulco.	Gottle.	2 barrels.	21
"	O H, San Blas.	Thannhauser & Co.	10 barrels.	116
"	R & H, San Benito.	"	21 barrels.	306
"	P W C, Acapulco.	W Loalza.	15 cases.	68
"	B & Co, Acapulco.	"	20 cases.	8
"	A H C, San Benito.	"	20 barrels.	265
"	T S, Corinto.	J Gundlach & Co.	12 cases.	55
"	B B & Co, La Libertad.	Bloom Baruch & Co.	1 barrel.	10
"	Oble d'd, Guatemala.	W Loalza.	130 cases.	1,039
"	R S G, Champerico.	D Feigenbaum & Co.	15 packages.	157
"	L T S, La Union.	J W Grace & Co.	20 cases.	135
"	M G, Amapala.	E de Saba & Co.	10 cases.	72
"	B M G, Acapulco.	John T Wright.	4 cases.	44
S S City of Pueblo.	R B, Victoria.	Chicago Brewing Co.	10 half-barrels.	65
Total value.				\$3,825

EXPORTS OF BRANDY FROM SAN FRANCISCO BY SEA.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	OALLONS	VALUE
S S San Blas.	B D & Co, New York.	B Dreyfus & Co.	20 half-barrels.	529	\$850
"	J B.	Berges & Domeniconi.	1 barrel.	45	81
"	S in d'd.	Lachman & Co.	2 half-barrels.	47	120
"	E B & J.	Lachman & Jacobi.	10 kegs.	90	181
Ship St Mark.	B B & Co, La Libertad.	Bloom Baruch & Co.	2 barrels.	7,914	11,871
"	Walden, New York.	Walden & Co.	230 packages.	2,636	3,804
"	Walden.	"	75 packages.	1,080	2,520
"	G W Co.	Gallegos Wine Co.	20 packages.	532	798
"	Walden.	Walden & Co.	75 packages.	825	1,237
"	K & F.	Kohler & Fröhling.	200 packages.	7,384	11,070
"	K & F.	"	160 packages.	6,352	8,028
"	K & V B.	Kohler & Van Bergen.	180 packages.	6,708	8,542
"	R D & Co.	"	1,975	3,962	
"	SW & Co.	Sonoma W & B Co.	106 packages.	5,004	8,001
"	C S.	Chas Stern.	11 packages.	2,384	3,570
"	C in d'd.	C Carpy & Co.	75 packages.	2,473	3,700
S S Queen of Pacific.	R B & Co, Victoria.	Bach Meese & Co.	1 half-barrel.	25	45
Total amount of Brandy.				45,390	\$63,400

EXPORTS OF WHISKY FROM SAN FRANCISCO BY SEA.

December 21, 1889 to January 4, 1890.

VESSEL.	DESTINATION.	SHIPPERS.	PACKAGES AND CONTENTS.	OALLONS	VALUE
S S San Blas.	T S, Corinto.	J Gundlach & Co.	2 cases.	20	
"	B P, Amapala.	J T Wright.	1 keg.	16	66
"	L & C, San J de Guat.	Schwartz Bros.	10 packages.	140	140
"	L & A, Champerico.	Hellman Bros.	20 cases.	183	
"	R S G, Champerico.	L S Haas.	1 barrel.	42	64
"	B B & Co, La Libertad.	"	1 barrel.	42	57
S S Belgic.	W P, Yokohama.	Herrman & Co.	50 cases.	300	
Ship St Mark.	R O & Co, New York.	A Greenbaum & Co.	10 octaves.	190	
S S Queen of Pacific.	B B & Co, Victoria.	Bach Meese & Co.	3 cases.	21	
"	D & C.	"	10 cases.	60	
"	N.	"	4 cases.	21	
Total amount of Whiskey, etc. 89 cases and.				290	\$932

SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Jan. 5, 1889 to Jan. 18, 1890.

CONSIGNEE.	Barrels.	1/2 Barrels	Brandy, Etc Gallons.	Whiskey, Gallons.	ALCOHOL AND SPIRITS, OALLONS.
Lilienthal & Co.	540				20,885
"	212			8,308	
C W Craig.	240				9,380
"	10 Brandy	25			
"		135 Gln	2,443		
Jones, Mundy & Co.	130			4,697	
"	182				7,284
Wilmerding & Co.	100			7,615	
C Jost & Son.	64				2,420
L Taussig.	64				2,400
Redington & Co.	4			160	
Em Myer & Co.	8			301	
E Martin & Co.	1			55	
F Conolly.	2			81	
B Monaghan.	1			40	
Total.			1,657	169	21,316
					42,339

IMPORTS OF WINES AND LIQUORS BY SEA.

FROM LIVERPOOL—PER BR. SHIP SIERRA PARMA, JANUARY 7, 1890.

SHIPPERS.	PACKAGES AND CONTENTS.	CONSIGNEE.
A Dolgum Fils & Co.	25 cases Brandy.	Geo Marcus & Co.
Francis & Co.	4 double casks Wine.	A P.
De Temple & Co.	25 cases Stout.	H W Campbell.
"	6 cases Ale.	"
W E Johnson & Co.	250 cases Beer.	Forbes Bros.
James Moss & Co.	2 hds Wine.	G Verlier & Co.
Galway & Feldman.	50 octaves Wine.	Hellman Bros.
L Fellard.	12 octaves Brandy.	"
E Prang Martin & Co.	10 octaves Brandy.	"
James Moss & Co.	100 octaves Brandy.	"
Cullier Freres.	50 octaves Brandy.	Shea Boqueras & Co.
E & J Burke.	200 cases Stout.	Sherwood & Sherwood.
"	225 cases Beer.	"
"	200 cases Stout.	"
"	250 cases Whisky.	"
James Moss & Co.	10 hds Wine.	Wm Wolf & Co.
"	6 cases Wine.	"

FROM NEW YORK—PER SHIP STERLING JANUARY 12, 1890.

Henry W Smith & Co.	1 barrel Whisky.	C F Van Isoudort.
W K Freeman.	3 barrels Whisky.	Dio Javlin & Hewitt.
Moore & Seliger.	50 barrels Whisky.	Shea Boqueras & Co.
W K Freeman.	3 barrels Whisky.	F Freder.
"	2 barrels Whisky.	W E Maxey.
"	2 barrels Whisky.	W Tobin.
Aurora Distilling Co.	3 barrels Whisky.	S F Remy.
"	3 barrels Whisky.	C O Hardie.
"	2 barrels Whisky.	J J Hunt.
"	3 barrels Whisky.	Peter D Group.

IMPORTS Continued

FROM LIVERPOOL—PER BR. BARK GUDRUN, January 1, 1890.

Bass Ratchiff & Gutzman.	15 hds Ale.	G.
Langstaff Ehrenberg & Co.	25 kilderkins Ale.	E. Lyons & Co.
James Moss & Co.	2 casks Brandy.	C. I.
"	25 cases Liquors.	Goldberg Bowen & Co.
"	10 cases Wine.	E. Thomas & Co.
"	3 hds Wine.	L. & Co.
"	10 hds Wine.	"
Curler Freres.	25 octaves Brandy.	"
"	10 hds Brandy.	"
"	35 cases Brandy.	"
"	20 cases Brandy.	"

FROM ANTWERP—PER BR SHIP GLENFISART January 12, 1890.

Kaho & Scher.	100 cases Wine.	Hellman Bros Co.
Les fils de C F Berzer.	300 cases Absinthe.	J de Fremery & Co.
Jas Hennessy & Co.	75 cases Liqueur.	F. F.
Ad Vangel.	30 cases Liquors.	A. Vignier.
"	65 cases Liquors.	"
"	5 casks Rum.	"
Jules Robin & Co.	50 casks Cognac.	Ohas Meinecke & Co.
J J Meder & Zoon.	50 octaves Geneva.	J De Fremery & Co.
Blumir & Co.	80 octaves Geneva.	"
"	50 cases Geneva.	"

FROM PANAMA—PER STEAMER CITY OF NEW YORK January 17, 1890.

"	1 barrel Whisky.	Wol Powell.
Antonio Partegas.	2 barrels Wine.	Cabrera Roma & Co.

FROM FRANCE.

FROM SPAIN.

FROM NEW YORK—PER STEAMER ACAPULCO January 19, 1890.

"	1 barrel Whisky.	Mrs S Pedrole.
"	1 barrel Whisky.	A Lagnan.
"	1 barrel Whisky.	J C Hampton.

FROM HAVRE.

J Roussillon & Co.	26 cases Wine.	J F Pharel.
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FROM SOUTHAMPTON.

Geo H Pemey & Co.	34 cases Wine.	Bell Irving & Patterson.
Marcel & Co.	2 cases Wine.	Newberger Reiss & Co.

FROM LIVERPOOL—PER BR. SHIP AEOLUS January 19, 1890.

Buchanan Wilson & Co.	20 octaves Whisky.	Sherwood & Sherwood.
Dan Fingal & Co.	30 cases Stout.	W H Campbell.
"	40 cases Ale.	"
Wilson Murrie & Co.	50 octaves Wine.	C Meinecke & Co.
James Illise & Co.	100 cases Wine.	E Martin & Co.
Bass Ratchiff & Co.	21 barrels Beer.	Sherwood & Sherwood.
"	10 octaves Brandy.	C Meinecke & Co.
J Imore & Co.	100 cases Vermouth.	Order.
"	25 cases Absinthe.	"
James Wilson Jones.	30 cases Whisky.	W H Campbell.

FROM PHILADELPHIA—PER SHIP SERVIA, January 8, 1890.

"	25 barrels Whisky.	No Mark.
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IMPORTS BY RAIL IN BOND.

Southern Pacific Co.	100 cases Cognac.	W B Chapman.
"	150 barrels Ale.	Sherwood & Sherwood.
"	200 cases Whisky.	"
Aohenser Busch Co.	50 barrels Beer.	Jones Mundy & Co.
"	130 cases Beer.	"
Rabst Brewing Co.	82 casks Beer.	Wm Wolf & Co.
S V Fomaria & Co.	300 cases Champagne.	A. Vignier.
"	150 cases Champagne.	W B Chapman.
"	400 cases Champagne.	Macodray & Co.
"	100 cases Champagne.	H & K.
"	100 cases Champagne.	E Meyer & Co.
"	800 cases Champagne.	Wm Wolf & Co.
"	360 cases Champagne.	F de Bary & Co.
"	100 cases Champagne.	Sherwood & Sherwood.
"	150 cases Wine.	E Thomas & Co.
"	37 cases Wine.	Goldberg Bowen & Co.
"	15 cases Cognac.	Wm Wolf & Co.
Val Blatz Brewing Co.	51 barrels Beer.	Jones Mundy & Co.
"	106 cases Beer.	"
Southern Pacific Co.	5 one-eighth casks Brandy.	Livngston & Co.
"	1 case Cognac.	"

JOHN H. WISE,
Pres.H. T. SCOTT,
Vice-Pres.CHAS. H. FROST,
Gen'l Mgr.C. B. FARRER,
Sec'y.

Union Pressed Brick and Terra Cotta Co.,

Manufacture the finest quality of plain, moulded or ornamented Pressed Brick, Architectural Terra Cotta, Fire Proofing, Paving Tile; also, Red, Brown and Black Mortar.

WORKS,

GENERAL OFFICE,

Vallejo, California.

Room 31, Flood Building. San Francisco.

Established 1853.

STOCKTON NURSERY.

Largest Stock of Rooted Vines on the Pacific Coast

Muscat of Alexandria, Muscatella Gordo Blanco, Tokay, Rosa Pern, Emperor, Ferrara, Verd-l, Seedless Sultan, Hamburg, Morocco, Sweetwater, Almeria, Isabella, Zinfandel, Trosseau, West's Prolific, Berger, Folle Blanche, Mataro, Charbono, Cabernet Franc, Cabernet Sauvignon, Carignan, Petite Bouchet, Pfeffers' Black Burgoudy, Malbec, Tannet, Boal, Mondeuse, L'noir.

Peaches, Apricots, Plums, Prunes, Almonds, Cherries, Pears, Apples, Figs, Olives, Oranges, Walnuts, and small fruits, as well as a complete assortment of Ornamental Trees, Plants, Shrubs and Greenhouse Plants, Etc.

—SEND FOR PRICE LIST AND CATALOGUE.—

E. C. CLOWES, Proprietor,
STOCKTON, CALIFORNIA.

Nitrogenous Superphosphate Fertilizers,

—MANUFACTURED BY THE—

Mexican Phosphate and Sulphur Company,

—FROM—

Genuine Imported Guano or Phosphates.

It is the best known fertilizer in the world; and is so indorsed by the oldest authorities in Europe, to which country the Company have already shipped over \$650,000 worth, and the demand is largely increasing. It is the cheapest and most complete fertilizer for trees, vines, grains, grasses, sugar cane, sugar beets, vegetables, berries, fruits, gardens, parks, lawns, etc. Its value consists in the large percentage it contains of phosphoric acid, the cheap element of all plant food, in combination with the necessary quantities of potash ammonia, and the ease and cheapness with which it can be applied. It is not offensive either to touch or smell, and once tried will give entire satisfaction. Ordinary farm crops require from 250 to 300 pounds per acre; trees and vines from 1 to 5 pounds each. It has been used extensively in California at Riverside, Fresno and other places, and in the Sandwich Islands the past year, with very satisfactory results.

The Company manufacture 3 Established Grades "Fertilizer" as follows:

	Price,	\$35.00	\$30.00	\$32.50	Per Ton.
GUARANTEED ANALYSIS.	Brand (A) for Sugar Cane, Sugar Beets, etc.	Brand (B) for Grain, Lawns, Gardens, etc.	Brand (C) for Fruits, Vineyards, etc.		
Phosphoric Acid...	10 to 11 per cent	15 per cent.	12 per cent		
Potash	9 to 10 "	2 "	5 to 6 "		
Ammonia	3 to 4 "	2 "	3 to 4 "		

And will manufacture to order any especial grade desired.

For sale in lots to suit by the

MEXICAN PHOSPHATE AND SULPHUR CO.

A. HALSEY, Secretary, Room 7, 328 Montgomery Street,

H. DUTARD, President, 126 and 128 Sacramento Street,

H. M. NEWHALL & CO., Agents, 309 and 311 Sansome Street,

FEBRUARY 1889.

SEND FOR CIRCULARS, ETC.

Please mention this paper.

Wm. WOLFF and Co.,

Importers and General Agents,

329 Market street,

San Francisco, Cal.

Pacific Coast Agents for

POMMERY SEC CHAMPAGNE,
J. & F. MARTELL COGNAC,
MORGAN BROS., PORT ST. MARY'S SHERRIES,
DIXON'S DOUBLE DIAMOND PORT,
DUBOS FERRER, BORDEAUX, Claret and Sauternes,
HOCK WINES, from Messrs. Hankell & Co., Mayence,
FRANCESCO CINZANO, Torino, Italian Vermouth,

JOHN de KUYPER & SONS, ROTTERDAM, GIN,
GILKA KUMMEL,
PABST BREWING CO. (formerly PHILLIP BEST),
MILWAUKEE Export Beer, Select Blue Ribbon,
THE "BEST" TONIC,
THEO. LAPP'S GENUINE AROMATIQUE,
"DOGSHED" BRAND of Guinness' Stout and Bass' Ale,

CANTRELL & COCHRANE'S Belfast Ginger Ale,
BASS & CO'S Pale and Burton ALE, in Hogsheads,
GUINNESS & CO'S (Dublin) Extra Stout in Hogsheads,
GREENLEES BROS' Lorne Highland (Scotch) Whisky,
JAMESON & CO., IRISH WHISKY,
LONDON Dry Dock Jamaica Rum,
Mineral Waters.

Re-Imported American Whiskies.

PRICES CURRENT.

These are the long prices. The rate of discount on purchase of a considerable quantity, can be learned by applying to the agents or dealers. We urgently request dealers, agents and producers to notify us when a change occurs in the prices current of the goods they handle.

California Wines & Brandies

[The Prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

ARPAD HARASZTHY & CO.,

530 Washington street, San Francisco.

VARIETY.	PRICE PER CASE.	QUARTS.	PINTS.
Eclipse Champagne, ex. dry.	\$14.50	\$17.00	
Eclipse Champagne, brut.	14.50	17.00	
Riesling.	6.00	7.00	
Gutedel.	6.00	7.00	
Zinfandel.	5.00	6.00	

J. GUNDLACH & CO.,

Cor. Second & Market Sts., San Francisco.

Traminer, 82.	\$5.00	\$1.00
Gutedel, 82.	6.00	7.00
Bargundy, 84.	6.00	7.00
Zinfandel, 83.	5.00	6.00

I. DE TURK,

212 Sacramento street, San Francisco.

Port, 1884.	\$6.00	
Port, 1885.	4.00	
Dry Sherry, 1884.	6.00	
Dry Sherry, 1886.	4.00	
Angelica, 1884.	4.50	
Tokay, 1884.	8.00	
Zinfandel Claret, 1884.	3.50	
Bargundy, 1884.	4.00	
Riesling, 1885.	4.00	
Gutedel, 1884.	4.50	
Hook, 1885.	3.50	
Brandy, 1882.	12.00	

GEORGE WEST & SON,

Stockton, Cal., and 252 Market St., S. F.

Brandy, 1879.	\$20.00	
Brandy, 1883.	15.00	
Brandy, 1885.	15.00	
Frontignan.	9.00	
Sherry.	9.00	
Port (old).	12.00	
Port.	6.00	

SAN GABRIEL WINE CO.,

Ramona, Los Angeles county, Cal.

Riesling.	\$4.75	\$5.75
Gutedel.	4.75	5.75
Port.	5.50	
Angelica.	5.50	
Muscadel.	5.50	
Sherry.	6.00	
Brandy, 1882.	12.00	

LOS GATOS & SARATOGA WINE CO.,

3 Golden Gate Ave., San Francisco.

Zinfandel.	\$3.50	\$4.50
Sauterne.	4.00	5.00
Brandy.	9.00	
Port.	5.00	6.00
Sweet Muscatel.	5.00	6.00
Grape Cordial.	6.50	7.50

KUHLS, SCHWARKE & CO.,

123 Sutter street, San Francisco.

Zinfandel.	\$3.25	\$4.25
Zinfandel.	4.00	5.00
Bargundy.	1.00	5.00
Sauterne.	4.50	5.50
Port, Old.	6.00	
Old Sherry.	6.00	

Domestic Champagnes.

ARPAD HARASZTHY & CO.,

530 Washington street, San Francisco.

Eclipse.	\$14.50	\$17.00
----------	---------	---------

Imported Champagnes.

WM. WOLFF & CO.,

329 Market street, San Francisco.

	QUARTS.	PINTS.
Pommery Sec.	\$31.00	\$33.00

SHERWOOD & SHERWOOD,

212 Market street, San Francisco.

Moet & Chandon.	\$31.00	\$33.00
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MACONDRAY & CO.,

First and Market Sts., San Francisco.

Louialt &ederer Carte Blanche	31.00	33.00
" Grand Vin Sec.	31.00	33.00

W. B. CHAPMAN,

123 California street, San Francisco.

Perrier Jouet & Co.	31.50	33.50
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CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

DEUTZ & GELDERMANN, AY., CHAMPAONE.		
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Gold Lach Sec., per case.	\$31.00	\$33.00
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Gold Lach Sec. 6 Magnums	30.00	
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Oachet Blanc per case.	30.50	32.50
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Cabinet Green Seal, per bkt	24.00	25.50
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DUFANLOUP & CO., REIMS.

Carte Blanche, per case.	20.00	21.00
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Carte Blanche, extra dry, per case.	21.00	22.00
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Imported Wines.

SHERWOOD & SHERWOOD.

212 Market street, San Francisco.

RED WINES.

(Eschenauer & Co.)

	QUARTS.
Merin d'Or.	\$7.50
Red Seal.	8.00
White Seal.	9.50
Médoc.	7.00
Margaux.	10.00
St. Julien.	10.00

WHITE WINES.

Graves.	\$9.00
Sauternes.	9.00
Per case, 24 pints, \$1 additional.	

WM. WOLFF & CO.,

329 Market street, San Francisco.

RED WINES.

per case of dozen quarts.

Szegzardi Voros.	9.50
Viaontai.	12.00
Villanyi.	14.00
Sashegyi.	15.50
Menes-Gyoroki.	18.00
Carbenet Szemelt.	24.00

WHITE WINES.

Visantai feher.	9.50
Penczi.	12.00
Chateau Szalay.	14.00
Muskotaly.	18.00

DESSERT WINES.

Tokaji Szamorodni, per doz pints.	18.00
Szamorodni 1.	20.00

ASSZU OR ESSENZ WINE.

Tokay Asszu, per doz pints.	28.00
" "Hammersberg Jeho".	34.00

CHARLES MEINECKE & CO.

314 Sacramento street, San Francisco.

A. de Luze & Fils, Bordeaux	
-----------------------------	--

Claret, per case.	\$8.00 to \$28.00
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A. de Luze & Fils, Bordeaux	
-----------------------------	--

Sauternes per case.	12.00 to 26.00
---------------------	----------------

C. Marey & Liger Belair, Nuits	
--------------------------------	--

Burgundia, white and red per case.	15.00 to 21.75
------------------------------------	----------------

D. M. Feuerherd, Jr., & Co.,	
------------------------------	--

Oporto, Port wines per case.	15.00 to 20.00
------------------------------	----------------

D. M. Feuerherd, Jr., & Co.,	
------------------------------	--

Oporto, Port Wines, in wood per gal.	2.00 to 4.50
--------------------------------------	--------------

Duff Gordon & Co., Sherries	
-----------------------------	--

in wood per gal.	2.00 to 5.50
------------------	--------------

Boord & Son, London Dock	
--------------------------	--

Sherry, per case.	12.00 to 15.00
-------------------	----------------

G. M. Pabstmann Sohn, Mainz	
-----------------------------	--

Rhine Wines per case.	8.50 to 28.00
-----------------------	---------------

Schulz & Wagner, Frankfurt	
----------------------------	--

o M Rhine Wines per case.	11.00 to 11.00
---------------------------	----------------

Domestic Whiskies.

SIEBE BROS. & PLAGEMAN,

322 Sansome street, San Francisco.

	PER GALLON.
O K Extra.	\$3.50 to \$6.00
O K Roadside.	2.50 to 3.00
Ilvaia.	2.75
Golden Pearl.	2.25
Marshall.	2.25
Old Family Bourbon.	1.75
Old Bourbon.	1.50

CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

John Gibson's Son & Co., Philadelphia, Bourbon and Rye Whiskies.	\$1.90 to \$3.50
--	------------------

SPRUANCE, STANLEY & CO.,

410 Front street, San Francisco.

Kentucky Favorite.	\$3.00
Extra Kentucky Favorite.	3.50
O. P. T.	2.50
O K. Old Stock.	5.00
Harries' Old Bourbon.	2.00

KUHLS, SCHWARKE & CO.,

123 Sutter street, San Francisco.

O K Goldwater Ken. Bourbon	\$4.00
" " " " pr es	7.25

WM. WOLFF & CO.,

329 Market street, San Francisco.

W. H. McBrayer, 1885.	\$2.75
-----------------------	--------

A. P. HOTALING & CO.,

429-437 Jackson street, San Francisco.

J. H. CUTLER Old Bourbon Whisky.

A. No. 1.	\$3.00
A. No. 2.	3.25
O K.	4.00
O K, No. 1.	6.00
O. P. S.	8.00
R (Old Rye).	4.00
A. No. 1, per case.	8.25
O. P. S.	20.00
O K.	11.25
Pure Old Rye	11.25

SHERWOOD & SHERWOOD,

212 Market street, San Francisco.

Carlisle, E. H. Taylor, Jr. Co., pr. case	\$8.50
---	--------

MOORE, HUNT & CO.,

404 Front street, San Francisco.

Extra Pony in bbls. or 1/2-bbls.	\$6.00 to \$8.00
A A " " " pf.	4.00
B " " " "	3.50
C " " " "	3.00
No. 1 " " " "	2.50
Rye in bbls. and 1/2-bbls from.	3.50 to 5.00
Deduction of 25 cents per gal. on 5 bbl. lot.	

A A in cases, 1 dozen to case,	\$11.00
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5 to gallon.	
--------------	--

A A in 5 case lots, 1 dozen to case, 5 to gallon.	10.50
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A A in 10 to 25 lots, 1 dozen to case, 5 to gallon.	10.00
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A A in pint flint flasks, 2 doz. to case.	12.00
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C in cases 1 doz. 5 to gal.	8.50
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C in 5 case lots, 1 dozen, 5 to gallon.	8.25
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C in 10 to 25 case lots, 1 doz. 5 to gallon.	8.00
--	------

No. 1 in case, 1 dozen to case, 5 to gallon.	8.00
--	------

Bedford, Belmont and Astor in bond or duty paid in our warehouse in Louisville or in San Francisco.	
---	--

WOLF, JAMES & CO.,

418 Clay street, San Francisco.

Peerless A A A.	\$4.00
" A A	3.50
" A	3.00
" O K	2.50
Peerless.	2.25
Imperial Cabinet	2.25
Club House.	1.75

CRANE HASTINGS & Co.

316 Sacramento street, San Francisco.

BOURBONS.

Pony Cabinet.	\$6.00
Old Crown Cabinet.	3.50
Old Crown Cabinet, Old Stock	4.00
Old Monarch A.	2.75
Old Monarch AA.	3.00
Premium Old Bourbon.	2.75
Premium Old Bourbon—O. K.	3.00
O. K. Kentucky Bourbon—A and AA.	\$2.75 & 3.00
Cedar Valley.	2.50
Peerless.	2.00
Occidental.	2.00
Wheat.	1.50
Magolia.	1.50

RYE WHISKIES.

Old Hermitage.	4.50
Old Freeport.	3.50
Old Horsey.	3.50

Imported Whiskies.

WM. WOLFF & CO.,

329 Market street, San Francisco.

Long Highland, per case	\$11.50
Counaught, Irish.	11.50
Wm. Jameson & Co.	11.00

SHERWOOD & SHERWOOD,

212 Market Street, San Francisco.

(Burke's Scotch and Irish Whiskies.)	
Scotch, well matured, 12 bottles to case, per case.	11.00
Irish, mellow, 12 bottles to case, per case.	11.00

CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

Boord & Son, London Finest	
Irish Malt Whisky.	\$10.50
Royal Highd Scotch Whisky.	10.50
John Ramsay, Islay Malt Scotch Whisky.	11.00

Imported Brandies.

WM. WOLFF & CO.,

329 Market street, San Francisco.

Martell's Brandy, X, per case	\$15.00
" " XX	17.50
" " XXX	20.00
" " VSO	28.00
" " WSOP	50.00

CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

Champ Vineyard Props. Co.,	
Boutelleau & Co. man-	
agers Cognac, in Oc-	
taves, per gal.	\$5.00 to \$8.50
The Vineyard Propria Co.	
Boutelleau & Co. man-	
agers Reserve Vintages	10.50 to 14.00

SHERWOOD & SHERWOOD,

212 Market street, San Francisco.

Malt Liquors.

SHERWOOD & SHERWOOD, 212 Market street, San Francisco.	
Junlea Stone Ale, Guinness	
Extra Foreign Stout and	
Bass' Export Ale in wood	
hogsheads.....	\$52.50
Half ".....	28.00
Kilderkins.....	21.00
Burke's Dublin Stout, per	
double dozen.....	4.00
Bass' Pale Ale, pints.....	4.00
" " " qts. per doz.	3.50

WM. WOLFF & CO.,

329 Market street, San Francisco.

J. Shanks & Co's (D'blin) Banner	
Brand, Guinness Stout, per	
dozen pints.....	1.75
Read Bros. Doghead Bottling	
Bass Ale.....	2.00
Banner Bottling Bass Ale, per doz. pints 2.00	
Bass Ale (in wood) Hogsheads.....	50.00
" " " ".....	28.00
" " " Kilderkins.....	21.00
" " " Pirkins.....	12.00

CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

Guinness' Extra Stout, pints,	
10lb and Bell bottling	
Red Bull Brand per doz.	\$1.75
Bass & Co's Pale Ale, pints,	
10lb and Bell bottling	
Red Bull Brand, per doz.	2.00

Imported Goods, (Miscellaneous.)**SHERWOOD & SHERWOOD,**

212 Market street, San Francisco.

E. & J. Burke's Nonpareil	
Old Tom Gin, per case..	\$10.00
E. & J. Burke's Finest Old	
Jamaica Rum, per case..	12.00
Houtman's Holland Gin, per	
case.....	18.50
Houtman's Holland Gin, in blk	
board's Old Tom Gin and	
Jamaica Rum, per case..	10.00
A V H Gin (Batavia Gin)....	22.50

WM. WOLFF & CO.,

329 Market street, San Francisco.

A. Houtman's Gin, large bottles.....	20.00
" med. ".....	16.50
" small ".....	8.50
Evan's Belfast Ginger Ale per barrel.....	6.00
Theo Lappe's Genuine Aromatique	
per case.....	13.50
Gilka Kummel per case.....	13.50
Vermouth Francesco Cinzani pr case.....	6.25

CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

(BOORD & SON'S, LONDON.)

Old Tom Gin, per case.....	9.50
Pale Orange Bitters, per case.....	10.00
Ginger Brandy, Liqueur ".....	12.00
Jamaica Rum, Old ".....	\$12.00 to 14.00
IATN Royal Batavia Gin in	
cases of 15 large black	
bottles per case.....	20.00
in cases of 15 large	
white bottles per case.....	21.00
Kirschwasser, Macholl Freres	
Bavarian Highland, per case.....	19.00
Cherry Cordial, J. J. W. Peters' per	
case.....	12.00
Gilka Kummel, per case.....	13.50

WOLF, JAMES & CO.,

418 Clay street, San Francisco.

Eagle Gin.....	\$2.50
----------------	--------

SAN FRANCISCO BEERM.

Lager in barrels, local delivery.....	\$ 9 00
" " export.....	10 50
Steam beer in barrels.....	6 00
Patent Stopper, per case, local.....	1 25
Export, per case, 1 doz. bottles.....	1 75

E. L. G. STEELE & CO.,

Successors to C. ADOLPHE LOW & CO.,

Shipping and Commission Merchants,

208 California Street, San Francisco, Cal.

F. W. KROGH & CO'SWonderfully Simple, Strong, Durable and Very Cheap
HORSE POWERS.

51 Baale Street,

San Francisco, Cal.

For all purposes, such as pumping water for irrigation, watering stock, chopping feed, churning, sawing wood, running machinery for manufacturing or other purposes. These powers are complete in every detail, and possess every improvement and advantage that can be combined in such machines.

— Write for Circulars and Price List. —

Cutaway

In Orchard, Field
or Vineyard, It
Beats the
World.

Burge & Donahoo Co., Sole Agents,

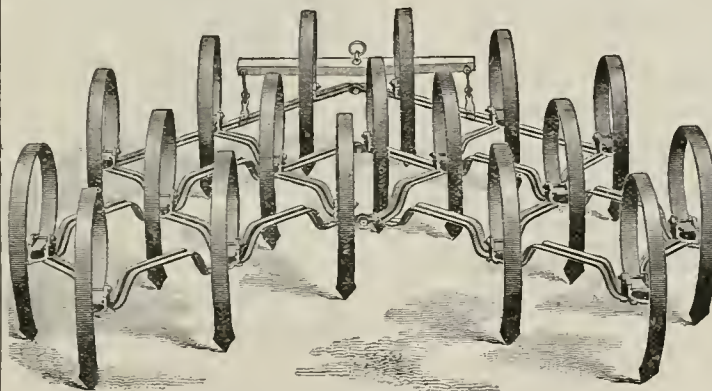
121 MARKET ST. AND 7 AND 9 MAIN ST.,

SEND FOR CIRCULARS.

SAN FRANCISCO.

CLARK'S

HARROW.

THE LATEST IN HARROWS.**THE "STEVENS"****All Steel Spring Tooth Harrow,**

For Grain, Orchard and Vineyard Work.

WITH OR WITHOUT STEERING RUDDER.

Combining new features which make it superior to and different from any other in the market. Seven sizes, cutting from 4 ft. 8 in. to 8 ft. It can be coupled together when wider cut is needed for grain.

POINTS OF EXCELLENCE.

It is hinged in center, which admits its adapting itself to any formation of ground. The frame is arched behind teeth, which prevents clogging. It is suitable for gravel, loam or adobe soil. The teeth are secured on top of frame by malleable iron holders, which are simplicity itself. The Rudder enables driver to guide it close to trees or vines without danger of striking them.

No Wood, but Wholly Steel, Making It Perfectly Indestructible.**Prices Less Than The Cheap Wood Frame Harrows.**

Send for Descriptive Cut and Price List. Address

D. M. Osborne & Co.,

Bluxome Street,

San Francisco, Ca

STENCILS,

— AND —

Brass Box - Brands.**A. E. RIDLEY & CO.,**
323 Front Street, San Francisco.**Aggregate Assets \$16,000,000.**

London Assurance Corporation of London

(Established by Royal Charter 1720.)

Northern Assurance Company of London

(Established 1836.)

Queen Insurance Company of Liverpool

(Established 1857.)

Connecticut Fire Insurance Company of

Hartford, Conn.

ROBERT DICKSON, Manager,**S. E. cor. California and Montgomery Sts**

Safe Deposit Building

**Department of the Pacific States
and Territories.****The City of London Fire Ins. Co.,**

Capital - - - \$10,000,000

Cash Assets in the United States,

\$746,186.00**Scottish Union and National****Insurance Company**

Capital, - - - \$30,000,000

Cash Assets, - - - \$16,407,072.46

420 California St., San Francisco.

W. J. CALLINGHAN, General Agent.

The First National Bank,

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DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 11.

SAN FRANCISCO, FEBRUARY 8, 1890.

PRICE 15 CENTS

THE BRANDY INDUSTRY.

**JULIUS P. SMITH PREDICTS A
BRIGHT FUTURE FOR IT.**

**He Says There is a Demand For
2,000,000 Gallons and an
available Market in
Europe.**

Julius P. Smith, proprietor of the noted Olivina Vineyard, of Livermore, recently made an extensive trip throughout the east and west for the purpose of obtaining personal information regarding the condition of the wine and brandy market. He returns fully convinced that our wines are making good headway throughout the country, but his experience convinces him that the future of California's brandies is even brighter than that of her wines.

"I made it a part of my business," said he to a representative of the *MERCHANT*, "to investigate the brandy market in the east and the results of that investigation have led me to the belief that there is an excellent outlook for the brandy industry of this State. I have many reasons for expressing this opinion. In the first place I found that the 1886 and 1887 brandies have been consumed and cut no further figure in the market, and that there is a great deal of inquiry for 1888 goods. So you see there is practically no brandy available for immediate consumption and we have only the 1889 and 1889 goods now in bond to look to. Of course there are some lots of older brandies, but they are in the hands of people who are holding them for better prices and they will get them for there is a considerably augmented demand for the brandies produced in this State. From my observations in the large eastern cities and in Chicago, St Paul, Minneapolis and other sections of the northwest, I believe there is a fair market for 2,000,000 gallons of California brandy, as against the 1,000,000 gallons estimated to have been distilled during the season of 1889.

"As with our wines, we are also making better brandy than we used to, and the present situation in the brandy market should encourage the production of a higher class of goods. The facts that came under my observation during my visit to France a few years ago convinced me that there is an unlimited market for our brandies in Europe if we will only produce a high grade distillate. In the Cognac district the vineyards have been almost entirely destroyed by the phylloxera, and while the supply of good brandy has been reduced to a minimum the demand remains the same, and in order to meet it, sophistication has to be resorted to. It can therefore, readily be seen that a good quality of pure brandy is at a premium not only in France but in Europe and England.

"The brandy distillers of California need to devote more attention to the distillation of a better grade of brandy than has been heretofore done. A plan which I am following and one which I think it would be well for the distillers of the State to adopt, is the making of a few hundred gallons of brandy from the finest and most delicate types of wine. There is no question but that a distillate of this kind when properly aged would command a remunerative price, and I am confident that if our brandy makers would graft their vineyards to the Folle Blanche grape and employ the proper skill and appliances, they could produce a first class quality of Cognac brandy. Let them distill less from pomace and poor wines and more from the best product of their vine and it will not take long to establish an unlimited market for California brandy. The conditions for doing this are favorable and there is no reason why it should not be done."

THE VIRTUES OF GOOD WINE.

The following estimate of the virtues of good wine is by the great chemist Baron Von Liebig, and was obtained by Capt. Gustav Niebaum during his last trip to Europe:

"As a means for reviving the vital powers when exhausted, of stimulating and quickening them when the pressure of sad days needs to be overcome; of correcting and equalizing maladjustments of nutrition and other disturbances of the organism, and as a protector against temporary disturbance under the stress of inorganic nature, wine is not excelled by any product either of nature or of art."

A STATE BLOODSUCKER.

**SHARP COMMENT ON THE STATE
AGRICULTURAL COLLEGE.**

**The Press on Useless Expenditure of
Public Money, and the Viticultural
Plague Spot—Pointers for
the Regents.**

The article in the last issue of this journal exposing the worthlessness of that department of the State University known as the Agricultural College, has drawn the attention of the daily press to the imposition that is being practiced on the public by a lot of salary grabbers, who abstract a fleshy income from the University Treasury, and render no adequate return to the public in the shape of services. Of all the institutions that derive their support from the public purse, there is not one in the State that is so open to criticism and so ripe for reform as this Agricultural College.

Further investigation has shown that there are but two regular students of this alleged college, and the other three are outsiders who go there occasionally to listen to a lecture on "practical agriculture" by a man who does not know the rudiments of the art, and who, as editor of an agricultural paper in this city, has to rely upon his granger subscribers for the simplest answers propounded by correspondents. For services of this high order of merit and for "professional" brains equally valuable the State pays in salary alone the considerable sum of \$11,980 per year, to say nothing of the thousands of dollars expended "incidentally."

We recognize the fact that the Agricultural College cannot be abolished by the Board of Regents, but it is the duty of that honorable body to take the necessary steps to stop the scandalous and useless squandering of public funds that is now going on. The situation in a nut-shell at present is this:

There are nine instructors, assistants, etc., of the Agricultural College.

There are two regular and three special students of the Agricultural College.

Query: Does it require nine instructors, assistants, etc., to teach agriculture to these two regular and three special students, and is it good public policy for a State institution to maintain a viticultural station in which a deadly vine pest is propagated, in order that it may go forth and spread devastation among the vineyards of the adjoining country?

With these facts before him, we do not see how an honest Regent can refrain from demanding that there be a reduction of useless expenses for salaries, and that the viticultural plague spot be wiped out of existence.

The San Francisco *Post*, in referring to the matter, says:

"Recently statements have appeared attacking the Agricultural College, of which Hilgard is the head. It was shown that the college has but six students—three Americans, who are said to have taken the course to escape study, and three Mexicans. It was also shown that the college costs the State over \$30,000 a year to maintain. These statements have greatly incensed Professor Hilgard and his friends, who assert, though wrongfully, that Wetmore is at the bottom of the attack. It is said Hilgard has influenced Mr. Wickson, his lecturer, to change the place of the next horticultural convention from Platt's Hall—which would cost the State nothing additional—to Irving Hall, which has been secured at a round expense. The Wetmore party is angry at this turn, and the end of the row is yet to come.

The State authorities may watch the progress of the dispute with considerable advantage. The charge is made and not denied that the College of Agriculture has but six students and expends \$30,000 a year for their education, including the salaries of nine or ten professors, lecturers and other attaches. This may be a sound educational policy, but the mass of the people of this State will not easily be convinced of the fact. A Horticultural Commission which permits its expenses to be increased in consequence of a personal dispute might receive attention with distinct advantage to the State Treasury."

(Continued on Page 13.)

EXPORTS AND IMPORTS.

WHAT THE CUSTOM HOUSE RECORDS SHOW FOR 1889.

General Increase of Exports and Variations in the Import Trade—Growth of Champagne Importations

These figures showing the exports of wines and liquors to foreign ports and imports of the same by sea for the year 1889, were taken from the records in the Auditor's Department of the San Francisco Custom House. The most striking features of these statistics are the increase in the exportations of brandy from 19,718 gallons in 1888, to 47,693 gallons in 1889; of brandy in bond, from 5632 gallons in 1888, to 28,410 gallons in 1889; of malt liquors in casks, from 7237 gallons in 1888, to 56,846 gallons in 1889, and of malt liquors in bottles, from 119,355 dozen in 1888, to 156,011 dozen in 1889.

The champagne imports show a healthy growth, the increase being nearly 2000 cases, viz—22,108 cases in 1889, against 20,145 cases in 1888.

The import figures of still wines in casks and cases are particularly suggestive, indicating as they do an increased consumption of native wines on this coast.

The importations of brandy, whisky and spirits materially increased while those of malt liquors in wood were practically unchanged and the same in bottles dropped from 223,378 dozen in 1888 to 74,693 dozen in 1889. The figures in detail are as follows:

EXPORTS.

WINE EXPORTED IN CASES.

	Gallons.	Value.
January.....	31,240	\$20,724
February.....	23,660	16,933
March.....	29,611	13,827
April.....	16,661	11,210
May.....	23,266	14,078
June.....	25,542	17,794
July.....	19,926	14,043
August.....	32,873	17,037
September.....	21,047	13,371
October.....	26,762	15,020
November.....	40,295	21,573
December.....	22,359	14,743

Total.....312,442 \$190,355
In 1888.....297,675 183,486

WINE EXPORTED IN CASES.

	Gallons.	Value.
January.....	513	\$2,109
February.....	572	2,609
March.....	341	1,244
April.....	411	1,799
May.....	499	2,257
June.....	380	1,512
July.....	436	1,701
August.....	307	1,223
September.....	292	1,286
October.....	416	1,643
November.....	973	2,265
December.....	787	3,459

Total.....5,957 \$23,110
In 1888.....5,087 21,852

EXPORTS OF BRANDY.

	Gallons.	Value.
January.....	151	\$293
February.....	373	578
March.....	47	100
April.....	192	148
May.....	31,035	18,830
June.....	3,424	2,291
July.....	137	372
August.....	152	284
September.....	60	90
October.....	251	273
November.....	11,772	11,210
December.....	98	218

Total.....47,693 \$33,687
In 1888.....19,718 13,549

BRANDY IN BOND.

The exports of brandy in bond for the year 1889, amounted to 28,410 gallons, valued at \$19,010, as compared with 5632 gallons in 1888, valued at \$6488.

BOURBON WHISKY EXPORTED.

	Gallons.	Value.
January.....	1,756	\$4,022
February.....	1,416	3,175
March.....	887	1,695
April.....	568	1,383
May.....	2,055	4,431
June.....	374	1,289
July.....	1,260	2,865
August.....	1,397	3,705
September.....	1,645	3,908
October.....	1,511	3,668
November.....	576	1,533
December.....	1,905	3,029

Total.....14,160 \$34,923
In 1888.....13,494 32,070

DRAWBACK WHISKY.

The exports of "drawback whisky" for the year 1889 aggregated 7114 gallons, valued at \$12,522, against 5099 gallons in 1888, valued at \$11,465.

MALT LIQUORS EXPORTED IN CASES.

	Gallons.	Value.
January.....	5,544	\$1,593
February.....	4,600	1,617
March.....	3,940	1,197
April.....	3,307	1,202
May.....	5,880	1,991
June.....	4,055	1,196
July.....	5,570	1,856
August.....	8,135	2,600
September.....	2,045	550
October.....	2,760	846
November.....	7,930	2,116
December.....	4,080	1,225

Total.....56,846 \$17,989
In 1888.....7,237 2,285

MALT LIQUORS EXPORTED IN BOTTLES.

	Dozen.	Value.
January.....	16,570	\$18,574
February.....	12,767	14,353
March.....	10,321	11,648
April.....	8,006	8,711
May.....	13,633	14,395
June.....	13,004	14,298
July.....	14,102	15,201
August.....	6,292	6,750
September.....	13,450	14,770
October.....	14,922	16,381
November.....	19,368	21,255
December.....	13,570	14,783

Total.....156,011 \$171,119
In 1888.....119,355 136,401

IMPORTS.

CHAMPAGNE.

	Cases.	Value.
January.....	1,632	\$23,236
February.....	995	12,721
March.....	160	1,089
April.....	1,443	18,485
May.....	1,837	25,677
June.....	1,510	22,100
July.....	2,628	33,404
August.....	3,248	49,781
September.....	1,439	21,155
October.....	3,250	45,372
November.....
December.....	2,964	37,781

Total.....22,108 \$290,801
In 1888.....20,145 274,922

STILL WINES IN CASES.

	Dozen.	Value.
January.....	409	\$1,731
February.....	2,767	11,416
March.....	1,212	4,692
April.....	1,971	6,732
May.....	2,580	9,499
June.....	200	599
July.....	2,378	8,312
August.....	2,768	1,066
September.....	572	2,003
October.....	7,586	6,129
November.....	240	1,911
December.....	7,165	22,064

Total.....29,848 \$75,684
In 1888.....17,078 73,042

STILL WINES IN CASES.

	Gallons.	Value.
January.....	3,441	\$2,484
February.....	17,557	14,661
March.....	3,629	3,109
April.....	9,240	6,427
May.....	10,494	7,625
June.....	132	157
July.....	12,339	8,027
August.....	6,798	5,567
September.....	1,064	559
October.....	17,136	9,996
November.....	5,660	4,691
December.....	4,761	2,936

Total.....92,253 \$66,239
In 1888.....116,122 75,350

BRANDY.

	Gallons.	Value.
January.....	3,369	\$7,259
February.....	4,024	7,694
March.....	1,516	5,081
April.....	5,679	13,667
May.....	1,665	3,630
June.....	740	1,574
July.....	4,411	10,687
August.....	4,390	9,332
September.....	513	2,002
October.....	1,734	4,889
November.....	526	1,005
December.....	4,405	7,695

Total.....32,972 \$73,575
In 1888.....29,494 68,744

WHISKY AND ALL SPIRITS.

	Gallons.	Value.
January.....	2,877	3,395
February.....	27,489	17,391
March.....	10,077	6,524
April.....	12,516	7,431
May.....	18,823	9,591
June.....	5,475	2,342
July.....	18,997	13,802
August.....	24,089	10,645
September.....	5,600	1,929
October.....	15,528	11,342
November.....	9,396	4,316
December.....	14,220	12,120

Total.....165,067 \$100,830
In 1888.....213,560 129,335

MALT LIQUORS IN BOTTLES.

	Dozen.	Value.
January.....	3,764	\$2,379
February.....	1,400	488
March.....	7,054	5,320
April.....	11,765	7,557
May.....	8,968	6,306
June.....	27	13
July.....	6,012	3,782
August.....	9,883	6,301
September.....
October.....	7,501	5,043
November.....	7,515	5,594
December.....	10,777	9,828

Total.....74,696 \$52,611
In 1888.....223,387 168,939

MALT LIQUORS IN WOOD.

	Gallons.	Value.
January.....	1,431	638
February.....	13,433	9,310
March.....	600	170
April.....	2,510	889
May.....	1,500	615
June.....
July.....	1,003	1,033
August.....	2,760	1,179
September.....
October.....	600	220
November.....
December.....	900	385

Total.....24,737 \$14,375
In 1888.....21,179 8,650

A PAINFUL FACT.

We can boldly, sorrowfully, but most truthfully assert that nine-tenths of the men engaged in the liquor trade, either as manufacturers, wholesalers or retailers, do not appreciate, nay, do not comprehend the services which the papers devote to the interests of the liquor traffic, not as trade circulars, but as anti-prohibition advocates, render to them in their business.—*The Champion.*

LIVE OAK DISTILLERY CASE.

The Peculiar Methods of a Local Firm.

Judge Reardon has rendered a decision in the suit of Charles J. Boskowitz and J. Leroy Nickel.

Nickel is the agent in this city of the Live Oak Distillery Company, and Boskowitz claimed to be a partner in the agency. He had been drumming for the sale of the liquors, and aside from his commissions on the sales he used for an accounting as a full partner with Nickel.

During the trial of the case it came out in evidence that Nickel had several agents in the field selling liquor for him, and each one represented a different brand, but it seems it was all drawn out of the same barrel.

In his decision Judge Reardon says: "For convenience and to obtain a sort of thauastrophe glamor for the business, each of the travelers was to sell his liquors under a different name—the Freestone, the Amazonian and so on to the number of six—apparently different firms or corporations, all drawing their liquors, like Mephistopheles in Auerbach's cellar, from one tap—namely the Live Oak Distillery—although the merchandise offered was garnished with labels and trade names to suit the fancy of the traveler and his customers.

It was in evidence that customers were found who discovered the quality of the product of the Live Oak still to be far superior under one label to what it was under another."

After reviewing the testimony which showed the agreement which Boskowitz had entered into with Nickel, the Court concludes:

"The claim by Boskowitz that when Nickel agreed to provide funds that that agreement premised a provision without interest is a rational interpretation of the contract, but when we find that a settlement was acquiesced in by Boskowitz, which superseded the letter of the agreement by an executed oral agreement not so advantageous to the commercial travelers, it is too late to remedy the matter in court.

"Judgment should therefore be for plaintiff for the undisputed balance due him and to ascertain that a reference may be necessary. It is therefore ordered."

THE SAME OLD STORY.

Young's winery and distillery of Santa Ana, which was seized some time since on a trumped-up charge that the proprietor had been illegally distilling liquors, has been released and will be run as usual. It is now in order for George Young to enter a suit for damages against the meddlesome agent who entered information against him and caused him so much trouble. The facts of the case show quite conclusively that the seizure was unjust, unwarranted and without precedent. The distillery has been closed during the entire distilling season, and the owner has suffered a loss for which he ought to be able to obtain some reimbursement.

DON'T BUY A PIANO, ORGAN OR ANY other Musical Instrument without first writing to or visiting Kohler & Chass, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installments. This is an old reliable firm that has a good edge reputation made by honest dealing, and always guaranteeing satisfaction.

FABRICATED FRENCH WINES.

Their Enormous Quantity and Deleterious Effects on Drinkers.

The ravages of that great vice pest, the phylloxera, continues with unabated force in the principal wine growing countries of Europe. So disastrous and widespread have been its effects that the annual production of the "pure juice of the grape" on the continent has been decreased by more than one-half. Since the pest made its first appearance in France a quarter of a century ago, more than two-thirds of the oldest and best vineyards in that country have been wholly or in part destroyed. All efforts to exterminate or check, or even to localize the disease by chemical disinfectants, isolation, or submerging, have equally failed. The offer of a reward of half a million of francs by the French Government for any demonstrably genuine antidote or cure has not produced a remedy, notwithstanding that the matter has for years been engaging the active attention of the highest authorities on viticulture, and been made the subject of elaborate and protracted chemical experiments by some savants. Yet, despite this wholesale destruction of the vine, and the failure of all efforts to arrest it, the consumption of reputed French grown wines has not decreased but, on the contrary, has shown a marked increase within recent years. It has been estimated that Britain and America alone consume enough French brands to exhaust the annual vendemial harvest of *La Belle France*. Hence it follows that both abroad and in France itself an enormous quantity of chemically fabricated wines is consumed every year. A common saying in France to-day is: *Ce n'est que les étrangers qui boivent le bon vin Français les Français eux-mêmes n'avalent que les eaux minérales*. (It is only the foreigners who drink good French wine; Frenchmen themselves have to swallow mineral waters.) That there is a deal of truth in this is shown by the fact that the best brands of wine are reserved for the cellars of the rich at home or for exportation.

What the common people and even the well-to-do *bourgeoisie*, drink the most part of the time does not all come from the vineyard. Much of it, if not the greater portion of it, comes from the laboratories of Marseilles, Cotte, Perpignan, and other places in the south of France where the concoctions of chemical wines is a great and profitable, and, therefore, a constantly and growing industry. France is a great importer of the heavy, crude wines of Spain, Portugal, Turkey, Asia Minor, Greece and the Greek Archipelago, besides which she imports from most of those countries enormous quantities of dried grapes. In 1875 she imported no less than 8,233,000 kilogrammes of dried grapes from Greece and the Levant alone. In 1887, the quantity was 100,000,000 kilos. Now, it is estimated that 100 kilogrammes of dried grapes soaked in warm water until fermentation begins will produce from ten to twelve hectolitres of raisin wine, which with additions of coloring matter, glucose, and coarse alcohol, made from figs, dates, etc., become a cheap, but at the same time, a most intoxicating and deleterious substitute for good wine. The hundred million kilos of dried grapes imported in 1887 would, therefore produce from 10,000,000 to 12,000,000 hectolitres of this wine, which is known as *piquet*, a quantity equal to half the entire native wine product of France

for that year, which is, comparatively speaking, so cheap, and has imparted to it by chemical process so popular a gout, that it successfully competes with the genuine native grown article, the market price of which, notwithstanding its relative scarcity is seriously reduced.

It is to the wholesale consumption of this *vin de fabrique*, or chemical concoction, that the increase of inebriety among the French industrial classes is mainly attributed. Formerly intoxication was an uncommon vice with the French; but statistics have forced those who have investigated the matter to the conclusion that the growth of inebriety in France is chiefly due to the consumption of *piquet*, because its growth has been in almost exact ratio with the consumption of such compounds which, according to the highest medical authorities poison the appetite, enervate the physique and degrade the morale of its habitual consumers. The question of controlling and restricting the manufacture of such compounds has more than once been brought under the notice of the Government in the *Chambre des Députés*; but for years French Governments have been so busy in trying to save themselves from their political foes and rivals that they have had but little time and still less inclination to seriously concern themselves about the social salvation of its people. It is generally admitted that the only way to grapple with this growing national vice is by giving Frenchmen a wholesome cheap wine. They have been a wine drinking people *par excellence* for centuries; and the history of reform in all parts of the world shows that the habits and customs of ages, good or bad, are not to be abolished, either arbitrarily or voluntarily, in so many days or weeks. The Frenchman does not take kindly to beer or tea. If he cannot get good wine he will drink bad, as experience shows. Still it must be admitted that successive French Governments have not been altogether supine in the matter of checking or stamping out the vice disease, hence in addition to encouraging experiments tending toward that end, by offering princely rewards for the discovery of a remedy, they have dispatched commissions of experts into other countries, including America, to investigate the subject *au fond*. As already mentioned, very extensive experiments have been made to ascertain the origin and nature of the phylloxera pest, with a view to the adoption of some system for protecting the vine against its infection, or of stamping it out on its first appearance. But hitherto all these efforts have proved unavailing. It was thought at one time that grafting with the American vine would turn out to be a sovereign remedy; but this has not proved to be entirely successful.

A KINGDOM GONE INTO THE SALOON BUSINESS.

The Government of Hungary has gone into the saloon business on a wholesale scale. Certain rights to retail wines and spirits formerly possessed by landowners and consumers have been purchased by the State for a sum of about 80,000,000 florins. Under this arrangement the State becomes landlord of 10,000 houses and inns scattered up and down the country. A number of these will be closed, the buildings being utilized for public schools. Others will be re-let, and carried on under the control of the State. This arrangement has been decided as an example of State socialism, and certainly it bears that look on the face of it.—*Wine and Spirit Gazette*.

NEW YORK WINES.

A Correspondent Grows Enthusiastic Over Their Future.

The development of the wine and champagne industry in the State of New York, and especially in the section of Hammondsport and on the Lake Kenka, is but comparatively little known. This can be attributed mainly to the prejudice against which the grape growers and wine manufacturers in the territory have had heretofore to contend against. The fact that from Hammondsport alone a quantity amounting to about 800,000 gallons annually is distributed, shows conclusively that this old time prejudice is rapidly disappearing, and the time would not seem to be far distant when the products of this naturally favored district will be as much sought for abroad as those produced in Germany and France. The climate and the condition of the soil are alike favorable to the production of as fine a grape as can be grown even upon the banks of the Rhine or Moselle. Delaware and Catawba grapes contain in the average more essential extracts than many of the native grapes of the Rhine district, and are therefore eminently adaptable to produce at least as fine and palatable a grade of wine as any among the more celebrated vineyards of Europe.

While it is not quite fifty years since the first experiments were ventured upon to produce a wine designed for family use almost exclusively, there are at present under cultivation in the Kenka district no less than from 25,000 to 30,000 acres of land under viticulture, and if the same progress should continue the yield here alone, not counting other points in New York on the Hudson and Lake Erie, where wine is known to be largely manufactured, will far exceed the yield of wines grown along the Rhine. The over-production of grapes has led many of the New York viticulturists, about thirty years ago, to form a sort of combination and to found, for the first time in the history and developments, suitable cellars for the reception and storage of the products of their vineyards. This step proved so successful that to-day at this point alone about 1,500,000 gallons of wine are held constantly in stock by local firms. The testimony of both German and French connoisseurs as to the qualities of the wines produced in this district, proves that as fine table and dessert wines, as well as delicate and aromatic champagnes, can be produced here as in any other favored locality in the world, and imported products are already being in a measure superseded by wines produced and manufactured in this district.

The old idea that sparkling and effervescent wines could only be produced in the French province of Champagne can be held alone by those who are not aware that in Switzerland in the year 1530 sparkling wines had already been made, whilst in France such wines have only been introduced since the end of the last century. We have already at our disposal a plentitude and variety of grapes from which to make a selection for the production of as fine a champagne as is made in France or elsewhere, and moreover, as most of our employees, both wine makers and superintendents, are either German or French, and to the business born, we are enabled to turn all the advantages of which we are in possession to the best practical account. Our sweet wines, such as Port and Sherry, can, if properly and carefully aged,

compare favorably with the best grades of Spanish and Oporto wines. Ives, Seedling and Oporto's are particularly adaptable for the production of a high-class grade of claret fully equal in character to the French clarets. Catawba grapes, it is well-known, produce a richer aroma and flavor than the finest brands of Rhine wine. They contain more saccharine and essential extracts than even Johannisberger. Chemical experiments upon the wine properties of the grapes in question show the following results.

	Dry Catawba, 1885.	Johannisberger, 1885.
Saccharine.....	5.07	4.21
Alcohol.....	11.66	9.20
Acid.....	0.68	0.60
Organic matter....	0.22	0.17

The above comparison proves conclusively that Catawba, although somewhat more acidulous, possesses, nevertheless, more alcohol and nutrient matter, hence affording more elements for aging than Johannisberger. The only drawback at present existing among wine producers arises from the fact that, stimulated by the success of the past few years, they have over-taxed their facilities; but a few good crops will, no doubt, equalize this condition of things. An inviting field is no doubt offered by this trade to foreign capitalists to make a safe and profitable investment of capital, which would enable us to elevate the industry to even a higher plane than that enjoyed by any wine industry in any other part of the world.—*J. M. in Criterion*.

A CHEERFUL VIEW.

The year just closed has marked the beginning of an era of prosperity such as the wine and spirit trade has not seen for nearly a decade. A uniform improvement in business continued from the beginning to the end of the year, checkered only by the lulls and retrograde motions common to all large forward movements of trade.

A part of the good result was produced in our business by the wise conservatism of our manufacturers in 1888, but the main cause of the good year is the magnificent condition of the country. The crops were in the aggregate and almost without exception, the largest we have ever raised; the foreign commerce of the country was the largest on record, although the exports of domestic merchandise have previously been exceeded. The condition of affairs in agriculture, manufactures and internal commerce has been so favorable that large quantities of foreign capital have been attracted here and have found employment at rates that, to judge from the market quotations of the various enterprises that have been taken up, are entirely satisfactory to the foreign investor. As the question of these investments is of great immediate interest, and as it constitutes one of the features of the year, we may go a little out of the way to say that the movement being a spontaneous one, and evidently covering all remunerative investments, is founded on a sound economic principle. In order to supply and keep in order the immense plants and stocks of raw materials that are necessary to bring down the cost of production to the limits demanded by recent progress, whilst at the same time keeping up the price of labor to the standard at which it has been found possible to fix it, demands the employment of large aggregations of capital. It is quite within the limits of possibility that we are only on the threshold of this movement.—*Benfort's*.

WHERE FINE LIQUORS ARE MADE.

The Cincinnati *Inquirer*, of a recent date devotes a column to the description of the immense establishment of Rheinstrom Bros., of Cincinnati, distillers and manufacturers of every variety of fine liquors. The article is very complimentary to the firm and the following extracts will be of interest to the readers of the MERCHANT:

"The statement that Cincinnati had the largest houses of the kind in the country may have been misunderstood. While there is a large amount of the imitation produced here, still there are in the city establishments which do a strictly legitimate trade and manufacture liquors in the same way in which the imported is made. In other words, they import the raw material and from it produce the liquors by the same processes followed by the foreign manufacturers. Their articles are identical with the imported brands, for both are made in the very same way.

The most extensive of these establishments is that of Rheinstrom Bros., who occupy the five story structure running from 54 to 62 East Third street. It is a firm of many years standing and their liquors have become a standard throughout America. It should be borne in mind that their system of manufacture is very different from the mixing of oils and essences with alcoholic spirits as described in the exposé. They obtain the roots, herbs and whatever may be termed the raw material, from the same places that the manufacturers of the imported do. They are equally skillful and experienced in distilling the liquors, and their brands are considered superior to the European. The results are due to their extensive and superb plant, and the advantages developing from long experience and countless experiments. In is also an admitted fact that the spirits they use are far purer and better than those obtainable in Europe. This is one great advantage which would of itself determine the superiority of their product. The Rheinstrom brands may be said to go to every part of the world. There is no other firm in this country whose business even nearly approaches theirs in magnitude. Very different from the houses dealing in the bogus, they invite inspection of their establishment and take pleasure in showing customers and visitors through its various departments and explaining its most interesting details. The different members of the firm have been in the business from fifteen to thirty years, and some of the employees in charge of the important departments have been with them almost as long. The establishment is under the supervision of the government which has an office on the first floor, and two gangers constantly in charge."

In referring to the recent exposé of the now notorious Globe Company of that city, Mr. I. Rheinstrom said to a reporter:

"We felt a little sore over the *Enquirer's* article," he said, "as it did not go further and tell about the makers of genuine goods in this city. It was calculated to leave some doubt in the public mind for there is an immense business done here in straight goods as well as in the chemically prepared. The allusion to the largest house might also be taken by some to apply to our firm, which is recognized as doing the most extensive business in the country in the manufacture of fine liquors. The distinction should be plainly drawn between houses like ours, which distill the liquor from the raw material, and those concerns

which merely put the oils and essences into spirits. There is no mystery about our place.

NOTHING UNDER COVER.

We are always pleased to show visitors through so they may see what we really do. We claim that the American goods, as we make them, are, in fact, superior to the imported, and we are prepared to demonstrate it. The raw material is the same in both cases. The spirits here are much superior to the potato alcohol used abroad, and our machinery cannot be surpassed anywhere. We have men of long experience in charge of every detail, and necessarily they exercise the greatest care for on the quality of the product depends the good name of the firm. Our plant is extensive and complete in every particular."

A description of the big plant, process of manufacture and materials used then follows, showing that the firm employs from ninety to one hundred hands in its establishment and that it has all the facilities for turning out fine goods and standard brands and then bottling the goods for the consumer. These goods are never tampered with nor their quality in the slightest degree deteriorated.

Among the articles which the house may be said to make a specialty of are blackberry brandy, wild cherry bounce, stomach bitters, knammel, anisette, curacao, maraschino, chocolate liqueur, raspberry liqueur, peppermint liqueur, Jamaica ginger, absinthe, chartreuse and orange liqueur. In getting the delicate flavors necessary in some of these beverages the distilling pipes run to the top story so that the thinnest vapor may be secured and then condensed.

The trade will find the advertisement of Messrs. Rheinstrom Bros., on another page of the MERCHANT.

A LONE VIGNERON.

The Solitary Place at Which English Wine is Made.

Being lately at Cardiff, writes a correspondent, I had the opportunity of visiting the only British vineyard from which wine is annually made. It consists of three or four acres of ground just below the feudal chateau of the Marquis of Bute, known as Castle Coch, one of the most extravagant restorations ever accomplished, the expense of which has been variously estimated at from 50,000 to 80,000 pounds sterling. As a result of all this money the massive turret of the chateau rises from among the woods that overlook the valley of the river Taff, and where from their base the land falls away in a rapid slope toward the southeast two fields beneath the wood have been converted into the semblance of a French vineyard. Indeed, chateau and vineyard would not seem out of place on the banks of the Loire.

This year the vines are in magnificent leaf and luxuriantly cover the stakes about three feet high to which they are attached, their color contrasting finely with the red soil. The bunches of grapes, however, are few and far between, and on September 13th, I could find few berries which had begun to color. The vintage this year will therefore be a failure, notwithstanding the favorable summer which has been experienced, the reason given being that the very bad season of 1888 prevented the wood from ripening. Next year, it is hoped, may be as good as the jubilee vintage of 1887, when no less than nine hogsheads of wine were produced from three acres.

The wine from the vintage of the previous year—what I tasted was of 1881—is light in color and decidedly powerful in quality. It is agreeable to the palate, being rather sweet and would doubtless please in small glasses as a liquor, from the interest which would be connected with experience of tasting a bona fide British wine.—*Pall Mall Gazette*.

A. MALPAS, Manager.

H. A. MERRIAM, Superintendent.

LOS GATOS & SARATOGA WINE CO.

.....PRODUCERS OF.....

CHOICE WINES AND BRANDIES.

Muscato, Hock, Angelica, Sauterne, Royal Nectar, Old Port, Zinfandel, Cutedel, Sherry, Riesling.

FROM FOOTHILL VINEYARDS.

VINEYARDS AND CELLARS:

Los Gatos and Saratoga, Santa Clara Co., Cal.

BRANCH OFFICE:

3 Golden Gate Avenue, San Francisco, Cal.

KOHLER & VAN BERGEN,

CALIFORNIA WINES

AND BRANDIES.

MAIN OFFICE AND VAULTS:

661 to 671 THIRD STREET.

BRANCH:

417 and 419 MONTGOMERY ST.

SAN FRANCISCO.



WINERY AND DISTILLERY:
SACRAMENTO, CALIFORNIA,
And Larkmead, Napa County, Cal.

EASTERN BRANCH:

42 MURRAY STREET,
NEW YORK.

A. WERNER & CO., New York.



SPARKLING WINES

ONLY.

GEORGE WEST & SON,
EL PINAL VINEYARD.

— ESTABLISHED 1852. —

California Wines and Brandies.

Wine Vaults, El Pinal, Stockton, Cal.

SONOMA WINE AND BRANDY CO.,
No. 1 Front St., New York.

W. Y. GRAY & CO.
252 Market St., San Francisco.

KUHLS, SCHWARKE & CO.

WHOLESALE WINE AND LIQUOR MERCHANTS,

— California Wines and Brandies. —

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123-129 SUTTER STREET,
CORNER KEARNY ST.,

SAN FRANCISCO, CAL.

CRANE, HASTINGS & CO.

IMPORTERS AND WHOLESALE

Liquor and Wine Merchants

Chico Old Cabinet Ky. Bourbon, O K Kentucky Bourbon A A, Copper Distilled C V Ky. Bourbon

316 SACRAMENTO STREET, - SAN FRANCISCO.



I. DE TURK, WINES AND BRANDIES,

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ANGELICA,
ZINFANDEL,
HOCK,
PORT,
TOKAY,

CLARET,
SAUTERNE,
SHERRY,
MUSCAT,
RIESLING,
CUTEDEL:

VINEYARDS AND CELLARS:

Santa Rosa, Sonoma County, Cal.

BRANCH:

212 Sacramento St., San Francisco, Cal.

C. M. MANN, Manager.

New York Office. - - - 22-24 Monroe Street.

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T. KINGSTON.

Harris, Kingston & Co.,

WINE GROWERS AND DISTILLERS, and

Dealers in PURE CALIFORNIA WINES & BRANDIES,



VINEYARDS & CELLARS:

Rutherford,

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VAULTS:

Nos. 123-127 Eddy Street,

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J. Gundlach

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KOHLER & FROHLING,

PIONEER WINE HOUSE,

— ESTABLISHED 1864. —

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Vineyards in Los Angeles County, Sonoma County,
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41-45 BROADWAY STREET, - - - - - NEW YORK.

ALFRED GREENEBAUM & CO.,

Shippers of California Wines,

51, 53, 55, 57, 59 and 61 First Street,

Union Foundry Block,

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699 Broadway cor. Fourth, New York City - - 29 31 River St., Chicago

Arpad Haraszthy & Co.

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Pure Sugar Coloring a Specialty.

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San Francisco.

S. LACHMAN & CO.,

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FINEST AND LARGEST STOCK, FULLY MATURED.

CALIFORNIA SHERRIES A SPECIALTY.

NEW YORK OFFICE, - - - - - 22-26 ELM STREET.

CALIFORNIA WINE GROWER'S UNION,

— PURE —

California Wines and Brandies

116 BATTERY STREET,

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O. CARPY & CO.,

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CALIFORNIA WINES AND BRANDIES.

516 & 517 SACRAMENTO ST., S. F.

Wine Vaults and Wineries at Napa City.

WM. MELCZER,

Jos. MELCZER

JOSEPH MELCZER & CO.

— Growers of and Dealers in Select —

California : Wines : and : Brandies,

504-506 Market Street, - - - - - San Francisco.

Proprietors Glen Ellen Wine Vaults.

LACHMAN & JACOBI,

California Wines and Brandies,

BRYANT AND SECOND STS.

SAN FRANCISCO.

IN THE OCCIDENT.

Successful Wine Growing in New South Wales.

Australia is rapidly coming to the front as a wine producing country. Perhaps no country on the face of the earth offers a wider expanse, a more fertile soil, and a more suitable climate for the production of wine than our own. The wine is in great demand in the markets of the world; and all that we require to place this country in the first rank among wine producing nations are enterprise and industry to develop our extensive resources. Vineyards, hundreds of acres in extent, and large wine cellars are now becoming the order of the day. Numbers of those have been described in our columns; and it is a noteworthy fact that the great majority of the most pushing and most skillful men in the business are native-born Australians. Of these the subject of our illustration, Mr. W. C. Green, proprietor of the Allandale Wine Cellars and vineyards is a good example; and he occupies a leading position as a wine maker and vine grower. Mr. Green is the son of a lauded proprietor and capitalist in the Hunter river district, who died lately, and was as well known for his kindness of disposition and charity as for his worldly possessions. Mr. W. C. Green is a native of West Maitland and was educated in the grammar school of that city. He entered the Joint Stock Bank in his native town, and owing to his diligence, he rose to the position of manager. This office he had to resign owing to his father having purchased the large and valuable estates of Windermere and Luskintyre, and requiring him to manage them for him. This was many years ago. Since that period Mr. Green has had a long experience in wine making and vine growing at the old premises at Harper's Hill.

About three years ago the construction of the present Allandale cellars was begun. These cellars are situated close to the railway station. They cover an area of about 12,000 feet, and the walls are of brick with an iron roof. The roof is lined with Gunnedah pine, and a space is left between the roof and the ceiling for the circulation of air for ventilation purposes. On the ridges of the roof raised ventilators run along, which still further improve the ventilation of the premises. The buildings have been erected on the most substantial principles. The wall plates, beams and girders are of twelve by thirteen inch squared ironback, and the uprights are of the same material twelve by twelve inches. Only Gunnedah pine is used for lining and ceiling, as it is known to be white ant proof. The cellars are situated on the side of a gentle hill, so that advantage can be taken of the ground, and labor saved in the handling of the grapes and wine. The wagons drive up near the platform of the stalker and crusher, which, as well as the presses, are driven by steam power. The stalker is a Fraser's patent, and is probably the best machine for the purpose, as it thoroughly separates the stalks from the fruit of the vine, and delivers the two products separately. From here the grapes are delivered to the presses which are seven in number, and are of a French pattern. From the presses the must finds its way by gravity to the fermenting vats. Indeed, so well situated and planned are the cellars in this respect that a great amount of labor is saved, as every transmission of must from the presses to the vats, or from the vats to the

casks, can be done by different lengths of hose. For conveying the wine from one cask to another improved pumps and hose are used. The cellars are exceedingly well supplied with water. The extensive roof forms a good catchment surface, from which water is conveyed and stored in three large circular brick tanks, containing about 100,000 gallons. From the tanks the water is pumped into tanks perched on the beams in the roofs of the various buildings. From these latter tanks a network of pipes commands the whole premises, so that the water is always available for cleansing purposes. Along the front of the presses there is an underground drain, whereby the water used for cleansing the presses may be run off without making any slop underfoot. It is found to be much more expeditious and thorough than the old method of rinsing by rolling the casks about.

In the cellars there are eighty 1100 gallon casks, forty 500 gallon casks and smaller ones too numerous to particularize, a large number being importations from the best German and French manufactories. Taken as a whole, the cellars are complete and furnished with all the most improved modern appliances. There is a large quantity of wine on hand chiefly from the vintages of '84 downward. Of port and sherry there are large quantities. An excellent champagne is made which finds great favor with lovers of that wine. A specialty of the Allandale cellars is the manufacture of sillery, a wine which Mr. Green finds is coming rapidly into favor. Dry wines form the bulk of those on hand, but many kinds of sweet wines are also made to suit the public taste. The best proof of the position the wines hold in the markets of the world is the great demand that has been created for them, and which has led Mr. Green to embark in his present extensive business. Mr. Green's wines have won over seventy first prize medals in London, Paris, Bordeaux, Amsterdam, Calcutta, Sydney, Adelaide, Brisbane, Maitland and other places.

In connection with the cellars there is an evaporator for the reduction of the must in wet seasons, so that the wines made in this establishment are uniform in character. The premises are still being enlarged, and when the buildings at present contemplated are completed, they will cover an area of one acre of land. In addition to the cellar buildings, a fine modern villa residence will be erected at a cost of £2000. The formation of the vineyards in connection with the cellars is an important feature of the enterprise. The old vineyard belonging to the family is at Harper's Hill, but new vineyards specially devoted to Mr. Green's most noted wines have been formed on what is known as the limestone formations of which there is an extensive area, stretching from the Allandale back to Cressnock and the neighborhood. Indeed, it is at present unknown what area of the country is covered by this formation, which has proved itself most suitable for the production of vines and fruit trees. We have gone to some trouble to ascertain the exact constituents of this soil from a sample taken from the subsoil of Mr. Green's vineyard. They are about as follows:

Free moisture.....	6.2
Organic matter:	
Clay and iron (iron extra).....	10.0
Lime.....	33.2
Magnesia.....	1.2
Insoluble matter (very fine).....	39.7
Silicious.....	9.7

Loss, including carbonic acid..... 100.0

One of the vineyards planted on the limestone country is close to Allandale, the other is at Pokolbin, eleven miles distant. The vines in the former vineyard are planted six by six feet apart each way, and are worked on the trellis plan. For planting, the soil was trenched by bullock teams nearly two feet deep, and has been worked well since planting. To begin with, it was a chocolate color, but pulverisation and mixing with the lime subsoil has rendered it a brown loam. It has a subsoil about twenty feet deep, of the light decomposed substance known as magnesian limestone, forming a warm, dry and porous plant bed. It is needless to say that the vines thrive to perfection in this class of soil, and give exceedingly large yields of wine. One variety of vines in the vineyard (Shepherd's Reising) yielded last season 1800 imperial gallons per acre, and the whole vineyard at the exceedingly high rate of between 800 and 900 gallons per acre. Hermitage is also a good vine for this locality, and yields well.

Mr. Green intends to extensively add to his vineyards. Last season he purchased grapes from sixteen local growers, and turned the product into wine at his establishment. The vintage season is a very busy time with him, and, large as is the capacity of his cellars, he finds that he can scarcely keep pace with the demand for his wines. His present stalker and crusher get through at the rate of about two and a half tons per hour. But this is not sufficient, and he intends shortly to erect another machine of similar power.—*Town and Country Journal, Sydney.*

WHAT IS THE ENGLISH SYNDICATE DOING?

The trade has its attention directed at the present moment towards the movements of the English syndicate which, under the management of Mr. N. Hofheimer and his able co-adjutor, Mr. Wallack, of New York, is essaying to secure the control of most of the Kentucky distilling interests. It has been reported that they have already obtained the option of seventeen distilleries, and that the consummation of the projected deal simply awaits the confirmation of the statements made by the examiners.

The English syndicate has appointed five experts, who are at present engaged in verifying the statements made by the respective distillers said to be concerned. If the statements prove to be acceptable, there would seem to be but little doubt but that the deal, so long talked of, may become an accomplished fact. The effect of such a concentration of interests can but be only beneficial to the trade at large. The syndicate will be in a position to manage the seventeen distilleries enumerated at considerably less expense than each of them severally has had heretofore to bear. Such an arrangement as that now referred to, if practically carried out, will enable the new owners to place their goods upon the market at lower prices than they have hitherto commanded. The principal benefit, however, to the trade is apt to inure from the additional security which such a coalition would find it necessary to establish in its own interests against over-production. This feature alone is sufficient to commend the project to the good-will and countenance of the trade, and we shall therefore watch, with more than usual interest, the further progress of the much-talked-of consolidation.

PROTECT THE WINE MEN.

The Kentucky distillers and their representatives have taken some pains to declare that the California Sweet Wine bill, now before Congress, need fear no hostility from them. If the disclaimer is correct, the wine makers are relieved from one fear of danger to their measures. The former bill failed at the last moment in the last Congress, and the failure has been laid to the opposition of the Illinois distillers. Whether they are as indifferent to the bill this year as the Kentucky men profess to be has not yet been stated.

There is undoubtedly a better chance of passing the Sweet Wine bill at this session, whether the distillers are hostile or not. In and out of Congress the importance of the wine industry in this State is better understood than heretofore. Unless some more powerful influences than now seem possible are brought to oppose it, there is hardly a chance that the bill will be beaten on a direct vote. The only danger it has to fear is that it may be smothered by indifference or inattention. The California delegation in Congress is certainly strong enough to see that it does not meet this fate. The necessity of allowing the sweet wines to be fortified with brandy without paying the heavy tax that is levied on the latter can be shown without much difficulty if the question can be brought to an issue.

There should be an equally good chance of relieving the brandy makers by extending the period for which brandy may be stored in bonded warehouses without paying the Internal Revenue tax. Three years is not long enough to allow brandies to attain ripeness. Many distillers have not the capital to pay the tax and allow the brandy to remain till it reaches the proper age and smoothness. They are thus compelled to sell at the end of the bonding period, and long before their product has attained its full value. It is not to the interest of the wine growers that any considerable reduction of the Internal Revenue tax be made, nor all things considered would it probably be to the interests of the brandy makers themselves in the end. But both can join in an effort to give the brandy maker time to fit his products for market without locking up large amounts of capital in the payment of the Internal Revenue tax long before the product is ready for sale. The law as it stands at present puts the man of small capital at a disadvantage, and enables the cheap profits to be reaped by the middle man, who can buy at his own price when the producer is forced to sell, and let his money lie until the brandy reaches an age that will give him large profits on his investment. The law should be amended to give the man of small capital the same opportunity as his wealthy competitors to hold his product until it is fit to sell.—*S. F. Examiner.*

A WINE MAN'S REGRET.

One of our prominent wine men remarked the other day that the only thing he regretted was having to send his wine into Iowa labeled "mineral water." He said that was greatly against his principles but it had to be done to supply his trade there.—*Et.*

QUIET AND ELEGANT.

Persons in search of a quiet elegantly appointed restaurant, of undoubted excellence, should go to SWAIN'S, 213 SOUTH ST. Our wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied at short notice.

Jesse Moore Whiskies,

.....DIRECT FROM.....
Louisville, Kentucky.

We have fully established
 the reputation of the

**JESSE MOORE
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on the Pacific Coast, and
 we guarantee them as re-
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Strictly Pure



When given a trial they
 speak for themselves. For
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Eagle Gin and Pioneer
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COR. FRONT AND JACKSON STREETS, — — — SAN FRANCISCO, CAL.

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Nos. 208-210 FRONT ST., SAN FRANCISCO

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Fruit Brandy House.

RHEINSTROM BROS.,

Distillers.

54, 56, 58, 60 and 62 East 3d Street,

CINCINNATI, O.

**Fruit Brandies and Liqueurs,
 Fine Blended Whiskies.**

MANUFACTURERS OF

HIGH GRADE CHAMPAGNES

AMERICAN AND FRENCH STYLE.

☞ CASED GOODS OF ALL DESCRIPTIONS. ☜

Louisville Public Warehouse Co.

For the Storage of Fruit Brandy.

Special U. S. Bonded Warehouse for Kentucky and Indiana



This Company offers the peculiar advantages of distribution, being located at the present center of population of the United States, complete railroad facilities, proper climate for ageing brandies, etc., a rate of ten cents per barrel, per month, with no extras of any kind, negotiable receipts and perfect responsibility. Eighteen of the Louisville banks are stockholders, and loans can be readily secured. Write for circular and rates.

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SCHARDIN & CO.,

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MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - Proprietors.
Office, 402 Front street,.....Postoffice Box, 2360

DEVOTED TO THE WINE AND SPIRIT TRADE
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

TERMS—PAYABLE IN ADVANCE.

One copy one year.....\$3 00
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Entered at the Postoffice as second class matter.

SATURDAY.....FEBRUARY 8, 1890

THE MARKET.

The recovery of general business from the depression occasioned by the recent great storm and the all-round rail blockade, is very slow, as indicated by the clearings of the San Francisco Clearing House during the past fortnight, which, for the week ending January 23d, were \$10,785,582, and for the week ending January 30th, \$12,858,088. These figures are from \$5,000,000 to \$7,000,000 below the regular average.

There is nothing new to report in the California wine market, which remains unchanged from the situation reported in the MERCHANT two weeks ago. Very little wine is changing hands at present, a fact that is partly due to the interruptions of traffic, and the further fact that while dealers appear to be in no particular hurry to buy, the principal producers are inclined to hold their wines for better prices than now rule. As a natural result of this situation the market is not very active.

While the local whisky market is much improved, it has not recovered from the "damps" into which it was thrown by the railroad blockades, and it will take some little time for it to acquire its former liveliness, owing to the tardy manner in which communication is being established with the outside world. The experience has been not only an unpleasant but a costly one, yet the trade has taken the general tie-up very philosophically and have made the best of it, knowing that an active market will follow this unnatural depression.

Prices of Kentucky whiskies remain firm, but it is almost impossible to get goods overland, a fact which is illustrated by the marked falling off of receipts as shown in our figures of whisky and spirit imports by rail.

Eastern ryees hold their own and are in usual demand.

The market for California brandy remains about the same, with an encouraging outlook for the future.

NOT SO BAD.

The average monthly exports of wine by rail from this State during the year 1889 amounted to 361,767 gallons, of an estimated value of \$170,490. This is not so bad a showing as it might have been.

TIME FOR ACTION.

From our point of view it looks as though it was about time for the Executive Committee of the State Protective Association to wake up and prepare for the contest which is approaching. The State campaign will soon be in full blast, and if the association expects to accomplish anything, it must prepare for a lot of hard work. If it does not stand up for the rights of its members and the wine and liquor trade of the State generally, and thereby fails to secure needed legislation in the next Legislature, a grave mistake will be made and there will be room for a great many regrets before eighteen months have passed.

What the trade of the State wants and is justly entitled to, is a uniform and reasonable license law which shall protect dealers from extortion by their fanatical enemies, and at the same time give to the local government its just dues in the way of a license tax. It is not too much to ask the State to grant this protection, for her citizens are rightfully entitled to it. Justice entitles them to immunity from the hardships and extortions to which they are now subjected. It is neither right nor reasonable for our lawmakers to compel the members of the wine and liquor trade to go without the protection of a law which will make it impossible for a community in one part of the State to tax a man \$20 a month on his business while in another adjoining he may be forced to pay \$100 per month or more.

That is the situation at the present time, and it is all wrong. It smacks of oppression, of bigotry and vindictiveness, and the worst feature of the matter is that this spirit is growing at a lively pace. It is new to California. In fact, it is an imported article that came with the boom that struck the southern part of the State a few years ago. That boom brought California a large immigration from the New England States where the Puritanical spirit, which burned alleged witches and formulated the infamous blue laws, still exists to a greater or less degree.

The Puritans tried to make all men good by passing laws compelling them to go to church, but the scheme was an utter failure; and now their descendants would like to inject some of that kind of spirit into the statute books of the cities and towns of California. What is more they are succeeding. They have started the high license ball rolling, and it appears to be gathering momentum all the time. If it is not checked California will be a high license State within a year, and after high license comes something worse.

With these facts in view self-preservation demands that the trade prepare to protect its rights and property, and we trust that the Executive Committee of the State Association will recognize the gravity of the situation and act accordingly.

OAKLAND VINDICTIVENESS.

The association of meddlesome old women who dictate the municipal policy of the city of Oakland on the liquor question, are just now adding a new quality to their vindictiveness. Last year by their efforts, unwomanly and otherwise, they succeeded in bulldozing the common council into adopting an ordinance imposing an unjust and oppressive license tax on the wine and liquor dealers. After compelling the dealers to stand and deliver, they organized a most disgraceful system of espionage upon the business men of Oakland, and ordered a

boycott on every merchant who visited a drinking place, whether he went for business or pleasure.

After having robbed the saloon men, and having used the most despicable methods to intimidate their patrons, until their business is hardly self-sustaining, these fanatical old hens propose to coerce the council into adopting an ordinance providing for the closing of all drinking places at 6 P. M. each day. They are now browbeating the people of Oakland into signing a petition calling for such a law, and they are liable to succeed in their designs unless the trade organizes a strong opposition.

It is easy to see that the liquor question is reaching a crisis in the city across the bay, and the dealers must prepare to make a red-hot fight in the next municipal campaign. If they do not it is not at all impossible that the fanatical females who are persecuting them will succeed in drawing the trade of Oakland out of business.

COMMISSIONER MASON'S POLICY.

There are those among our sweet wine makers who, by some system of deduction, have reached the conclusion that the oppressive manner in which the Internal Revenue laws have been administered during the past year was due to a personal prejudice against the industry, entertained by Internal Revenue Commissioner Mason.

While we recognize and deplore the fact that the revenue officers have over-stepped the bounds of reason and justice in their treatment of the sweet wine makers, we do not believe that their acts are the result of orders issued by a prejudice superior, nor do we give any weight to the assertions that he is influenced in the conduct of his office in relation to the sweet wine industry of California by the distillers of Kentucky and the Eastern States.

We are, on the contrary, convinced that whatever oppression has been suffered by some sweet wine makers was due to a lack of knowledge of the situation on the part of Commissioner Mason, and not to any personal feeling.

The commissioner has the reputation of being an honorable and just man, and it is not reasonable to suppose that he would stultify himself by deliberately pursuing a policy of oppression such as has been attributed to him by some people.

We feel confident that when Commissioner Mason becomes better acquainted with the operations of the sweet wine industry, there will be little cause for complaint as to the manner of the enforcement of the revenue law. Further than this we are inclined to think that a thorough explanation of the situation to Commissioner Mason by our Senators and Representatives would enlist his sympathies and influence in behalf of one of the measures of relief for the industry now before Congress. Such assistance would be invaluable.

A MAD Prohibitionary took a shot at the gentle and humane Bishop Whittaker on Sunday night at Philadelphia, because he was not pleased at the Bishop's attitude on the liquor question. The plan of making covertly with a gun has always been a favorite where savages were the object, but it is a new idea to apply to bishops.—*Oakland Tribune.*

Subscribe for the MERCHANT AND VITICULTURIST.

UNWOMANLY WOMEN.

For surprising effrontery, unwarranted meddlesomeness and unparalleled impudence, we think the misnamed organization known as the National Women's Christian Temperance Union, is entitled to a brass collar, a tag and any other proper insignia of pure cussedness. We are led to this conclusion by the fact that that aggregation of insuppressable females, under the guise of Christians in the missionary field, have not only recently offered a base insult to the Vice-President of the United States, but have treated the Pan-American delegates—the honored and invited guests of the nation—to a prime sample of their peculiar offensiveness. This insulting gratuity in the shape of a written address, is indorsed by the signature of the chief offender and president of the association, Frances E. Willard, a woman who uses her gift of vindictive gab and personal notoriety to squeeze a good income out of charitable gulls. In this document these unwomanly women have the supreme cheek to scold the accredited representatives of our sister nations for daring in this free country to accept the hospitality of America, and attend banquets at which good wines formed a part of the menu. Not alone this, but unsolicited advice to our distinguished visitors to mend their ways, become cranks, and join the Prohibition gang in which hypocritical practices are the distinguishing characteristic.

Out upon such acts. They are at the same time a reflection upon the common sense and good breeding of the American people, and a disgrace to an organization which masquerades under the title of "Christian."

OUR WINES IN VENEZUELA.

A. Duvall, of the Bellevue Vineyard, Livermore, recently shipped a carload of wine to Venezuela. It went by rail to New York, and thence by sea, in kegs weighing eighty pounds each, calculated for transportation into the interior by pack trains of mules. Mr. Duvall states that the only drawback to securing a large market for our wines in that country, is the high rates of freight. These are such as to give France a practical advantage over us; but were the facilities equal, he could sell a hundred thousand gallons there at once. California has the advantage in the nature of distance, and were the rates of freight to the isthmus reasonable in comparison with those enjoyed by French shippers, California would soon establish a valuable market for her wines, which already rank high in the estimation of the Venezuelans.

SENATOR STANFORD'S BILL.

The sweet wine bill recently introduced by Senator Stanford, is entirely reasonable in its provisions, and there can be no valid objection to its passage. It provides that any producer of wines shall have the right to take from the warehouse sufficient grape distilled spirits to fortify his wines without payment of internal revenue taxes; that the Commissioner of Internal Revenue may establish, under such regulations as he may see fit, warehouses for the deposit of grape distilled spirits, such warehouses to be under the charge of a storekeeper and gauger, and under the joint supervision of this official and the distiller; that the warehouse shall be opened only in the presence of the gauger, who shall keep an account of the spirits taken therefrom, and that in no case shall the fortification exceed one gallon of spirits to five gallons of wine.

NOTES.

BONDED BRANDY.

A GOOD SHOWING.

The figures showing the receipts of wines and brandies in San Francisco from the interior during the year 1889, made a very fair exhibit. It will be seen that notwithstanding the depressed condition of the industry, the wine receipts in this city were nearly 2,000,000 gallons greater than in 1888, while the brandy receipts are more than double those of 1888. Here are the figures:

Mouths.	Wines.	Brandy.
January.....	788,882	72,756
February.....	804,120	26,990
March.....	719,433	33,445
April.....	987,099	35,436
May.....	996,969	11,973
June.....	999,322	14,044
July.....	958,936	14,130
August.....	979,408	18,268
September.....	944,989	27,180
October.....	798,773	77,022
November.....	841,635	100,185
December.....	744,298	83,164
Totals.....	10,563,864	514,593
1888.....	8,866,636	252,696
1887.....	8,494,348	251,204
1886.....	6,202,926	180,354
1885.....	5,891,992	157,122

DAILY RECEIPTS

Of Wine and Brandy in San Francisco From the Interior.

	Wine Gals.	Brandy Gals.
January 1.....	26,620	1,680
" 2.....	21,990	7,400
" 3.....	17,640	350
" 4.....	10,650	120
" 5.....	25,620	3,560
" 6.....	29,290	2,060
" 7.....	4,970	1,940
" 8.....	29,090	2,160
" 9.....	49,160	3,700
" 10.....	7,990	4,900
" 11.....	28,440	1,850
" 12.....	29,400	1,920
" 13.....	8,090	200
" 14.....	18,710	6,850
" 15.....	26,040	1,500
" 16.....	27,830	4,200
" 17.....	28,020	2,060
" 18.....	22,820	2,000
" 19.....	20,420	2,660
" 20.....	24,600	1,800
" 21.....	25,690	13,840
" 22.....	15,630
" 23.....	15,340
" 24.....	19,880
" 25.....	31,770
" 26.....	38,450	2,940
" 27.....	23,480	880
Total for Jan'y....	618,630	70,570
February 1.....	10,880	600
" 2.....	22,330
" 3.....	26,170
" 4.....	19,620	120

REAPING THE WHIRLWIND.

Judging from the wail emitted by the Pasadena Standard, the Prohibitionists of Pasadena must be just a little bit smaller souled and meaner than their fellows in other parts of the country. The paper above referred to aided the cranks in imposing Prohibition on the people of that town, and now they refuse to support their organ, which declares that it must have more substantial sympathy or suspend. The fact that prohibition has ruined the town may have something to do with the conduct of the Prohibitionists, who are getting sick of their victory, but they ought to stand by their paper at all hazards. As for the publisher, thereof, he is reaping the whirlwind. He ought to have kept better company.

UNEQUALED CREEK.

A London writer says: "In France, the grasping desire to obtain something for nothing has, with other things, lowered the standard of the wines for which that country was so long and so justly famous, to the point of absurdity. The following advertisement, which we translate from the *Petit Journal*, of Paris, exceeds in effrontery anything of the kind that we remember to have ever seen in that line. 'Red wine at one penny the quart, as in 1846. Readers, here is the season down upon us. Don't go and poison yourselves with adulterated wines. Buy all my Ananite product, and make your wines yourself in two days without either raisins or alcohol. This wine thus prepared is as good as the good Burgundies. It is red, warranted for analysis, and weighs from eight to ten degrees of alcohol. Price of a box, 2s. Three boxes for 5s.' The coolness of it is refreshing. The public are cheerfully encouraged to avoid adulterations by making their own wine from a compound that contains neither grape juice nor alcohol."

RESORTING TO ARMS.

The Prohibition fanatics are evidently determined to force their doctrine upon the public at any cost, even if it requires the employment of a six-shooter. The latest evidence of this fact is that on a recent evening while Bishop Whittaker, of Philadelphia, was conducting confirmation services in St. John's Episcopal Church, an ardent Prohibition advocate who does not like the Bishop's attitude on the liquor question, arose in the congregation and fired a shot at the occupant of the pulpit, but, owing to his bad marksmanship, no harm was done.

It is a generally known fact that the church is not in sympathy with the Prohibition movement, and that the "dry" cranks are very sore over the circumstance, but it was hardly expected that their fanaticism would lead them to resort to attempted assassination to coerce the followers of Christ into adopting their unchristian doctrine. At this rate they will soon be gunning for editors of anti-Prohibition papers, who are by far the greatest obstacles to the advancement of the cranks cause.

A QUARANTINE.

The Department of State has been officially informed that Italy will not permit the importations of plants coming from countries which, like the United States, have not adhered to the Anti-Phylloxera Convention of Berne, except on previously obtained authorizations from the Royal Ministry of Agriculture and Commerce. To obtain this authorization the local authorities at the point of shipment must certify: First, that the plants shipped are from earth that was at least twenty meters distant from any vine, or that it had been separated from any vine by some other obstacles that was deemed sufficient to prevent its extension to any such vine. Second, that such earth does not contain any vine. Third, that no vine has been deposited there.

AN EXPLANATION.

The article in the last issue of the *MERCANT*, on "Wines of Champagne," should have been credited to the *Illustrated London News*. The failure to give credit was unintentional, and we hasten to extend the amende honorable to that journal.

A Kansas Justice of the Peace has declared Prohibition unconstitutional.

At Gilroy high license will doubtless cut an important figure in the spring election.

A petition is being circulated in Santa Rosa asking the council to raise the liquor license to \$500 per year.

Martinez has a high license movement, and the question will cut an important figure in the spring election.

A high license ordinance is about to be passed in Calistoga, calling for a license of \$100 per quarter, and a bond of \$1000.

Secretary Wiudom has commissioned David Pinkney as storekeeper and gauger in the first California Internal Revenue district.

Over \$7,000,000 are annually spent in New York for champagne, the four Delmonico restaurants averaging over \$1,000,000 alone.

The firm of Edinger Bros. & Jacoby, of New York, has been reorganized since the death of A. H. Edinger, Solomon M. Mandel taking the place of the deceased.

The *Prohibitionist* will be pleased to learn that 60,000 gallons of wine are drunk at the communion tables of the various religious bodies in America every year.

The Prohibitionists of San Jose and Oakland are preparing to put up tickets for the coming municipal elections. In the former place the contest may be a warm one, but in Oakland, where the people have had a taste of Prohibition fanaticism, the ticket is pretty certain to be snuffed in very deep.

Hon. Wm. A. Eliason, an old-timer, and one of the best citizens of Santa Rosa, has been appointed storekeeper of the bonded warehouse at that place. Capt. Eliason was given an important place in the Internal Revenue Department by President Lincoln 1862, which he held for fifteen years.

Distillers of California brandy, in placing goods on storage in the East, should not forget that the Louisville Public Warehouse Co. offers exceptional storage and facilities, or that the climate of Kentucky is peculiarly adapted to the aging of spirits. As a distributing point Louisville has few equals in the country.

The Prohibitionists vehemently assert that Prohibition prohibits in Kansas. It may have prevented the dry Kansan from entering his favorite refreshment place by the front door, but at the same time it has turned the drug stores into saloons, and the open violations of the law in these druggeries which have been going on since Prohibition became a law in that State, is sending honest voters into the ranks of the Resubmission party by thousands. The result is that the hypocritical leaders of the Prohibition crowd have become desperate and will try to turn the tide of public sentiment by making a sudden and fierce attack on the druggists for infractions of the Prohibitory law. This scheme to hoodwink the public may look feasible, but we don't think it will work.

OLIVE TREES.

Grown without irrigation and especially suitable for dry land. Growth guaranteed by special contract. Also *Resistant* and *Flowering* vines, roses, palms, etc., of all varieties. Send for catalogue. Apply California Nursery, P. O. Box 86, Redwood City, San Mateo county, Cal.

Collector H. W. Byington, collector of the First Internal Revenue District at Sacramento, has furnished the *MERCANT* with the following figures showing the transactions in California grape brandy in his district during the year 1889:

Quantity bonded.....	380,787 gallons.
Quantity bonded in sub-dist.....	458,857 "
Withdrawn taxpaid.....	59,813 "
On hand Jan. 1, 1890.....	616,299 "

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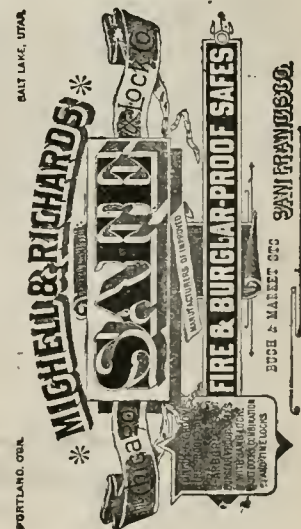
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BUSINESS RECORD.

Changes and Dissolutions in Partnerships.

Wolter Bros & Co., wholesale liquors, San Francisco, Cal., Hilp retires and Geo. Wolters admitted.

Joseph Reitz, mineral water, Gallup, N. M., I. Mercier admitted.

Strumquist & Clark, saloon, San Pedro, N. M., reported about to dissolve.

A. & M. Mitrovich, restaurant, Fresno, Cal., dissolved.

Branchi & Ricioli, saloon, Napa, Cal., dissolved, Ricioli continues.

Haskins & Sears, saloon, Portland, Or., dissolved, R. R. Haskins continues.

Straub & Romer, saloon, San Francisco, Cal., dissolved, J. Straub continues.

Ree & Compton, saloon, Santa Ana, Cal., dissolved, W. J. Ree continues.

T. Klepach & Co., hotel, San Bernardino, Cal., dissolved, L. Betzel continues.

P. Rumsey, hotel, Santa Fe, N. M., — Burnham admitted, style Rumsey & Burnham.

Emerson & Hanuon, saloon, Telluride, Colo., succeeded by Hannon Bios.

Geo. Miller, saloon, Telluride, Colo., succeeded by Miller & McNeigh.

Fred Granholm, saloon, Boise City, Idaho, succeeded by Granholm & Elliott.

Gordon & Ritchie, saloon, Butte city, Mont., succeeded by Ritchie & Davis.

Steele & Waltman, hotel, Choteau, Mont., dissolved.

W. & R. Oppenheimer & Co., wholesale liquors, Helena, Mont., dissolved, F. Oppenheimer continues.

Feld & Rynders, restaurant, Provo, Utah, dissolved.

Beck & Mutschler, saloon, Portland, Or., succeeded by G. Mutschler.

B. C. Sibley, hotel, Rialto, Cal., succeeded by J. Lowell.

Wosson & Luther, saloon, Winnemucca, Nev., dissolved.

A. W. Stults, hotel, La Grande, Or., succeeded by Chas L. Cople.

L. H. Cook, hotel, McMinnville, Or., succeeded by McCall & Holman.

Failures, Attachments, Etc.

Kewitz & Schreiner, saloon, San Francisco, Cal., attached.

A. Tognazzini, saloon, Los Alamos, Cal., attached.

Snell & Keyes, hotel, Los Angeles, Cal., attached.

John Yates, saloon, Los Angeles, Cal., attached.

J. F. Sullivan, saloon, San Francisco, Cal., attached.

Jacobs & Co., wholesale and retail liquors, San Francisco, Cal., attached.

H. T. Hewitt, hotel, San Jacinto, Cal., attached.

F. Muller, hotel, Willows, Cal., assigned.

H. Ohe & Co., saloon, Oakland, Cal., petition in insolvency.

E. & E. Copeland, restaurant, Tacoma, Wash., attached.

Wm. Munster, saloon, St. Helena, Cal., attached.

J. Kuro, restaurant, San Francisco, Cal., attached.

J. H. Ludeman, saloon, San Francisco, Cal., petition in insolvency.

John Koster, restaurant, Los Angeles, Cal., petition in insolvency.

George Scholz, restaurant, San Francisco, Cal., attached.

W. M. Stockton, hotel, Glouna Ferry, Idaho, attached.

F. J. Jones, restaurant, San Francisco, Cal., attached.

Woodcock & Co., saloon, Genesee, Idaho, assigned.

Fretland & Harrington, saloon, Portland, Or., attached.

Donaca & Farrel, saloon, Portland, Or., attached.

L. Hubner, restaurant, San Diego, Cal., attached.

C. D. Landonna, saloon, Portland, Or., attached.

R. Becker & Co., hotel, Seattle, Wash., attached.

A. Lo Pretti, restaurant, San Francisco, Cal., attached \$83.

John Kure, restaurant, San Francisco, Cal., petition in insolvency.

Sold Out.

Peter Madsen, saloon, Haywards, Cal.

W. A. Anderson, saloon, Sacramento, Cal.

F. Erickson, restaurant, Wilbur, Wash., sold to A. Blair.

J. A. Cole, hotel, Colton, Cal., sold to J. F. Nash.

E. Ellis, saloon, San Diego, Cal., sold to J. Goldtrap.

A. Harris, hotel, San Francisco, Cal., sold half interest.

J. Dennis, hotel, San Jose, Cal., sold to N. Vincent & Son.

J. S. Holbrook, restaurant, Nevada City, Cal.

J. T. Alloway, restaurant, Ukiah, Cal.

Geo. D. Sowers, hotel, Canon city, Colo.

B. Rauzi, saloon, Blossburg, N. M.

Geo. Stayton, saloon, Altaville, Cal., sold to A. J. Walsh.

C. F. Lake, hotel, Flemings, Colo., sold to Wm. Morris.

C. B. Moore, saloon, Evans, Colo.

McLaughlin & Co., saloon, Salt Lake city, Utah.

H. Gault, hotel, Livermore, Cal., sold to — Burton.

James Jordan, hotel, Grant's Pass, Or.

J. H. Bressler, saloon, Seattle, Wash., gives bill of sale.

Burned Out.

Richard Hildebrandt, saloon etc., Vina, Cal.

C. Mack & Co., Leadville, Colo., damaged.

C. Thompson, saloon, Alameda, Cal., damaged.

Out of Business.

C. Cantley, saloon, Silver city, N. M.

H. E. Muse, saloon, Silver city, N. M.

James Parsons, saloon, Silver City, N. M.

L. J. King, saloon, Los Alamos, Cal.

D. Crowley, restaurant, Marysville, Cal.

William Kirchner, saloon, Oakland, Cal.

Charles Horn, saloon, San Francisco, Cal.

Deceased.

John Jones, saloon, Calistoga, Cal.

W. M. Jeffreys, hotel, San Miguel, Cal.

A. Provizzo, saloon, San Pablo, Cal.

M. D. Walsh, saloon, Fresno, Cal.

James M. Huut, hotel and saloon, Pomeroy, Wash.

Deeds and Transfers.

Kaufmann & Feldman, liquors, San Francisco, Cal., John O. Feldman gave deed, gift.

Perini & Perini, restaurant, San Francisco, Cal., G. Perini gave deed \$10.

F. Schweitzer, saloon, San Francisco, Cal., received deed \$10.

H. Trapneur, restaurant, Port Townsend, Wash., received deed \$1200.

M. Hopkins, winery, Windsor, Cal., received deed — \$300.

B. V. Steinman, restaurant, Sacramento, Cal., gave deed \$18,000.

R. Hughes, hotel, San Francisco, Cal., received deed, \$5.

Ferman & Perry, saloon, East Portland, Or., received deed \$310.

S. L. Beary, restaurant, Portland, Or., received deed \$2000.

H. Varwig & Son, saloon, Portland, Or., Or., L. Varwig gave deed \$550.

George Zittmayer, saloon, Portland, Or., gave deed \$800.

G. Arata & Co., saloon, Portland, Or., G. Arata received deed \$6000.

W. Stephens, winery, Windsor, Cal., gave deed \$10.

B. H. Bennett, Spokane Falls, Wash., gave deed \$3000.

Healty Mortgages.

Otto Faus & Co., brewers, San Francisco, Cal., O. Faus \$3000.

Forni & Miradetti, saloon, San Jose, Cal., A. Forni \$2000.

Robert Muholland, saloon, Oakland, Cal., \$600.

Marco Williams, saloon, National city, Cal., \$1500.

Maier & Zobelein, brewers, Los Angeles, Cal., J. Maier, \$4550.

F. G. Schneider, saloon, Fresno, Cal., \$1000.

S. L. Beary, restaurant, Portland, Or., \$750.

G. Arata & Co., saloon, Portland, Or., G. Arata \$2800.

M. Hopkins, winery, Windsor, Cal., \$15,000.

Charles A. Jenkins, hotel, Sacramento, Cal., \$10,000.

John Diemer, saloon, San Francisco, Cal., \$1800.

R. Hughes, hotel, saloon, San Francisco, Cal., \$15,000.

P. H. Brelenburg, saloon, San Francisco, Cal., \$3500.

F. W. Harrington, restaurant, Spokane Falls, Wash., \$1532.

Chattel Mortgages.

J. J. Mederos, hotel, Oakland, Cal., \$1500.

M. Sahling, hotel, San Francisco, Cal., \$1500.

L. J. White, saloon, Portland, Or., \$150.

M. Denmau, hotel, San Francisco, Cal., \$2200.

Riedel & Lemgan, restaurant, Albuquerque, N. M., \$154.

J. F. Will, saloon, Albuquerque, N. M., \$415.

J. P. Murray, saloon, Leadville, Colo., \$105.

J. S. Hartman, saloon, Pueblo, Colo., \$1,134.

A. J. Aste, restaurant, Denver, Colo., \$500.

J. C. Boyd, restaurant, Denver, Colo., \$300.

J. H. Hildebrandt, saloon, Denver, Colo., \$800.

M. E. Long, saloon, Pueblo, Colo., \$395.

Jefferson Smith, saloon, Boise City, Idaho, \$100.

W. Lamb, hotel, Elkhorn, Mont., \$275.

J. Follenius, saloon, Helena, Mont., \$900.

Q. L. Hill, saloon, Helena, Mont., \$425.

G. C. Charlton & Co., saloon, Salt Lake city, Utah, \$3400.

Mary Aldridge, hotel, East Portland, Or., \$7950.

M. Collins, hotel, Pendleton, Or., \$1600.

N. F. Andrews, saloon, Portland, Or., \$183.

R. Fields, saloon, Portland, Or., \$100.

E. Henderson, saloon, Portland, Or., \$545.

John R. Thompson, saloon, Portland, Or., \$275.

Courad & Champlin, saloon, Seattle, Wash., \$1580.

Frank Natoma, saloon, Seattle, Wash., \$84.

J. C. Mosburg, saloon, Portland, Or., \$105.

Riley Fields, saloon, Portland, Or., \$183.

E. Henderson, saloon, Portland, Or., \$545.

J. R. Thompson, saloon, Portland, Or., \$275.

S. J. White, saloon, Portland, Or., \$120.

Mortgages Released.

Marco Williams, saloon, National city, Cal., \$700.

John De Boet & Son, saloon, East Portland, Or., John De Boet \$600.

John Kenney, saloon, San Francisco, Cal., \$1000.

W. Stephens, winery, Windsor, Cal., \$22,000.

Stephen Engelbrecht, saloon, San Francisco, Cal., \$1000.

E. H. Quick, saloon, Portland, Or., \$200.

E. H. Quick, saloon, Portland, Or., released \$200.

Poland & Justice, saloon, Walla Walla, Wash., released \$400.

Judgments, Etc.

O. N. Morse, hotel, Seattle, Wash., sued \$548.

W. E. Rogers, hotel, Los Angeles, Cal., sued \$520.

A. H. Condra, saloon, Fresno, Cal., sued \$10,000 damages.

J. Dorsey, hotel, Tacoma, Wash., sued \$1988.

B. Sorgatz, saloon, San Diego, Cal., sued.

Wm Ward, hotel, Santa Ana, Cal., \$12,883 on note.

L. Terralli, restaurant, Tacoma, Wash., sued.

Miscellaneous.

J. A. Mos s, saloon, Silver city, N. M., opened Timmer House.

John Jones, saloon, Calistoga, Cal., gave bill of sale.

L. Tegel, brewer, Nevada city, Cal., damaged by storm.

H. S. Saffey, hotel, Florence, Or., leased to J. Wiseman.

J. De Garnio, saloon, Los Angeles, Cal., wife filed homestead.

Del Monte Vineyard & Packing Co., San Francisco, Cal., incorporated.

J. Gardner, hotel, Angels Camp, Cal., damaged by storm.

William Bock, restaurant, San Francisco, Cal., sheriff's sale.

C. S. Duval, hotel, Saticoy, Cal., insurance garnished.

Charles Gant, saloon, Wrights, Cal., damaged by storm.

H. Uphoff, saloon, Grass Valley, Cal., damaged by storm.

B. Harman, saloon, San Francisco, Cal., bill of sale one half interest \$650.

P. Ballade, saloon, Los Angeles, Cal., files homestead.

Gaiol & Warratt, saloon, Los Angeles, Cal., closed out.

Hall & Tubbs, winery, St. Helena, Cal., damaged by storm \$6100.

Thos. C. Malarkey, saloon, Olney, Wash., bill of sale.

A NOBBY PAPER.

Mida's Criterion has concluded its fifth volume and entered upon its sixth under the most promising auspices. It is well entitled to be classed as a phenomenon in trade journalism, having grown in the space of five years from four to seventy-six pages. Artistically it is unequalled and it is unquestionably the handsomest paper of its class in the United States, while its value as an advertising medium is indicated by the splendid patronage extended it by the trade. We admire enterprise and success and the two are combined in the *Criterion*. We extend to Editor Mida our congratulations on the success of his nobby paper.

Subscribe for the MERCHANT AND VITICULTURIST.

"THE PRINCE"

— OF —

TABLE MINERAL WATERS.

SPARKLING!
NATURAL!
PURE!IN CASES OF 50
apothecary Bottles

Its richness in
NATURAL Carbonic
acid gas; its delicious
clean and pure refreshing
taste; its sparkling sharpness
and its readiness to assimilate
with white and red wine, cham-
pagne, brandy and whisky

BOTTLED BY

THE MOST PERFECT OF TABLE WATERS.

A Napa Soda Lemonade is the Perfection of
Luxurious Drink.

For Sale by the Trade and in Lots to Suit at

No. 159 NEW MONTGOMERY STREET,
San Francisco.

TRADE NOTES.

I. De Turk's New York agency has removed from 146 Beaver street to 22-24 Monroe street.

Geo. West & Son, of Stockton, have established an agency in this city, with Geo. V. Gray & Co., 252 Market street.

On another page of this issue will be found the advertisement of the well-known wholesale and retail liquor firm of Naber, Alfa & Brune, 323 Market street. The house is a well established and enterprising one and we can commend it to the trade of the coast. Messrs. Naber, Alfa & Brune are the agents for that familiar and popular brand of whisky—Phoenix Old Bourbon, of which they make a specialty, and in which they take a proper pride. Among their other specialties are "Union Club" and "Gold Medal Bourbon" and the well-known Damiana Bitters, the particular merits of which are set forth elsewhere in an advertisement.

One of the best known wine houses of the United States is that of Kohler & Van Bergen, whose familiar trade mark is that of a bear's head holding a bunch of grapes. The firm does an immense business in California wines and brandies and has one of the largest wine cellars in the State on Third street in this city. The branch offices are located on Montgomery street, and 42 Murry street, New York, and their wineries and distilleries are situated at Larkmead, Napa county, from which they

supply their large trade on this coast and in the east. Messrs. Kohler and Van Bergen's advertisement appears on another page of this issue.

We take pleasure in calling the attention of the city and interior trade to the advertisement of P. J. Cassin & Co., wholesale wine and liquor dealers, 433 Battery street in this city. This house which is one of the oldest in the city is now being conducted by the widow of the late P. J. Cassin whose efforts to maintain the long established reputation of the house, will, we have no doubt be appreciated and encouraged by the trade. The firm is sole agent for O. K. Golden Plantation and makes a specialty of Kentucky bourbons and foreign and domestic wines and liquors. The advertisement of P. J. Cassin & Co., appears elsewhere.

Among the reliable and well-known wine and liquor houses of San Francisco is Thomas Taylor & Co., of 309 Sacramento street. The firm are distillers and manufacturers of and dealers in fine liquors and wines and have an extensive trade in these various branches of business. Messrs. Taylor & Co., are sole agents for those well-known appetizers, Alpine and Champaign cocktail bitters. Their advertisement will be found in another column.

Subscribe for the MERCHANT AND VITICULTURIST.

Nitrogeous Superphosphate Fertilizers,

—MANUFACTURED BY THE—

Mexican Phosphate and Sulphur Company,

—FROM—

Genuino Imported Cuano or Phosphates.

It is the best known fertilizer in the world; and is so indorsed by the oldest authorities in Europe, to which country the Company have already shipped over \$650,000 worth, and the demand is largely increasing. It is the cheapest and most complete fertilizer for trees, vinea grains, grasses, sugar cane, sugar beets, vegetables, berries, fruits, gardens, parks, lawns, etc. Its value consists in the large percentage it contains of phosphoric acid, the cheap element of all plant food, in combination with the necessary quantities of potash ammonia, and the ease and cheapness with which it can be applied. It is not offensive either to touch or smell, and once tried will give entire satisfaction. Ordinary farm crops require from 250 to 300 pounds per acre; trees and vines from 1 to 5 pounds each. It has been used extensively in California at Riverside, Fresno and other places, and in the Sandwich Islands the past year, with very satisfactory results.

The Company manufacture 3 Established Grades "Fertilizer" as follows:

	Price,	\$35.00	\$30.00	\$32.50	Per Ton.
GUARANTEED ANALYSIS.	Brand (A) for Sugar Cane, Sugar Beets, etc.	Brand (B) for Grain, Lawns, Gardens, etc.	Brand (C) for Fruits, Vineyards, etc.		
Phosphoric Acid...	10 to 11 per cent	15 per cent.	12 per cent		
Potash	9 to 10 "	2 "	5 to 6 "		
Ammonia	3 to 4 "	2 "	3 to 4 "		

And will manufacture to order any especial grade desired.
For sale in lots to suit by the

MEXICAN PHOSPHATE AND SULPHUR CO.

A. HALSEY, Secretary, Room 7, 328 Montgomery Street,
H. DUTARD, President, 126 and 128 Sacramento Street,
H. M. NEWHALL & CO., Agents, 309 and 311 Sansome Street,
San Francisco, Cal.

FEBRUARY 1889.

SEND FOR CIRCULARS, ETC.

Please mention this paper.

A. P. HOTALING & CO.

—Established 1852.—

~~~~~ IMPORTERS OF ~~~~~

## WINES AND LIQUORS.

## J. H. CUTTER

## Old Bourbon and Rye Whiskies.

429 to 437 Jackson Street, San Francisco, Cal.



## "OLD TAYLOR"

## THE PREMIER KENTUCKY WHISKY.

E. H. TAYLOR, JR. &amp; SONS, - Frankfort, Ky.



## AMONG THE PRODUCERS.

The Boura & Wiae Wine Co., deposited 500 packages of grape brandy in the St. Helena bonded warehouse recently.

Phillips Bouchard, a wine maker of Beaune, France, is in the State and intends before returning home to visit many of the largest wineries.

George Teale has sold his farm and vineyard in Napa valley to W. E. York, of St. Helena. Price paid, \$10,000. The sale includes all wine cooperage, Mr. Teale reserving the wine, amounting in value perhaps to \$2000.

L. Jaffe, of Dry Creek, Sonoma county, recently made the largest shipment of wine ever sent from that section. It went to New York and consisted of 30,000 gallons of Riesling, vintage of '88, which required fifteen cars for its transportation. Mr. Jaffe will store this wine in the vaults of his special agents in that city for disposal at retail.

Wm. Palmatg, of Hollister, while in the city recently, paid a visit to the Merchant office. In speaking about the situation in the wine business he said he had no reason to complain of his experience during the past year, as he had obtained from twenty-five cents to one dollar per gallon for his wine. He thinks the outlook is encouraging and that better times are ahead.

A. B. Henderson, Managing Editor of the San Francisco Examiner, has decided to build a handsome cottage of seven rooms on his vineyard property south of this place, this spring. Work will be begun as soon as the weather becomes settled. The building will cost about \$5000, and will be a credit to our valley. The site selected—the summit of the hill, just northwest of C. A. Buckley's cottage—is one of the most sightly in the valley, and commands one of the finest panoramic views in the State. Mr. Henderson will erect a windmill outfit at once. He will plant twenty acres in vineyard this season.—*Livermore Herald.*

## BRANDY NEWS.

The Product in Sonoma County—  
Eastern Shipments in Bond.

I. De Turk is shipping a carload of brandy in bond to the bonded warehouse in Chicago.

The report of the collections of Internal Revenue in the Southern California District show that tax was paid on 111,000 gallons of brandy in '89. In addition to this a large quantity was shipped away in bond.

Revenue Collector W. S. Davis, accompanied by special agent B. M. Thomas, visited a large number of the Sonoma valley distilleries recently. Mr. Thomas states that these distilleries are all found in good order and complying with the law, except in some few instances where technical requirements were not observed through ignorance or mistake. Over 40,000 gallons of brandy have been made by the several distilleries between Santa Rosa and Sonoma and over 200,000 gallons in the county. The distilling season has practically ended, many of the stills being idle, and the brandy in most cases has been shipped to San Francisco or elsewhere. Walden & Co., of Geyserville, have manufactured the largest amount of brandy of any distillery in the district.

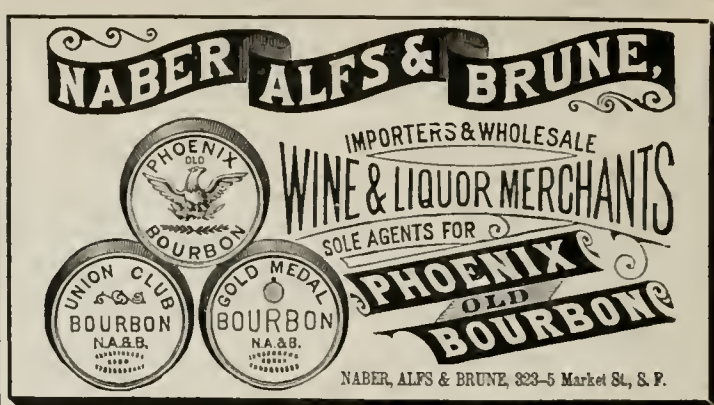
The following are the amounts of brandy that have been gauged so far this season in the county lying on the Santa Rosa side of the Sonoma division: Cloverdale Wine Company, 20,000 gallons; Walden & Co., of Geyserville, 80,000; James Fulingson, 10,000; L. Jaffe, of Dry Creek Valley 3000; Charles Danz, of Dry Creek, 7000; Lay, Clark & Co., of Santa Rosa, 2500; E. W. Davis, 3000; Martin Fensier & Co., 4500; P. & J. J. Gobbie, 2000; Stephens & Co., of Windsor, 10,000; Henry Boree, 4000; Mrs. E. A. Hood, 1800; Kirbee Bros., 1200; Philip Glass, 1500; Hill & Munhall, 1000; I. De Turk, 15,000. The greatest part of this season's product was gauged for the New York and Chicago bonded warehouses. Walden & Co., of Geyserville, however, export the larger portion of their brandy to Glasgow, the West Indies, Australia, Bremen, Havre, and other foreign points. The probable output of the county for the season will reach 200,000 gallons, the revenue on which is ninety cents per gallon.

## ITALIAN AND FRENCH WINE.

Why is Italian wine inferior to French? and why do Italian vines, from the same vineyards vary so much in quality from year to year? An Italian wine grower, lately came to England, fresh from one of the worst vintages Italy has experienced for many a year, gives us the answer. It is in consequence of the haphazard manner in which the easy going Italian does his work. Instead of planting his vineyard with one or two kinds of vine, as the Frenchman would do, in proportions that must never vary, he allows—say a dozen different kinds to grow together in one vineyard. Some may bear early and some late grapes, some may have one flavor and some another, but no matter, they must all find their way to the same vat and at the same time and according to the varying seasons as is the wine. One year there is a preponderance of ripe or early grapes, then the wine is sweet. Another year there are more unripe or late grapes than usual, consequently the wine is sour. Or the grapes of one flavor are more abundant than those of another—so is the flavor of the wine influenced.

Then, again, the French wines instead of being allowed to grow with their native freedom, as in Italy, are more regularly pruned and tended so that the grapes may receive the amount of sun and nourishment that is best suited to them. These things all tend to make a standard wine, which, in flavor and sweetness, varies as little as possible from one vintage to another. Nevertheless, wine growers in Italy are showing signs of a desire to improve, e. g., we know of an English lady in Tuscany who, dissatisfied with the native mode of growing and making wine on her own estate, spent a considerable time in Burgundy in order to master the science of vine culture in that district, and, returning, applied her knowledge to her own vineyards with very considerable success. But until the Italians more generally follow the example of the French, said our informant, and take more care of their vines, they will never be able to compete with French wines.—*Murray's Magazine.*

Newman & Levinson's, of 129 and 131 Kearny street, San Francisco, carry the most complete assortment of materials for fancy work on the Pacific Coast. Ladies can see something entirely new in fancy work at this establishment this week.



## — THE CELEBRATED — PERUVIAN BITTERS.

A Superb Appetizer. A Royal Tonic. Cures Dyspepsia.

WILMERDING & CO. Agents.

214 AND 216 FRONT ST., - SAN FRANCISCO

Also Agents for DELMONICO CHAMPAGNE.

## P. J. Cassin & Co.,

— IMPORTERS OF PURE —

KENTUCKY \ BOURBON \ WHISKIES.

Sole Agents for O. K. GOLDEN PLANTATION WHISKY.

— WHOLESALE DEALERS IN —

Foreign and Domestic Wines and Liquors.

433 Battery Street, San Francisco, Cal.

B. FRITSCH.

C. CELLARIES.

## THOMAS TAYLOR & CO.,

DISTILLERS AND MANUFACTURERS OF

WINES AND LIQUORS.

— SOLE AGENTS FOR —

ALPINE AND CHAMPION COCKTAIL BITTERS.

309-311 SACRAMENTO STREET, - SAN FRANCISCO.

CHAS. W. FORE.

JOHN SPRUANCE.

## Spruance, Stanley & Co.,

IMPORTERS AND JOBBERS OF FINE

WHISKIES, : WINES : AND : LIQUORS

Sole Agents for the CELEBRATED AFRICAN STOMACH BITTERS.

410 FRONT STREET, - SAN FRANCISCO.

## SEARBY'S PECTORAL BALSAM Of Wild Cherry and Tolu.

This is a good expectorant, giving speedy relief in all ordinary colds, and in Chronic Coughs, Bronchitis, etc.

SEARBY, ZEILIN & CO., Druggists,

859 MARKET STREET, - - - - - SAN FRANCISCO.



## A STATE BLOODSUCKER.

Continued from Page 1.

The San Francisco *Alta* makes the following sharp comment upon this peculiarly worthless branch of the State institution:

"There is a faction of the agriculturists, horticulturists and viticulturists of the State which is beginning to question very closely the utility of the Department of Agriculture as now maintained at the State University. The claim is made that the good achieved is at best questionable, and in no wise commensurate with the enormous cost annually imposed on the State in maintaining the department. In figuring the cost it must be remembered that Congress annually gives the university \$15,000 for the support of the experimental stations, but eliminating every item of expense charged to the Federal fund, the annual cost of maintaining the Agricultural College, according to the figures given in the last annual report of the Secretary of the Board of Regents, is as follows: Salaries—one professor of agriculture, \$3300; one lecturer on practical agriculture, \$2400; one gardener, \$840; assistant in agricultural laboratory, \$1500; first assistant in viticultural laboratory, \$1500; second assistant in viticultural laboratory, \$1200; foreman of cellar, \$600; clerk, \$600. Total \$11950. For the fiscal year ending June 30, 1889, the total expenditures of the College of Agriculture, aside from salaries, were \$13,966.65. The actual amount paid out in salaries was \$11,385, or a total of \$25,350. So far as the Federal fund of \$15,000 is concerned, it is usually entirely expended.

There would probably be no comment on this matter if the college could show a substantial enrollment of students, or if practical men all over the State were not questioning the results thus far attained. According to Secretary Bonte's report, there was in 1889 one graduate from the College of Agriculture, and that one a resident of that most agricultural county, San Francisco. It is said that there are now but five students in the college.

Of course the work of the Agricultural College is not confined to instructing students, but it is supposed to in every way possible further the agricultural interests of the State, covering, in fact, very nearly the field occupied by the State Board of Horticulture and the Viticultural Commission. There are certain practical fruit growers and wine makers who ridicule the information emanating from the Hilgard contingent.

It is said that the very laws under which Hilgard works were passed by the exertions of those persons whom he would belittle. It is asserted that aside from drawing large salaries the instructors do nothing; that the college is not the slightest benefit to the State. It is given out that the bulletins issued by the college are of no scientific value, and that abroad, if quoted at all, it is only in derision. The fact that on the University grounds at Berkeley a phylloxera-infested vineyard is maintained is denounced as an outrage. If it is necessary to study the habits of the pest, there are plenty of opportunities to do so without deliberately infecting a section of the State previously exempt. Then, again, attention is called to the fact that with all its costly plant and erudite professors, the sample of wines manufactured at Berkeley only took a bronze medal at the Paris Exposition, while the few samples made at the Viticultural Commission, with limited resources

and imperfect apparatus, carried off a gold medal."

The Wetmore-Hilgard wrangle is one of long standing. For many years Professor Hilgard has maintained a phylloxera-infested vineyard at Berkeley, in defiance of the remonstrances of the vineyardists of Mission San Jose, Irvington, Livermore and other sections of Alameda county. The Wetmore party in particular have been nussparing in its denunciations of him, and the recent appearance of phylloxera at Mission San Jose, which will ultimately clear out the vines, would seem to indicate that the University authorities acted unwisely in maintaining the dangerous insect at Berkeley.—*San Francisco Post*.

The College of Agriculture of the University of California, dubbed the "Cow College" by the irreverent students, is maintained at a cost of \$30,000 a year. The college has six students, three of whom take the course to shirk study in other departments of the University, and three are Mexicans. Six thousand dollars a year each is a big price to pay for the theoretical agricultural education of three shirkers and three Mexicans.—*San Francisco Post*.

The MERCHANT AND VITICULTURIST has run across an extravagance that the State is indulging in, that is really funny. There is never enough money on hand to supply the honest officials who handle it and then keep city or country schools running properly, the cry is always funds are not sufficient for improvements. But over at Berkeley the MERCHANT finds that the State is running an agricultural college at an expense of \$30,021.65 per annum, and that the same college has eleven instructors and an attendance of five whole students, who therefore cost the State \$6004.33 each per annum to be taught how to milk a cow, plow a field and raise garden truck. They will soon learn to "make hay while the sun shines" if they watch those who manage this job.—*San Francisco Commercial News*.

## W. B. CHAPMAN

Agent and Importer

123 CALIFORNIA ST  
San Francisco, Cal.SOLE AGENT FOR THE PACIFIC  
COAST FOR

PERRIER-JOUËT &amp; CO'S

Finest Extra Quality Champagnes

EXTRA DRY "SPECIAL"

CREMANT ROYAL

BRUT

Sole Agent for

H. CUVILLIER &amp; FRÈRE

Of Paris, Bordeaux, Rheims and St. Petersburg

Sole Importers by appointment to the Imperial Russian Court  
Specialty of Fine Bordeaux, Sauternes  
and Old CognacsSole Importer of a few Expressly Selected  
Brands of

BARTON &amp; GUESTIER'S Clarets

AND OF

SANDEMAN, BUCK &amp; CO'S (Pomartin) Sherries

## LEO. E. ALEXANDER &amp; CO

Rubber Stamp  
FACTORY.

STENCILS CUT.

Wood & Steel  
ENGRAVING.

AGENTS WANTED.

218 SANSOME STREET, S. F.



## For Dyspepsia and Indigestion



SOLD BY ALL DEALERS.

## JOHN ROSENFELD'S SONS'

Dispatch Line of Clipper Ships,

FOR NEW YORK.

Sailing monthly, and carrying California Wines and Brandies, and all other California Products.

## JOHN ROSENFELD'S SONS,

202 Sansome St. { 39 Broadway  
San Francisco. { New York.The Largest Assets of any Company  
West of New York State.

FIRE.

MARINE.

## Anglo-Nevada

ASSURANCE :: CORPORATION

OF SAN FRANCISCO, CAL.

HEAD OFFICE:

315 Montgomery St. — 410 Pine St.

Capital, Fully Paid, \$2,000,000. Assets, \$2,672,849

THE  
LOMA PRIETA LUMBER CO.

SUCCESSORS TO

WATSONVILLE M. &amp; L. Co.

HAVE ON HAND A FULL SUPPLY OF THE  
following size

## GRAPE STAKES,

2X2-4 FEET LONG.

2X2-5 FEET LONG.

2X2-6 FEET LONG.

Which will be sold at reasonable  
rates.

Address all communications to

Loma Prieta Lumber Co.,

LOMA PRIETA,  
Santa Cruz County,

Cal.

FOUNDED IN 1856.

INCORPORATED APRIL, 1889.

## Tubbs Cordage Co.

Manufacturers of all kinds of

CORDAGE  
GRAPE-VINE TWINE, ETC.611-613 Front Street,  
SAN FRANCISCO.

## Louis Sloss &amp; Co.

Agents for the following well-known  
brands of Alaska Canned Salmon:Karluk Packing Co's Horse  
Shoe Brand.Northern Packing Co's An-  
chor Brand.Nushagak Canning Co's  
Moose Head Brand.Thin Point Packing Co's  
Coleman Flag Brand.Royal Packing Co's Chief-  
tain Brand.Pacific Packing Co's Na-  
tional Brand.

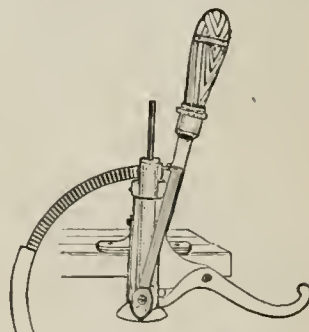
Office, 310 Sansome St.

SAN FRANCISCO, CAL.

## NATHAN, DOHRMANN &amp; CO

THE GILCHRIST

Lightning Cork Puller.

The most useful and practical fixture for Druggists  
Bar-rooms, Hotels and Private Residences.

100 Corks Per Minute!

NO BROKEN BOTTLES!

It pulls the cork by one motion of the lever, and the reverse movement of the lever to its position (as shown in the cut) discharges the drawn cork from the screw.

The bottles are never broken, the operator never has to touch the cork with his hands. Corks may be partial y drawn and left in bottle. The cork is not mutilated and no fragments of the cork fall into the liquid. Full directions accompany each cork puller.

Price \$3 50.

NATHAN, DOHRMANN &amp; CO.,

Importers of Glassware, Hotel, Bar &amp; Saloon Outfits.

124-126-128-130-132 Sutter Street,

Below Kearny, San Francisco.



## PHYLLOXERA.

## The Herole Treatment It Receives, in Australia.

The Vine Diseases Board, acting upon the report of its inspector, visited Seven Hills on Wednesday week, and condemned two vineyards, in which the insect was not previously thought to exist. This is very serious news, and will act, to some extent, as a damper on a promising industry. But, at the same time, it is no more than, in the circumstances, might be reasonably expected. One of the vineyards in question, that belonging to Mr. Horwood, is only separated by a road from Mr. Casack's vineyard, which was recently destroyed, and in which the insect was first discovered at Seven Hills. Mr. Horwood's vineyard, in fact, furnished the vines with which Mr. Casack's vineyard was planted. Mr. Horwood's vineyard is about fifteen years of age, and appeared perfectly healthy when our reporter visited it in 1888. It is, fortunately, only a few acres in extent; and, consequently, its destruction will not cost a large sum. This is, however, poor consolation in the face of the fact that the disease may speedily manifest itself in other vineyards, and will, in any case, retard the development of the vine growing industry. The *Town and Country Journal* has over and over again urged that thorough measures should be taken in dealing with this pest. Half measures are useless. The experience of other countries goes to show that when once the disease gets a hold in a district there is no cure, but total extinction by destroying the vines. This has been known for some years. Yet these measures have only recently been adopted in this colony, and at present there are only half measures after all.

As long as free communication is allowed between known infected vineyards and supposed clean vineyards, the disease is bound to spread from one vineyard to another. In this colony no restriction is placed upon communication of this sort. Probably the Government officers themselves have been unwittingly the means of spreading the disease. A man going to a diseased vineyard, and handling and inspecting the vines, and then going to a clean vineyard, and handling the vines there, is apt to communicate the disease; and thus the pest may be spread from one district to another. Animals and birds are also factors in the spread of the pest. The practice of handling grapes from diseased vineyards, or suspected diseased vineyards, to market, and the exchange of fruit cases, or their sale, is reprehensible. Yet this has been carried on for years in this colony, and probably will be carried on the ensuing season.

In California, where the disease has mastered the people, and where all attempts at counteracting it by eradication have failed, there are still stringent measures enforced in regard to disinfecting all fruit cases by fumigation with sulphur, or scorching with steam to kill the insects. Here no such regulation is thought of. On the contrary, fruit cases swarming with codling moths, and, perhaps, phylloxera, are admitted here without question. Yet, at the same time, the people are taxed to drive out the pest at one door; while it is freely admitted at another; and no proper precautions are taken to stop the plague from spreading. In Germany they do things better. There every workman engaged in a phylloxera-infested vineyard has to change his clothes before leaving it.

Tools are also left on the ground, and disinfected when taken away; and every precaution is used against the disease spreading by fruit, vessels, cuttings or otherwise.

When we take the experience of other countries into consideration, we may express doubts whether the pest can ever be thoroughly exterminated in this colony. In America and on the continent of Europe the disease is spreading; but there it has infested extensive vine growing districts embracing thousands of acres—the vineyards being adjacent to each other. Here it is confined to a few acres (about twenty in all) scattered here and there, two or three acres in a vineyard, over a large area, and governed by a paternal Government, able and willing to pay compensation to the owners of the vineyards for the destruction of their vines. If it is possible to destroy phylloxera at all, it should be destroyed under these favorable conditions. Fortunately the insect has never yet been found in a large vineyard in this or in a neighboring colony. If it were once to get into the large vineyards of the Albury and Rotherglen districts, it would be a sad blow to the vine growing interests of Australia.

As to remedies, it is conceded by every disinterested authority that total and speedy destruction is the only course. Grafting on so-called resistant stocks has done fair service in France, and to a small extent in California; but in introducing resistant stocks, the seeds alone should be introduced, as the phylloxera insect alone will breed and multiply as quickly on resistant stocks as on any others; the resistance being simply the tough woody fibrous character of the stock, which repels the attack of the insect. The insects can, however, live on them all the same. Recent telegrams from Auckland, New Zealand, proclaimed the presence of the phylloxera in the vineyards there. In California not less than 15,000 acres of vines are badly infested with the disease. In France, Germany, and Italy it has been long established, and recent cablegrams recorded its presence over a large area of the vineyards of Hungary. Even in Asia Minor it is not unknown. The outlook for the industry in European countries is certainly not encouraging; but isolated as we are in this country, it might be possible, with proper precautions and enterprise, to isolate the country from this pest, and thereby reap a rich reward for our precaution by the enhanced value of the wine which we would be enabled to produce.—*Town and Country Journal, Sydney.*

## CHAMPAGNE GROWING MORE POPULAR.

The year 1889 has been remarkable as far as the champagne trade is concerned. The importations were larger than they have ever been before, and the trade has decided reasons for being satisfied, both with the volume of business and the manner in which it has been conducted. There are but few of the dealers that have not confined themselves to strict business methods in distributing their goods, and this with the result of increased consumption, decreased expense, and far more happiness than the champagne trade has ever known. The increased demand for champagne is due in a great measure to the fact that sparkling wines have been adopted by the American people as their fashionable drink, but it is also owing in no small degree to the quality of the wine that is now being shipped to this country. There is comparatively little champagne that is now sent to America that is not a high grade wine that contains all the elements that appeal to the most cultivated taste, and to ship any other is to send a wine that the people will not buy.—*Bonfort's.*

## Pure California Wines and Grape Brandies.

THE SAN GABRIEL WINE CO.,  
OF SAN GABRIEL,  
Los Angeles County, Cal.

are now prepared with a large stock of wines and brandies of their own growth to supply the trade and the market generally. This Company owns the largest vineyard in the world, covering over 2,500 acres. They have held their wines and brandies for several years in their own cellars, and do not offer any of their product until it has become properly matured. Their large stock of matured wine and brandies thus accumulated is now open to the purchaser. All goods under their trade mark are warranted pure and unadulterated. Being the successors to B. D. Wilson & Co., and to J. De Barth Shorn, they have become possessors of the "SHORE" BRAND OF BRANDY, and "MOUND VINEYARD" WINE. Correspondence solicited.

MARSCHELL, SPELLMAN &amp; CO.,

No. 5 New York and Brooklyn Bridge Vault.  
Frankfort Street, N. Y.

J. DE BARTH SHORN,

President San Gabriel Wine Co.,  
San Gabriel, Cal.

## B. &amp; S. Milk Champagne

.....OR.....  
KUMYSS,

Is recognized by the most prominent physicians as a most healthful beverage in

## Health and Strength

For the relief and cure of DYSPEPSIA and stomach troubles, it stands without a rival.

It can be had only of the proprietors,

## BOERICKE &amp; SCHRECK,

234 Sutter Street.

San Francisco, Cal.

BEWARE OF IMITATIONS.

Try B. & S. Homoeopathic Cough and Croup Syrup for  
Your Colds and Coughs. For Sale Everywhere.

Price Fifty Cents.

## TO WINE - MAKERS!

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

## "OENOTANNIN"

as a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows:

## I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine.

It combines with the ferments, mycoderms and albuminoids, etc., and precipitates all impurities, insoluble, into the lees.

It concentrates and diminishes the lees, leaving a larger quantity of pure wine.

The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

## II. Being used on fermented wines before the second Clarification:

It calms and regulates the second fermentation of young wines.

It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment.

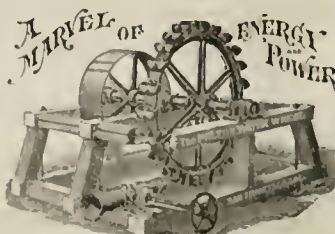
It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery

See Directions for Use on Application. &amp;c.

For sale in tins of 21.5 lbs. each, by

Charles Moinecke & Co., Sole Agents,  
314 Sacramento St., San Francisco.

## The Pelton Water Motor



Affords the cheapest and most convenient power for Ranch, Vineyard or Dairy purposes, as well as for running dynamos for electric lights, pumps and every other variety of machinery. It possesses in the same degree the wonderful energy and power that has made the Pelton Wheel famous in all parts of the world.

These motors are made of varying sizes, with capacities ranging from the fraction of 1 up to 15 and 20 H. P., enclosed in iron cases, all ready for pipe connections, and are warranted to develop a given amount of power with one half the water required by any other wheel. The cost, considering capacity and efficiency, fully 50 per cent less.

Circulars, giving full information, sent on application. Parties writing for information should give full particulars as to power wanted, source of water, supply, with head or pressure. Address

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SAN FRANCISCO, CAL.

Mention This Paper.



# PROGRESS OF NON-PARTISAN TEMPERANCE.

The rift in the ranks of the woman's Christian Temperance Union, which was so clearly apparent at the annual gathering here a short time ago, says the Chicago Tribune, appears to be increasing, and the establishment of a large and flourishing non-sectarian and non-partisan union of women who do not believe that drunkards can be made sober by compulsion and who have no faith in political temperance, now seems to be only a question of time. In Pennsylvania the women are shaping their course in that direction, having become satisfied that there is no use trying to enforce laws where they are not sustained by public sentiment. They now propose to abandon the futile work of making men temperate by statute and to make use of all their power and influence through moral suasion to accomplish that end. There is also a report that the whole third party in that State has become discouraged at playing lender to the Democrats, and that a majority of its members are in favor of reorganizing the old temperance leagues and societies, which have rapidly disappeared since the Prohibition folly began to run its course. If this be true it is a very hopeful sign. It is not unlikely the reason for the change may be found in the remarkable results which have been achieved by high license in Philadelphia. In any event it is apparent that the Prohibition house in Pennsylvania, after fifteen years of united effort, is divided against itself and that the seceders are now content to drop coerced measures until public sentiment has been educated up to the point of indorsing such coercion.

The same signs of discontent with the partisan and sectarian management of the W. C. T. U., are manifest in various parts of the country. In Indiana Murphy leagues are being established which work on the lines of Francis Murphy's policy, and several of the auxiliary unions of the W. C. T. U., have gone out and joined these leagues. Ohio and Iowa are already out, and Minnesota declines to be auxiliary to the State union. In Connecticut the union is rapidly disintegrating because of discontent with its alliance with the third party, itself in alliance with the Democratic party. In all these movements there is a great hope for non-sectarian and non-political temperance, and the seceding unions cannot do better than to take counsel of that well-known temperance advocate, Francis Murphy, whose methods time has vindicated.

## SOME GRATUITOUS ADVICE.

Good times seem to have come upon the wine men of California, as well as upon the whisky men of the east, and prices have advanced steadily in consequence. We trust however, that this will not deter the growers and merchants from sending their poor wines to the distilleries. Only recently we heard a dealer say that he made an attempt to handle California wines not long since, but that his first lot was such miserable stuff that he gave up in disgust. There would be less poor wine in California by the way, if those who made them would, like Wetmore, Chauche, and Mathews, of Napa, confine their efforts to one or, at the outside, to two or three wines, and not endeavor to produce everything from an Angelica to a Hock, including sherry.—Bonforis.



## DAMIANA BITTERS

The Great Mexican Remedy for Disorders of the Kidneys and Bladder, and Nervous Diseases. DAMIANA is recognized by all Physicians as the best Nervous Stimulant, with a special action on the Sexual and Generative Organs. For the above action it is recommended in all cases of Sexual Weakness and Want of Sexual Desire. Sole Agents, NABER, ALFS & BRUNE, 323-5 Market St., S. F.

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HENNING THODE, Proprietor.

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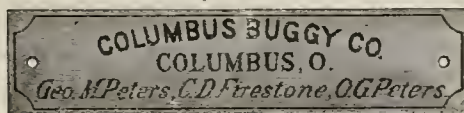
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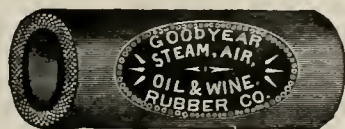
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## STENCILS,

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ROBERT DICKSON, Manager,  
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Safe Deposit Building

Department of the Pacific States  
and Territories.

The City of London Fire Ins. Co.,

Capital - - - \$10,000,000

Cash Assets in the United States,

\$746,186.00

Scottish Union and National  
Insurance Company

Capital, - - - \$30,000,000  
Cash Assets, - - - \$16,407,072.46

420 California St., San Francisco.

W. J. CALLINGHAM, General Agent.

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Land, with water for irrigation, for sale in tracts of  
from 20 acres to large tracts suitable for Colony pur-  
poses. For particulars, apply to

E. B. Perrin, 402 Kearny St., S. F.



# EXPORTS AND IMPORTS.

## EXPORTS OF WINE.

TO NEW YORK—PER STEAMER CITY OF NEW YORK January 23, 1890.

| MARKS.                           | SHIPPERS.              | PACKAGES AND CONTENTS. | GALLONS. | VALUE.   |
|----------------------------------|------------------------|------------------------|----------|----------|
| A & Co.                          | Dreel & Co.            | 10 barrels Wine        | 510      | \$261    |
| X                                | "                      | 8 barrels Wine         |          |          |
| "                                | "                      | 2 casks Wine           | 400      | 384      |
| "                                | "                      | 1 half-barrel Wine     |          |          |
| Cg                               | Overland F & T Co.     | 16 puncheons Wine      | 2,510    | 879      |
| J P.                             | Berges, Dorene & Co.   | 25 barrels Wine        | 2,485    | 793      |
| C in diamond                     | Kohler & Van Bergen    | 60 barrels Wine        | 2,957    | 950      |
| J B L.                           | Schilling & Co.        | 1 cask Wine            | 27       | 20       |
| B D & Co.                        | U Dreyfus & Co.        | 150 barrels Wine       | 7,275    | 2,901    |
| K & F.                           | Kohler & Fröhling      | 300 barrels Wine       | 15,115   | 9,009    |
| F A.                             | Lachman & Jacob        | 25 barrels Wine        | 1,262    | 399      |
| E B J.                           | "                      | 100 barrels Wine       | 4,982    | 1,359    |
| J K.                             | J A Worth              | 6 barrel Wine          | 274      | 55       |
| K in diamond                     | J Gundlach & Co.       | 67 puncheons Wine      | 2,490    | 1,172    |
| G.                               | "                      | 67 barrels Wine        | 3,288    | 1,617    |
| "                                | "                      | 7 casks Wine           |          | 30       |
| N Bros.                          | A Netter               | 37 puncheons Wine      |          |          |
| "                                | "                      | 5 barrels Wine         | 0,385    | 1,600    |
| G M S.                           | Williams, Dimond & Co. | 1 barrel Wine          | 50       | 50       |
| S W & S Co.                      | "                      | 310 barrels Wine       | 15,492   | 6,071    |
| Total amount of Wine 7 cases and |                        |                        | 65,708   | \$28,507 |

## TO CENTRAL AMERICA.

|                                |                     |                         |       |         |
|--------------------------------|---------------------|-------------------------|-------|---------|
| M B, Puntas Arenas.            | B Dreyfus & Co.     | 12 half-barrel Wine     | 420   | \$400   |
| "                              | "                   | 14 half-barrel Wine     | 381   | 360     |
| J R & Co.                      | "                   | 10 kegs Wine            | 40    | 30      |
| F O                            | F Meeks             | 10 kegs Wine            | 40    | 30      |
| "                              | Montallegre & Co.   | 1 barrel Wine           | 47    | 31      |
| R P, La Union.                 | J Gundlach & Co.    | 3 half-barrel Wine      | 41    | 28      |
| "                              | "                   | 4 barrels Claret        | 190   | 152     |
| H V, Guatemala                 | J Jollen & Co.      | 2 barrels Wine          | 44    | 44      |
| G L & Co, Acapulco             | Goldtree Bros       | 50 cases Wine           | 200   | 200     |
| H W K, Puntas Arenas.          | Kohler & Fröhling   | 2 kegs Wine             | 26    | 23      |
| G F G.                         | Castel Bros         | 1 keg Wine              | 20    | 20      |
| "                              | "                   | 3 kegs Wine             | 30    | 27      |
| F C H.                         | "                   | 2 kegs Wine             | 40    | 40      |
| J C.                           | "                   | 6 barrels               | 286   | 258     |
| G de S                         | "                   | 12 kegs Wine            | 345   | 260     |
| "                              | "                   | 1 keg Wine              | 10    | 30      |
| O F & H                        | Cabrera, Roma & Co. | 2 cases Wine            | 10    | 15      |
| G P, Champerico                | "                   | 6 kegs Wine             | 60    | 47      |
| R D A, Guatemala               | E de Saba & Co.     | 1 barrel Zinfandel Wine | 51    | 28      |
| C de S, Puntas Arenas.         | "                   | 2 barrels W Wine        | 102   | 66      |
| J D, Puntas Arenas.            | Urruela & Urioste   | 4 kegs Wine             | 80    | 63      |
| Total amount Wine 64 cases and |                     |                         | 2,199 | \$2,185 |

TO OHINA—PER STEAMER CITY OF PEKIN January 22, 1890.

|                                     |                       |                 |       |         |
|-------------------------------------|-----------------------|-----------------|-------|---------|
| C N M, Yokohama.                    | Kohler & Fröhling     | 54 cases Wine   | 252   | \$210   |
| "                                   | "                     | 5 barrels Wine  | 44    | 44      |
| G E S, Yokohama.                    | Goldberg, Bowen & Co  | 8 cases Wine    | 44    | 44      |
| A G S, Hongkong                     | Williams Dimond & Co  | 52 cases Wine   | 175   | 175     |
| H in diamond, Nagasaki.             | "                     | 7 barrels Wine  | 328   | 328     |
| S & S, Hogo.                        | "                     | 2 barrels Wine  | 97    | 51      |
| "                                   | "                     | 1 barrel Wine   | 50    | 42      |
| K in Ring, Yokohama.                | J Gundlach & Co.      | 12 barrels Wine | 568   | 170     |
| O in diamond, Hogo.                 | Oeo Marcus & Co.      | 10 barrels Wine | 430   | 150     |
| L Co in diamond, Yokohama.          | Herrmann & Co.        | 3 barrels Wine  | 140   | 61      |
| W H O, Yokohama                     | Sieghelf & Brandenb'n | 20 cases Wine   | 48    | 110     |
| Total amount of Wine, 114 cases and |                       |                 | 1,895 | \$1,426 |

TO MEXICO—PER STEAMER NEWBORN January 28, 1890.

|                                   |                      |                 |       |       |
|-----------------------------------|----------------------|-----------------|-------|-------|
| K & V B to d'd, Mazatlan.         | Kuther & Bendixon    | 2 kegs Wine     | 30    | \$20  |
| "                                 | "                    | 1 keg Wine      | 00    | 33    |
| "                                 | "                    | 1 barrel Wine   | 49    | 35    |
| "                                 | "                    | 6 kegs Wine     | 40    | 42    |
| "                                 | "                    | 4 kegs Wine     | 60    | 39    |
| G de P, La Paz.                   | I Gutte              | 2 kegs Wine     | 30    | 15    |
| G R S.                            | Thannhauser & Co.    | 1 cask Wine     | 65    | 33    |
| B M & M Co, Guaymas               | B F Bountree         | 4 kegs Wine     | 66    | 36    |
| P D & Co, Ensenada.               | Mattoon & Dangleida. | 2 casks Wine    | 116   | 48    |
| "                                 | "                    | 1 cask Wine     | 06    | 25    |
| J B B, La Paz.                    | Delleplano & Co.     | 1 barrel Wine   | 50    | 50    |
| H in diamond, Guaymas.            | A C Malor & Co.      | 21 barrels Wine | 351   | 242   |
| "                                 | "                    | 10 cases Wine   |       | 61    |
| E W S, Mazatlan                   | J F Schielden        | 1 barrel Wine   | 20    | 15    |
| T C L, Guaymas.                   | Sun Sing Kee & Co.   | 3 barrels Wine  | 82    | 10    |
| T E O, Mazatlan.                  | W Loala              | 1 keg Wine      | 10    | 11    |
| F A A S, Guaymas.                 | "                    | 10 kegs Wine    | 100   | 50    |
| M F A.                            | "                    | 2 kegs Wine     | 20    | 10    |
| Total amount of Wine 10 cases and |                      |                 | 1,232 | \$758 |

TO HONOLULU—PER STEAMER AUSTRALIA January 31, 1890.

|                       |                   |                 |       |         |
|-----------------------|-------------------|-----------------|-------|---------|
| H W O.                | O Schilling & Co. | 16 octaves Wine | 423   |         |
| F A S & Co.           | "                 | 1 cask Wine     | 69    | \$355   |
| H J.                  | Arpad Haraszthy.  | 8 barrels Wine  | 401   | 208     |
| "                     | "                 | 75 kegs Wine    | 375   | 300     |
| "                     | "                 | 15 kegs Wine    | 150   | 109     |
| Total amount of Wine. |                   |                 | 1,418 | \$1,060 |

TO VICTORIA—PER STEAMER QUEEN OF PACIFIC February 4, 1890.

|                       |                        |                |     |       |
|-----------------------|------------------------|----------------|-----|-------|
| H S.                  | Lilienthal & Co.       | 2 casks Wine   | 102 | \$50  |
| B J.                  | Berges & Dorene        | 1 barrel Wine  | 47  | 14    |
| L Joseph.             | California Transfer Co | 1 barrel Wine  | 50  | 50    |
| Hospital              | "                      | 1 barrel Wine  | 50  | 50    |
| S in diamond          | Bach Meers & Co.       | 1 keg Wine     | 10  | 12    |
| H & J.                | "                      | 2 barrels Wine | 97  | 121   |
| H W.                  | "                      | 2 kegs Wine    | 10  | 20    |
| Total amount of Wine. |                        |                | 360 | \$288 |

TO TAHITI—PER BARKENTINE CITY OF PAPEETE February 1, 1890.

|                               |                    |                    |       |         |
|-------------------------------|--------------------|--------------------|-------|---------|
| I. T. Papeete                 | J Pinet            | 1 cask Wine        | 64    | \$38    |
| R P & Co, Papeete.            | "                  | 10 casks Wine      | 641   | 178     |
| "                             | "                  | 4 half casks Wine  | 131   | 07      |
| J B, Tahiti                   | P O Sabatie & Co.  | 3 barrels Wine     | 185   | 47      |
| L J, Tahiti.                  | "                  | 1 cask Wine        | 60    | 18      |
| V M, Tahiti.                  | "                  | 2 1/2 barrels Wine | 1,030 | 31      |
| Wm D, Tahiti.                 | O C Shattuck & Co. | 2 cases Wine       |       | 36      |
| L Co, Papeete.                | Wilkins & Co       | 10 barrels Wine    | 500   | 206     |
| F H, Papeete                  | "                  | 10 barrels Wine    | 500   | 210     |
| Total amount Wine 2 cases and |                    |                    | 3,005 | \$1,129 |

TO NEW YORK—PER STEAMER ACAPULCO February 3, 1890.

|                              |                       |                     |        |          |
|------------------------------|-----------------------|---------------------|--------|----------|
| P J.                         | Berges & Dorene       | 35 barrels Wine     | 1,642  | \$463    |
| E C.                         | "                     | 25 barrels Wine     | 1,198  | 561      |
| J P W.                       | Lenormand Bros        | 2 half-barrel Wine  | 74     | 40       |
| M.                           | Overland F & T Co.    | 105 barrels Wine    | 8,103  | 2,638    |
| R M & Co.                    | A Netter              | 2 barrels Wine      | 100    | 60       |
| D in diamond.                | Kohler & Van Bergen   | 25 barrels Wine     | 1,235  | 1,276    |
| K & F.                       | Kohler & Fröhling     | 205 barrels Wine    | 13,409 | 7,875    |
| E B & J.                     | Lachman & Jacob       | 101 barrels Wine    | 4,966  | 1,254    |
| F.                           | "                     | 25 barrels Wine     | 1,281  | 384      |
| O F.                         | "                     | 15 barrels Wine     | 797    | 246      |
| F R & Co.                    | "                     | 30 barrels Wine     | 1,546  | 375      |
| D W S.                       | Williams, Dimond & Co | 4 cases Wine        |        | 15       |
| A F.                         | "                     | 2 barrels Wine      | 105    | 12       |
| A C.                         | "                     | 2 half barrels Wine | 46     | 25       |
| Total amount of Wine 4 cases |                       |                     | 34,467 | \$13,752 |

## TO CENTRAL AMERICA.

|                                         |                  |                     |       |         |
|-----------------------------------------|------------------|---------------------|-------|---------|
| R R, Corinto.                           | F Meeks          | 20 cases Wine       |       | \$90    |
| "                                       | J T Wright       | 5 cases Wine        |       | 25      |
| R A R.                                  | "                | 1 keg Wine          | 35    | 10      |
| "                                       | "                | 7 barrels Wine      | 347   | 208     |
| U B, Acapulco.                          | "                | 4 half-barrel Wine  | 163   | 38      |
| F H.                                    | "                | 2 kegs Wine         | 20    | 15      |
| S A P.                                  | "                | 7 cases Wine        |       | 18      |
| "                                       | "                | 1 barrel Wine       | 33    | 24      |
| J S A, Guatemala.                       | "                | 2 half barrels Wine | 51    | 34      |
| J T W, Corinto.                         | C Carpy & Co     | 1 barrel Wine       | 54    | 33      |
| A S & Co.                               | B Dreyfus & Co.  | 4 barrels Wine      | 203   | 185     |
| "                                       | "                | 12 cases Wine       |       | 65      |
| "                                       | "                | 2 kegs Wine         | 20    | 35      |
| F A.                                    | "                | 6 cases Wine        |       | 35      |
| A F A, Momagua.                         | "                | 36 half-barrel Wine |       |         |
| "                                       | "                | 60 kegs Wine        | 1,576 | 1,335   |
| B & P, Corinto.                         | "                | 4 barrels Wine      |       |         |
| "                                       | "                | 10 kegs Wine        | 301   | 250     |
| A F.                                    | "                | 1 barrel Wine       |       |         |
| "                                       | "                | 2 kegs Wine         | 221   | 210     |
| E C.                                    | "                | 6 half-casks Wine   | 199   | 175     |
| F O, Puntas Arenas                      | "                | 1 barrel Wine       |       |         |
| "                                       | "                | 12 cases Wine       | 151   | 135     |
| "                                       | "                | 10 kegs Wine        |       | 50      |
| R G E, Puntas Arenas.                   | "                | 6 half-barrel Wine  | 165   | 135     |
| P T.                                    | "                | 9 half-barrel Wine  | 218   | 250     |
| S P C.                                  | "                | 9 half-barrel Wine  | 248   | 200     |
| J O B.                                  | "                | 10 kegs Wine        | 100   | 95      |
| "                                       | "                | 50 cases Wine       |       | 105     |
| O & Co                                  | "                | 7 half-barrel Wine  | 103   | 116     |
| O D S.                                  | "                | 3 barrels Wine      | 152   | 170     |
| "                                       | "                | 10 cases Wine       |       | 55      |
| G T & H.                                | "                | 14 half barrel Wine | 357   | 375     |
| F F.                                    | "                | 4 barrels Wine      | 199   | 200     |
| N A C.                                  | E de Saba & Co.  | 2 kegs Wine         | 11    | 48      |
| W V D, Corinto                          | A Greenham & Co. | 4 octaves Wine      | 60    | 45      |
| "                                       | "                | 2 half-barrel Wine  | 53    | 33      |
| A J & Co, Corinto.                      | E Kemm & Co.     | 1 keg Wine          | 10    | 12      |
| J, Puntas Arenas.                       | Chas Bach.       | 1 barrel Wine       | 50    | 35      |
| Total amount of Wine 122 cases Wine and |                  |                     | 5,133 | \$4,988 |

PER BR. SHIP FALLS OF FOYERS February 1, 1890.

|                                |                      |                             |     |         |
|--------------------------------|----------------------|-----------------------------|-----|---------|
| R in diamond, London.          | Kohler & Van Bergen. | 5 barrels Wine.             | 250 | \$84    |
| S L, Liverpool.                | A Larfargue.         | 32 cases R Wine             |     | 118     |
| "                              | "                    | 30 cases R Wine             |     | 65      |
| S in diamond, Liverpool.       | "                    | 25 one-fifth barrels P Wine |     | 464     |
| "                              | "                    | 60 octaves P Wine           |     | 969     |
| XXX, Liverpool.                | "                    | 10 barrels Wine             |     | 109     |
| S L, Liverpool.                | "                    | 35 octaves Wine             |     | 546     |
| A L, Liverpool.                | "                    | 10 barrels Wine             |     | 110     |
| J C, Dublin.                   | T M Cartan.          | 1 barrel Wine               | 49  | 31      |
| Total amount Wine 87 cases and |                      |                             | 299 | \$2,524 |

## MISCELLANEOUS WINE SHIPMENTS.

| VESSEL.                        | DESTINATION.       | SHIPPERS.           | PACKAGES AND CONTENTS. | GALLONS. | VALUE.  |
|--------------------------------|--------------------|---------------------|------------------------|----------|---------|
| S S Acapulco.                  | C T, Mazatlan.     | Redington & Co      | 1 half-barrel.         | 21       | \$20    |
| "                              | S O & Co, London.  | Gal Transfer Co     | 20 packages.           | 4,378    | 2,558   |
| SS City of New York            | S Bremen           | C Schilling & Co.   | 1 octave.              | 47       | 47      |
| "                              | "                  | "                   | 1 half-barrel.         | 21       | 36      |
| S S Australia                  | L & Co, Honolulu.  | Lachman & Jacob.    | 8 casks.               | 490      | 371     |
| "                              | "                  | "                   | 10 cases.              |          | 30      |
| "                              | L in d'd.          | S Lachman & Co.     | 8 barrels              | 401      | 292     |
| "                              | G in d'd.          | D W Gedgo           | 150 kegs               |          | 740     |
| S S City of Puebla             | M B, Victoria.     | A Orenelbaum & Co.  | 1 barrel               | 54       | 94      |
| "                              | Wm J.              | "                   | 15 cases               |          | 68      |
| "                              | D M.               | "                   | 6 cases                |          | 77      |
| "                              | R L.               | S Romani.           | 1 barrel               | 58       | 14      |
| Str Rival.                     | D & M, San Blas.   | J Gundlach & Co.    | 20 barrels             | 415      | 300     |
| "                              | P T & Co.          | "                   | 3 barrels              | 63       | 54      |
| "                              | D W R.             | "                   | 10 barrels             | 200      | 93      |
| S S Oceanic.                   | L Co, Yokohama.    | Herrman & Co.       | 3 barrels              | 106      | 67      |
| "                              | "                  | "                   | 10 cases.              |          | 31      |
| E K F S Thompson.              | G W M Co, Honolulu | Kohler & Van Bergen | 13 barrels.            | 650      | 420     |
| "                              | "                  | "                   | 200 kegs               | 1,382    | 1,025   |
| "                              | "                  | "                   | 15 cases.              |          | 20      |
| Total amount Wine 46 cases and |                    |                     |                        | 9,554    | \$3,758 |

## SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Jan. 18, to Feb. 3, 1890.

| CONSIGNEES.          | Barrels.  | 1/2 Barrels | Brandy, Rto Gallons. | Whiskey, Gallons | ALCOHOL AND SPIRITS, GALLONS. |
|----------------------|-----------|-------------|----------------------|------------------|-------------------------------|
| O Cohn.              | 84        | 50 kegs     |                      | 2,600            |                               |
| Well Bros & Co.      | 44        |             |                      | 2,204            |                               |
| F Chevalier & Co.    | 20        |             |                      | 793              |                               |
| J L Nickel.          | 3         |             |                      | 160              |                               |
| Sherwood & Sherwood. | 400 cases |             |                      | 10,140           |                               |
| A P Hocking & Co.    | 207       |             |                      | 52               |                               |
| Frank Clough.        | 1         |             |                      | 102              |                               |
| Laroche & Rogan.     | 2         |             |                      |                  |                               |
| Total                |           | 422         | 50 kegs              | 10,311           |                               |

## BEER IMPORTS BY RAIL, S. P. CO.

JANUARY 18, TO FEBRUARY 5, 1890.

| CONSIGNEES.       | Cases | Barrels   | 1/2 Barrels | 1/4 barrels | Bottled lbs. | Bulk lbs. |
|-------------------|-------|-----------|-------------|-------------|--------------|-----------|
| W Wolf & Co.      |       | 82 casks  |             |             | 20,500       |           |
| Jones Mundy & Co. | 212   | 102 casks |             |             | 40,250       |           |
| Total.            |       |           |             |             | 60,750       |           |



## EXPORTS OF WHISKY FROM SAN FRANCISCO BY SEA.

January 21, 1890 to February 7, 1890.

| VESSEL.                                      | DESTINATION.          | SHIPPERS.              | PACKAGES AND CONTENTS. | GALLONS. | VALUE.  |
|----------------------------------------------|-----------------------|------------------------|------------------------|----------|---------|
| SS City of New York                          | A A, Guatemala.       | Bloom Baruth & Co.     | 34 cases               |          | \$217   |
| "                                            | R P. La Union         | Gundlach & Co.         | 1 keg                  | 10       | 30      |
| "                                            | G&O, Pantoja Arenas   | Castle Bros.           | 1 keg                  | 10       | 28      |
| "                                            | J C H.                | "                      | 1 barrel               | 39       | 77      |
| "                                            | A A.                  | "                      | 1 barrel               | 39       | 77      |
| S S City of Peking                           | Nagasaki.             | Williams Dimond & Co.  | 2 cases                | 10       | 27      |
| "                                            | A C, Yokohama.        | Spruance Stanley & Co. | 1 keg                  | 10       | 27      |
| "                                            | "                     | "                      | 25 kegs                | 125      | 237     |
| S S Australia                                | G W M & Co, Honolulu. | WEL & Co.              | 50 cases               |          | 393     |
| "                                            | "                     | "                      | 1 half-barrel          | 28       | 35      |
| "                                            | "                     | "                      | 19 cases               |          | 162     |
| "                                            | "                     | "                      | 70 cases               |          | 693     |
| "                                            | "                     | "                      | 1 barrel               | 39       | 40      |
| S S City of Puebla                           | H & I.                | Willmerding & Co.      | 5 cases                |          | 40      |
| "                                            | Wm J, Victoria.       | A Greenbaum & Co.      | 24 cases               |          | 216     |
| S S Acapulco                                 | R R, Acapulco.        | J T Wright             | 24 cases               |          | 170     |
| "                                            | T B M & Co, Corinto   | Gundlach & Co.         | 29 half-barrels        |          | 215     |
| "                                            | TE & Co Font, Arenas  | Parrott & Co.          | 1 barrel               | 39       | 137     |
| "                                            | A L & Co, Corinto.    | Willmerding & Co.      | 1 barrel               | 40       | 140     |
| "                                            | E C.                  | "                      | 15 cases               |          | 142     |
| "                                            | F A.                  | "                      | 1 barrel               | 39       | 137     |
| "                                            | A F.                  | "                      | 1 barrel               | 41       | 73      |
| "                                            | G to d'd, Acapulco.   | L S Haas               | 1 barrel               | 41       | 74      |
| S S Oceanic                                  | G W L & Co, Nagasaki. | Urrutia & Urioste      | 5 cases                |          | 44      |
| "                                            | L O in d'd Yokohama   | Hermann & Co.          | 10 cases               |          | 08      |
| "                                            | "                     | L S Haas               | 5 barrels              |          | 226     |
| S S Queen of Pacific                         | W P, Victoria.        | Bach Meese & Co.       | 5 cases                |          | 35      |
| "                                            | H N.                  | "                      | 2 cases                |          | 14      |
| B k F S Thompson                             | W O P Co, Honolulu    | Spruance Stanley & Co. | 65 cases               |          | 605     |
| Total amount of Whiskey, etc. 225 cases and. |                       |                        |                        | 922      | \$5,195 |

## EXPORTS OF BRANDY FROM SAN FRANCISCO BY SEA.

| VESSEL.                | DESTINATION.         | SHIPPERS.              | PACKAGES AND CONTENTS. | GALLONS. | VALUE.  |
|------------------------|----------------------|------------------------|------------------------|----------|---------|
| SS City of New York    | X, New York.         | Dress & Co.            | 1 half-barrel          | 26       | \$52    |
| S S Australia          | G in d'd, Honolulu.  | D W Gedge              | 10 cases               |          | 50      |
| B k F S Thompson       | W C P Co.            | Spruance Stanley & Co. | 5 cases                |          | 33      |
| Ship Falls of Foyer    | J F, Liverpool.      | J Finlayson            | 154 barrels            | 7,159    | 3,579   |
| B k F S Thompson       | G W M & Co, Honolulu | Kohler & Van Bergen    | 7 cases                |          | 15      |
| S S Acapulco           | N A C, Corinto.      | E de Saba & Co.        | 1 case                 |          | 23      |
| "                      | T J, Corinto.        | Willmerding & Co.      | 2 barrels              | 90       | 123     |
| "                      | A B & Co, Corinto.   | "                      | 1 barrel               | 50       | 123     |
| "                      | K & F, New York.     | Kohler & Frohling      | 15 barrels             | 747      | 672     |
| "                      | "                    | "                      | 40 half-barrels        | 1,694    | 656     |
| Total amount of Brandy |                      |                        |                        | 9,175    | \$5,457 |

## EXPORTS OF MISCELLANEOUS LIQUORS BY SEA.

January 21, 1890 to February 7, 1890.

| VESSEL.              | DESTINATION.         | SHIPPERS.              | PACKAGES AND CONTENTS. | VALUE. |
|----------------------|----------------------|------------------------|------------------------|--------|
| S S City of New York | B & Co, Acapulco.    | W Loalza               | 2 cases Rum            | 15     |
| S S City of Peking   | Nagasaki.            | Williams Dimond & Co.  | 1 case Liqueurs        | 5      |
| S S Australia        | W L & Co, Honolulu.  | Sherwood & Sherwood    | 2 cases Ale            | 15     |
| "                    | "                    | "                      | 3 cases Ale            | 14     |
| "                    | M & Co, Honolulu.    | Jones, Mundy & Co.     | 3 cases Champagne      | 331    |
| "                    | Add, Honolulu.       | Wm Wolff & Co.         | 10 cases Champagne     | 235    |
| "                    | L & Co, Honolulu.    | Spruance Stanley & Co. | 1 case Absinthe        | 16     |
| "                    | J O & Co, Honolulu.  | Lillenthal & Co.       | 3 cases Absinthe       | 9      |
| B B Newbern          | W W & Co, Escondido. | Mattoon & Danglada     | 1 octave Gin           | 9      |
| B k F S Thompson     | W C P Co, Honolulu.  | Spruance Stanley & Co. | 10 cases Champagne     | 164    |
| "                    | "                    | "                      | 1 case Vermouth        | 6      |
| Total amount         |                      |                        |                        | \$823  |

## IMPORTS OF WINES AND LIQUORS BY SEA.

FROM NEW YORK—PER SHIP R. D. RICE January 27, 1890.

| SHIPPERS.            | PACKAGES AND CONTENTS. | CONSIGNEE.         |
|----------------------|------------------------|--------------------|
| W K Freeman          | 2 barrels Whisky       | G B Parina         |
| "                    | 1 barrel Whisky        | W W Skaggs         |
| "                    | 2 half barrels Whisky  | Brown & Co.        |
| "                    | 1 eighth-cask Whisky   | S Anderson & Co.   |
| "                    | 1 barrel Whisky        | O A Sprecher & Co. |
| "                    | 3 barrels Whisky       | S C Holman         |
| Lillenthal & Co.     | 45 barrels Whisky      | Lillenthal & Co.   |
| Rue Sanders & Co.    | 5 barrels Whisky       | Rue Sanders & Co.  |
| E H Taylor Jr & Sons | 2 barrels Whisky       | L & S Sawyer       |

FROM LONDON—PER SHIP GLENMORAG January 29, 1890.

|                     |                    |                      |
|---------------------|--------------------|----------------------|
| Boord & Son         | 24 cases Wine      | C Meinecke & Co.     |
| "                   | 10 octaves Spirits | "                    |
| Gordon & Co.        | 125 cases Spirits  | J De Fremery & Co.   |
| W & A Gilbey & Co.  | 50 cases Gin       | Lillenthal & Co.     |
| "                   | 30 cases Wine      | "                    |
| J Morrison & Co.    | 170 cases Spirits  | H M Newhall          |
| J Wright & Sons     | 75 cases Champagne | Rascal Dubedat & Co. |
| "                   | 50 cases Wine      | "                    |
| G Dubedat           | 50 cases Liqueurs  | "                    |
| "                   | 30 cases Wine      | "                    |
| Sir R Burnett & Co. | 500 cases Vermouth | "                    |
| "                   | 200 cases Gin      | C W Craig            |
| "                   | 100 cases Beer     | Lillenthal & Co.     |

FROM VICTORIA—PER STEAMER CITY OF PUEBLA January 27, 1890.

|                |                 |            |
|----------------|-----------------|------------|
| Indson Bay Co. | 20 cases Whisky | O Clements |
|----------------|-----------------|------------|

FROM LIVERPOOL—PER BR. SHIP LUCIPARA January 27, 1890.

|                          |                         |                     |
|--------------------------|-------------------------|---------------------|
| McFarlane McDumdel & Co. | 24 quarter-casks Sherry | C Meinecke & Co.    |
| "                        | 40 octaves Sherry       | "                   |
| Offley Forrester & Co.   | 25 quarter-casks Sherry | Hellmao Bros & Co.  |
| Wm Wolff & Co.           | 30 octaves Sherry       | Wm Wolff & Co.      |
| "                        | 4 octaves Port          | "                   |
| E & J Burke              | 70 cases Stout          | Sherwood & Sherwood |
| "                        | 25 cases Stout          | "                   |
| "                        | 25 cases Stout          | "                   |
| "                        | 50 cases Ale            | "                   |
| "                        | 100 cases Stout         | "                   |
| "                        | 100 cases Stout         | "                   |
| "                        | 50 cases Stout          | "                   |
| "                        | 50 cases Ale            | "                   |
| "                        | 50 cases Ale            | "                   |
| "                        | 200 cases I Whisky      | "                   |
| "                        | 100 cases S Whisky      | "                   |
| J & R Tennent            | 100 cases Beer          | Forbes Bros.        |
| Dunville & Co.           | 50 cases Whisky         | D & C               |
| W E Johnson & Co.        | 170 cases Beer          | F in diamond        |

## IMPORTS BY RAIL IN BOND.

|                      |                    |                     |
|----------------------|--------------------|---------------------|
| Southern Pacific Co. | 200 cases Whisky   | Sherwood & Sherwood |
| Renault & Niedersadt | 10 cases Champagne | Hellman Bros        |

FROM PANAMA, ETC.—PER STEAMER SAN JUAN January 31, 1890.

FROM NEW YORK.

|   |                       |                |
|---|-----------------------|----------------|
| " | 2 barrels Whisky      | E H Melresckhe |
| " | 3 half-barrels Whisky | P O R.         |

FROM HAMBURG.

|                |                  |                |
|----------------|------------------|----------------|
| G Preller & Co | 160 cases W Wine | E Thomas & Co. |
|----------------|------------------|----------------|

FROM BARCELONIA.

|                      |              |           |
|----------------------|--------------|-----------|
| E Pacchiarotte & Co. | 6 cases Wine | D P Rossi |
|----------------------|--------------|-----------|

FROM CALLAO.

|                 |                  |              |
|-----------------|------------------|--------------|
| Gambetta & Hes. | 2 cases Liqueurs | Hellman Bros |
|-----------------|------------------|--------------|

FROM SAN BLAS.

|                 |                   |          |
|-----------------|-------------------|----------|
| Laazagorta Hos. | 50 barrels Mescal | W Loalza |
|-----------------|-------------------|----------|

|               |              |                 |              |
|---------------|--------------|-----------------|--------------|
| JOHN H. WISE, | H. T. SCOTT, | CHAS. H. FROST, | O. S. FARRLE |
| Pres.         | Vice-Pres.   | Gen'l Mgr.      | Sec'y.       |

## Union Pressed Brick and Terra Cotta Co.,

Manufacture the finest quality of plain, moulded or ornamented Pressed Brick, Architectural Terra Cotta, Fire Proofing, Paving Tile; also, Red, Brown and Black Mortar.

WORKS,

Vallejo, California.

GENERAL OFFICE,

Room 31, Flood Building, San Francisco.

# Wm. WOLFF and Co.,

Importers and General Agents,

327-329 Market street,

San Francisco, Cal.

Pacific Coast Agents for

POMMERY SEC CHAMPAGNE,  
J. & F. MARTELL COGNAC,  
MORGAN BROS., PORT ST. MARTY'S SHERRIES,  
DIXON'S DOUBLE DIAMOND PORT,  
DUBOIS FRERES, BORDEAUX, Claret and Sauternes,  
HOCK WINES, from Messrs. Henkel & Co., Mayence,  
FRANCESCO CINZANO, Torino, Italian Vermouth,

JOHN de KUYPER & SONS, ROTTERDAM, GIN,  
GILKA KUMMEL,  
PARST BREWING CO. (formerly PHILLIP BEST),  
MILWAUKEE Export Beer, Select Blue Ribbon,  
THE "BEST" TONIC,  
THEO. LAPPÉ'S GENUINE AROMATIQUE,  
"DOGSHEAD" BRAND of Guinness' Stout and Bass' Ale,

CANTRELL & COCHRANE'S Belfast Ginger Ale,  
BASS & CO'S Pale and Burton ALE, in Hogsheads,  
GUINNESS & CO'S (Dublin) Extra Stout in Hogsheads,  
GREENLEES BROS' Lorne Highland (Scotch) Whisky,  
JAMESON & CO., IRISH WHISKY,  
LONDON Dry Dock Jamaica Rum,  
Mineral Waters,

Re-Imported American Whiskies.



# PRICES CURRENT.

These are the long prices. The rate of discount on purchases of a considerable quantity, can be learned by applying to the agents or dealers. We urgently request dealers, agents and producers to notify us when a change occurs in the prices current of the goods they handle.

## California Wines & Brandies

[The Prices given are for quarts and pints, put up in cases of twelve and twenty-four bottles.]

### ARPAD HARASZTHY & CO.,

530 Washington street, San Francisco.

| VARIETY.                    | QUARTS. | PINTS.  |
|-----------------------------|---------|---------|
| Eclipse Champagne, ex. dry. | \$14.50 | \$17.00 |
| Eclipse Champagne, brut.    | 14.50   | 17.00   |
| Riesling                    | 6.00    | 7.00    |
| Gutedel                     | 6.00    | 7.00    |
| Zinfandel                   | 5.00    | 5.00    |

### J. GUNDLACH & CO.,

Cor. Second & Market Sts., San Francisco.

|                |        |        |
|----------------|--------|--------|
| Tramier, 82.   | \$5.00 | \$1.00 |
| Gutedel, 82.   | 5.00   | 7.00   |
| Burgundy, 84.  | 6.00   | 7.00   |
| Zinfandel, 83. | 5.00   | 6.00   |

### I. DE TURK,

212 Sacramento street, San Francisco.

|                         |       |
|-------------------------|-------|
| Port, 1884.             | 6.00  |
| Port, 1886.             | 4.00  |
| Dry Sherry, 1884.       | 6.00  |
| Dry Sherry, 1886.       | 4.00  |
| Angelica, 1881.         | 4.50  |
| Tokay, 1884.            | 8.00  |
| Zinfandel Claret, 1884. | 3.50  |
| Burgundy, 1884.         | 4.00  |
| Riesling, 1885.         | 4.00  |
| Gutedel, 1884.          | 4.50  |
| Hock, 1885.             | 3.50  |
| Brandy, 1882.           | 12.00 |

### GEORGE WEST & SON,

Stockton, Cal., and 252 Market St., S. F.

|               |         |
|---------------|---------|
| Brandy, 1879. | \$20.00 |
| Brandy, 1883. | 15.00   |
| Brandy, 1885. | 15.00   |
| Frontignan.   | 9.00    |
| Sherry.       | 9.00    |
| Port (old).   | 12.00   |
| Port.         | 6.00    |

### SAN GABRIEL WINE CO.,

Ramona, Los Angeles county, Cal.

|               |        |        |
|---------------|--------|--------|
| Riesling.     | \$4.75 | \$5.75 |
| Gutedel.      | 4.75   | 5.75   |
| Port.         | 5.50   |        |
| Angelica.     | 5.50   |        |
| Muscadel.     | 5.50   |        |
| Sherry.       | 6.00   |        |
| Brandy, 1882. | 12.00  |        |

### LOS GATOS & SARATOGA WINE CO.,

3 Golden Gate Ave., San Francisco.

|                 |        |        |
|-----------------|--------|--------|
| Zinfandel.      | \$3.50 | \$4.50 |
| Sauterne.       | 4.00   | 5.00   |
| Brandy.         | 9.00   |        |
| Port.           | 5.00   | 6.00   |
| Sweet Muscatel. | 5.00   | 6.00   |
| Grape Cordial.  | 6.50   | 7.50   |

### JOSEPH MELCZER & CO.,

504 and 506 Market street, San Francisco.

In cases, per doz. qts.

|                                |        |
|--------------------------------|--------|
| Claret, 1886.                  | \$3.00 |
| Zinfandel, 1885.               | 3.50   |
| Burgundy, 1885.                | 4.00   |
| Hock, 1885.                    | 3.50   |
| Riesling, 1885.                | 4.00   |
| Riesling, Jobannaberger, 1884  | 5.00   |
| Gutedel, 1884.                 | 5.00   |
| Somlai Hungarian Type, 1885.   | 3.50   |
| Szatmari                       | 3.50   |
| Szegazardi Fehér Hsu' Type     | 4.00   |
| " 1885                         | 5.00   |
| Port, 1884                     | 6.00   |
| Sherry, 1885                   | 5.00   |
| " 1884                         | 6.00   |
| Angelica and Sweet Mount'n, 84 | 4.50   |
| Mad'a, Malaga & Sw't To'y '85  | 5.00   |

### JOSEPH MELCZER & CO.,

404 and 506 Market street, San Francisco.

|                 |         |
|-----------------|---------|
| Brandies, 1883. | \$12.00 |
| " 1885.         | 10.00   |

### KUHLS, SCHWARKE & CO.,

123 Sutter street, San Francisco.

|             |        |        |
|-------------|--------|--------|
| Zinfandel.  | \$3.25 | \$4.25 |
| Zinfandel.  | 4.00   | 5.00   |
| Burgundy.   | 4.00   | 5.00   |
| Sauterne.   | 4.50   | 5.50   |
| Port, Old.  | 6.00   |        |
| Old Sherry. | 6.00   |        |

## Domestic Champagnes.

### ARPAD HARASZTHY & CO.,

530 Washington street, San Francisco.

|          |         |         |
|----------|---------|---------|
| Eclipse. | \$14.50 | \$17.00 |
|----------|---------|---------|

## Imported Champagnes.

### WM. WOLFF & CO.,

329 Market street, San Francisco.

|              | QUARTS. | PINTS.  |
|--------------|---------|---------|
| Pommery Sec. | \$31.00 | \$33.00 |

### SHERWOOD & SHERWOOD,

212 Market street, San Francisco.

|                 |         |         |
|-----------------|---------|---------|
| Moet & Chandon. | \$31.00 | \$33.00 |
|-----------------|---------|---------|

### MACONDRAY & CO.,

First and Market Sts., San Francisco.

|                              |       |       |
|------------------------------|-------|-------|
| Louis Roederer Carte Blanche | 31.00 | 33.00 |
| " Grand Vin Sec.             | 31.00 | 33.00 |

### CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

DEUTZ & GELDERMANN, AY., CHAMPAONE.

|                              |         |         |
|------------------------------|---------|---------|
| Gold Lark Sec. per case.     | \$31.00 | \$33.00 |
| Gold Lark Sec. 6 Magnums     |         |         |
| per case.                    | 30.00   |         |
| Oacht Blanc per case.        | 30.50   | 32.50   |
| Cabinet Green Seal, per bskt | 24.00   | 25.50   |

### DUFANLOUP & CO., REIMS.

|                                     |       |       |
|-------------------------------------|-------|-------|
| Carte Blanche, per case.            | 20.00 | 21.00 |
| Carte Blanche, extra dry, per case. | 21.00 | 22.00 |

## Imported Wines.

### SHERWOOD & SHERWOOD,

212 Market street, San Francisco.

#### RED WINES.

(Eschenauer & Co.)

|             | QUARTS. |
|-------------|---------|
| Merin d'Or. | \$7.50  |
| Red Seal.   | 8.00    |
| White Seal. | 9.50    |
| Médoc.      | 7.00    |
| Margaux.    | 10.00   |
| St. Julien. | 10.00   |

#### WHITE WINES.

|                                     |        |
|-------------------------------------|--------|
| Graves.                             | \$9.00 |
| Sauternes.                          | 9.00   |
| Per case, 24 pints, \$1 additional. |        |

### WM. WOLFF & CO.,

329 Market street, San Francisco.

#### RED WINES.

per case of dozen quarts.

|                   |       |
|-------------------|-------|
| Szegazardi Vore.  | 9.50  |
| Visontai.         | 12.00 |
| Villanyi.         | 14.00 |
| Sashegyi.         | 15.50 |
| Menes-Gyorki.     | 18.00 |
| Carbenet-Szemelt. | 24.00 |

#### WHITE WINES.

|                 |       |
|-----------------|-------|
| Vincenti feher. | 9.50  |
| Penczi.         | 12.00 |
| Chateau Szalay. | 14.00 |
| Muskotaty.      | 18.00 |

#### DESSERT WINES.

|                                    |       |
|------------------------------------|-------|
| Tokaji Szamorodni, per doz. pints. | 18.00 |
| Szamorodni I.                      | 20.00 |

#### AMBUZ OR KSHENZ WINES.

|                              |       |
|------------------------------|-------|
| Tokay-Asszu, per doz. pints. | 28.00 |
| " Hammerberg Jeno'.          | 34.00 |

### CHARLES MEINECKE & CO.

314 Sacramento street, San Francisco.

|                                     |                   |
|-------------------------------------|-------------------|
| A. de Laze & Fils, Bordeaux         |                   |
| Clarets, per case.                  | \$8.00 to \$28.00 |
| A. de Laze & Fils, Bordeaux         |                   |
| Sauternes per case.                 | 12.00 to 26.00    |
| C. Marey & Liger Belair, Nuits      |                   |
| Burgundies, white and red per case. | 15.00 to 21.75    |
| D. M. Feucher, Jr., & Co.,          |                   |
| Oporto, Port wines                  |                   |
| per case.                           | 15.00 to 20.00    |
| D. M. Feucher, Jr., & Co.,          |                   |
| Oporto, Port Wines,                 |                   |
| in wood per gal.                    | 2.00 to 4.50      |
| Duff Gordon & Co., Sherries         |                   |
| in wood per gal.                    | 2.00 to 5.50      |
| Boord & Son, London Dock            |                   |
| Sherry, per case                    | 12.00 to 15.00    |
| G. M. Pabstmann Sohn, Mainz         |                   |
| Rhine Wines per case.               | 8.50 to 28.00     |
| Schulz & Wagner, Frankfurt          |                   |
| o M Rhine Wines per case.           | 11.00 to 14.00    |

## American Whiskies.

### SIEBE BROS. & PLAGEMAN,

322 Sansons street, San Francisco.

|                     | PER GALLON.      |
|---------------------|------------------|
| O K Extra.          | \$3.50 to \$6.00 |
| O K Rose-dale.      | 2.50 to 3.00     |
| Ilvoin.             | 2.75             |
| Golden Pearl.       | 2.25             |
| Marshall.           | 2.25             |
| Old Family Bourbon. | 1.75             |
| Old Bourbon.        | 1.50             |

### CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

|                          |                  |
|--------------------------|------------------|
| John Gibson's Son & Co., |                  |
| Philadelphia, Bourbon    |                  |
| and Rye Whiskies.        | \$1.90 to \$3.50 |

### SPRUANCE, STANLEY & CO.,

410 Front street, San Francisco.

|                          |        |
|--------------------------|--------|
| Kentucky Favorite.       | \$3.00 |
| Extra Kentucky Favorite. | 3.50   |
| O. P. T.                 | 2.50   |
| O K. Old Stock.          | 5.00   |
| Harries' Old Bourbon.    | 2.00   |

### KUHLS, SCHWARKE & CO.,

123 Sutter street, San Francisco.

|                            |        |
|----------------------------|--------|
| O K Goldwater Ken. Bourh'n | \$4.00 |
| " " " " pr ca              | 7.25   |

### A. P. NOTALING & CO.,

429-437 Jackson street, San Francisco.

### J. H. Cutter Old Bourbon Whisky.

|                     |        |
|---------------------|--------|
| A.                  | \$3.00 |
| A, No. 1.           | 3.25   |
| O K.                | 4.00   |
| O K, No. 1.         | 6.00   |
| O. P. S.            | 8.00   |
| R (Old Rye).        | 4.00   |
| A, No. 1, per case. | 8.25   |
| O. P. S.            | 20.00  |
| O K.                | 11.25  |
| Pure Old Rye        | 11.25  |

### NABER, ALFS & BRUNE,

323 and 325 Market street, San Francisco.

|                             |        |
|-----------------------------|--------|
| Phoenix Old Bourbon, A1.    | \$2.75 |
| " " " Old Stock.            | 3.00   |
| " " " A1, 90 pf.            | 2.50   |
| " " " OK, 100 pf.           | 3.50   |
| " " " Poney, Private Stock. | 4.00   |
| Club House Bourbon, Old.    | 4.50   |
| Gold Medal Bourbon, 100 pf. | 2.50   |
| Union Club                  | 2.25   |
| Superior Whisky.            | 1.75   |
| " BB Whisky.                | 1.50   |

#### Liquors-In cases.

|                             | Per Case. |
|-----------------------------|-----------|
| Phoenix Bourbon, OK, in 5a. | \$10.50   |
| " " A1, " "                 | 7.50      |
| " " A1, 24 pts.             | 8.00      |
| " " A1, 48 1/2 pts.         | 9.00      |
| Union Club Bourbon, 24 pts. | 7.50      |
| " " 48 1/2 pts.             | 8.50      |
| Rock and Rye Whisky, in 5a. | 7.50      |
| Rum Punch Extract           | 8.00      |
| Blackberry Brandy           | 7.50      |

### MOORE, HUNT & CO.,

404 Front street, San Francisco.

|                                                                                                     | Per gal.         |
|-----------------------------------------------------------------------------------------------------|------------------|
| Extra Pony in bbls. or 1/2-bbls.                                                                    | \$6.00 to \$8.00 |
| A A " " " pf.                                                                                       | 4.00             |
| B " " " " "                                                                                         | 3.50             |
| O " " " " "                                                                                         | 3.00             |
| No. 1 " " " " "                                                                                     | 2.50             |
| Rye in bbls. and 1/2-bbls from.                                                                     | 3.50 to 5.00     |
| A A in cases, 1 dozen to case,                                                                      |                  |
| 5 to gallon.                                                                                        | \$11.00          |
| A A in 5 case lots, 1 dozen to case, 5 to gallon.                                                   | 10.50            |
| A A in 10 to 25 lots, 1 dozen to case, 5 to gallon.                                                 | 10.00            |
| A A in pint flint flasks, 2 doz. to case.                                                           | 12.00            |
| O in cases 1 doz. 5 to gal.                                                                         | 8.50             |
| C in 5 case lots, 1 dozen, 5 to gallon.                                                             | 8.25             |
| C in 10 to 25 case lots, 1 doz. 5 to gallon.                                                        | 8.00             |
| No. 1 in case, 1 dozen to case, 5 to gallon.                                                        | 8.00             |
| Bedford, Belmont and Astor in bond or duty paid in our warehouse in Louisville or in San Francisco. |                  |

### WOLF, JAMES & CO.,

418 Clay street, San Francisco.

|                   |        |
|-------------------|--------|
| Peerless A A A.   | \$4.00 |
| " A A             | 3.50   |
| " A               | 3.00   |
| " O K             | 2.50   |
| Peerless.         | 2.25   |
| Imperial Cabinet. | 2.25   |
| Club House.       | 1.75   |

### CRANE HASTINGS & Co.

316 Sacramento street, San Francisco.

#### BOURBONS.

|                                  | Per Gallon.   |
|----------------------------------|---------------|
| Pony Cabinet.                    | \$6.00        |
| Old Crown Cabinet.               | 3.50          |
| Old Crown Cabinet, Old Stock     | 4.00          |
| Old Monarch A.                   | 2.75          |
| Old Monarch AA.                  | 3.00          |
| Premium Old Bourbon.             | 2.75          |
| Premium Old Bourbon—O. K.        | 3.00          |
| O. K. Kentucky Bourbon—A and AA. | \$2.75 & 3.00 |
| Cedar Valley.                    | 2.50          |
| Peerless.                        | 2.00          |
| Occidental.                      | 2.00          |
| Wheat.                           | 1.50          |
| Magnolia.                        | 1.50          |

#### RYE WHISKIES.

|                |      |
|----------------|------|
| Old Hermitage. | 4.50 |
| Old Freeport.  | 3.50 |
| Old Horsey.    | 3.50 |

### JOSEPH MELCZER & CO.,

504 and 506 Market street, San Francisco.

|                                                   |        |
|---------------------------------------------------|--------|
| Native Pride, Old Bourbon, (per bbl.) per gal.    | \$2.50 |
| Native Pride, Old Bourbon (per 1/2-bbl.) per gal. | 2.75   |
| Old Rip Van Winkle, hand made Sour Mash, per gal. | 2.50   |
| Nevilles Old Bourbon                              | 1.50   |

### WM. WOLFF & CO.,

329 Market street, San Francisco.

|                       |        |
|-----------------------|--------|
| W. H. McBrayer, 1885. | \$2.75 |
|-----------------------|--------|

### SHERWOOD & SHERWOOD,

212 Market street, San Francisco.

|                                           |        |
|-------------------------------------------|--------|
| Carlisle, E. H. Taylor, Jr. Co., pr. case | \$8.50 |
|-------------------------------------------|--------|

## Imported Whiskies.

### WM. WOLFF & CO.,

329 Market street, San Francisco.

|                   |                  |
|-------------------|------------------|
| Lone Highland.    | per case \$11.50 |
| Connought, Irish. | 11.50            |
| Wm. Jameson & Co. | 11.00            |

### SHERWOOD & SHERWOOD,

212 Market Street, San Francisco.

|                                                     |       |
|-----------------------------------------------------|-------|
| (Burke's Scotch and Irish Whiskies.)                |       |
| Scotch, well matured, 12 bottles to case, per case. | 11.00 |
| Irish, mellow, 12 bottles to case, per case.        | 11.00 |



## CHARLES MEINECKE &amp; CO.,

314 Sacramento street, San Francisco.

|                            |         |
|----------------------------|---------|
| Boord & Son, London Finest |         |
| Irish Malt Whisky          | \$10.50 |
| Royal Hghld Scotch Whisky. | 10.50   |
| John Ramsay, Islay Malt    |         |
| Scotch Whisky              | 11.00   |

## Imported Brandies.

## WM. WOLFF &amp; CO.,

329 Market street, San Francisco.

|                     |          |         |
|---------------------|----------|---------|
| Martell's Brandy, X | per case | \$15.00 |
| "                   | " XX     | 17.60   |
| "                   | " XXX    | 20.00   |
| "                   | " VSO    | 28.00   |
| "                   | " WSOP   | 50.00   |

## CHARLES MEINECKE &amp; CO.,

314 Sacramento street, San Francisco.

|                             |                  |
|-----------------------------|------------------|
| Champ Vineyard Proprs. Co., |                  |
| Boutelleau & Co. man-       |                  |
| agers Cognac, in Oc-        |                  |
| taves, per gal              | \$5.00 to \$8.50 |
| Tha Vineyard Proprs Co.     |                  |
| Boutelleau & Co. man-       |                  |
| agers Reserve Vintages      | 10.50 to 14.00   |

## SHERWOOD &amp; SHERWOOD,

212 Market street, San Francisco.

|                                 |         |
|---------------------------------|---------|
| Jas. Hennessy & Co. X, pr case  | \$15.00 |
| " " " XXX, "                    | 19.00   |
| F. Courvoisier & Curlier Freres |         |
| (1, 2 and 3 diamond)            |         |
| J. and F Martell, X, per case.  | \$15.00 |
| " " " XXX                       | 19.00   |

## WOLF, JAMES &amp; CO.,

418 Clay street, San Francisco.

|                     |        |
|---------------------|--------|
| Pioneer Brandy, XXX | \$5.00 |
| " " XX              | 4.00   |
| " " X               | 3.00   |

## CRANE, HASTINGS &amp; CO.

316 Sacramento street, San Francisco.

|                         |               |
|-------------------------|---------------|
| Sazerac de Forge & Sons | 6.00 to 16.00 |
| Otard Dupuy             | 5.50 to 9.00  |
| Bisquit du Bonche & Co. | 4.50 to 6.00  |
| La Grand Marque         | 4.50 to 12.00 |
| E. Alusse               | 22.50         |
| Marett & Co.            | 4.00          |
| Pellevoisin             | 4.00          |
| Pinet Castillon         | 5.00          |

## Malt Liquors.

## SHERWOOD &amp; SHERWOOD,

212 Market street, San Francisco.

|                            |         |
|----------------------------|---------|
| Joulea Stone Ale, Guinness |         |
| Extra Foreign Stout and    |         |
| Bass' Export Ale in wood   |         |
| hogsheads                  | \$52.50 |
| Half "                     | 28.00   |
| Kilderkins                 | 21.00   |
| Burke's Dublin Stout, per  |         |
| double dozen               | 4.00    |
| Bass' Pale Ale, pinta      | 4.00    |
| " " " qts, per doz.        | 3.50    |

## WM. WOLFF &amp; CO.,

329 Market street, San Francisco.

|                                          |       |
|------------------------------------------|-------|
| J. Shanks & Co's (D'blin) Banner         |       |
| Brand, Guinness Stout, per               |       |
| dozen pints                              | 1.75  |
| Read Bros. Dogshead Bottling             |       |
| Bass Ale                                 | 2.00  |
| Banner Bottling Bass Ale, per doz, pints | 2.00  |
| Bass Ale (in wood) Hogsheads             | 50.00 |
| " " " 1/2 "                              | 28.00 |
| " " " Kilderkins                         | 21.00 |
| " " " Firkins                            | 12.00 |

## CHARLES MEINECKE &amp; CO.,

314 Sacramento street, San Francisco.

|                               |        |
|-------------------------------|--------|
| Guinness' Extra Stout, pints, |        |
| Ihlera and Bell bottling      |        |
| Red Bull Brand per doz.       | \$1.75 |
| Bass & Co's Pale Ale, pints,  |        |
| Ihlera & Bell bottling        |        |
| Red Bull Brand, per doz.      | 2.00   |

## Imported Goods, (Miscellaneous.)

## SHERWOOD &amp; SHERWOOD,

212 Market street, San Francisco.

|                              |         |
|------------------------------|---------|
| E. & J. Burke's Nonpareil    |         |
| Old Tom Gin, per case        | \$10.00 |
| E. & J. Burke's Finest Old   |         |
| Jamaica Rum, per case        | 12.00   |
| Houtman's Holland Gin, per   |         |
| case                         | 18.50   |
| Houtmans Holland Gin, in blk | 3.25    |
| Boord's Old Tom Gin and      |         |
| Jamaica Rum, per case        | 10.00   |
| A V II Gin (Batavia Gin)     | 22.50   |

## WM. WOLFF &amp; CO.,

329 Market street, San Francisco.

|                                      |       |
|--------------------------------------|-------|
| A. Houtman's Gin, large bottles      | 20.00 |
| " " med. "                           | 16.50 |
| " " small "                          | 8.50  |
| Evan's Belfast Ginger Ale per barrel | 13.50 |
| " " " per ca. 4 doz.                 | 6.00  |
| Theo Lappe's Genuine Aromatic        |       |
| per case                             | 13.50 |
| Gilka Kummel per case                | 13.50 |
| Vermouth Francesco Cinzani pr case   | 6.25  |

## CHARLES MEINECKE &amp; CO.,

314 Sacramento street, San Francisco.

(BOORD &amp; SON'S, LONDON.)

|                                      |                  |
|--------------------------------------|------------------|
| Old Tom Gin, per case                | 9.50             |
| Pale Orange Bitters, per case        | 10.00            |
| Ginger Brandy, Liqueur               | 12.00            |
| Jamaica Rum, Old                     | \$12.00 to 14.00 |
| IAIN Royal Batavia Gin in            |                  |
| cases of 15 large black              |                  |
| bottles per case                     | 20.00            |
| in cases of 15 large                 |                  |
| white bottles per case               | 21.00            |
| Kirschwasser, Macholl Freres         |                  |
| Bavarian Highland, per case          | 19.00            |
| Cherry Cordial, J. J. W. Peters' per |                  |
| case                                 | 12.00            |
| Gilka Kummel, per case               | 13.50            |

## WOLF, JAMES &amp; CO.,

418 Clay street, San Francisco.

|           |        |
|-----------|--------|
| Eagle Cin | \$2.50 |
|-----------|--------|

## SAN FRANCISCO BEER.

|                                  |         |
|----------------------------------|---------|
| Lager in barrels, local delivery | \$ 9 00 |
| " " export                       | 10 50   |
| Steam beer in barrels            | 6 00    |
| Patent Stopper, per case, local  | 1 25    |
| Export, per case, 1 doz. bottles | 1 75    |

JOHN D. GALL.

JAMES P. DUNNE.

## "The Resort,"

NO. 1 STOCKTON ST., Cor. of Ellis.  
SAN FRANCISCO.ARIEL LATHROP, Pres.  
WILLIAM HARNEY, Mgr. and Sec'y.  
TIMOTHY HOPKINS, Treas.

## GOLDEN GATE WOOLEN MFG. CO.

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Organized 1870. U. S. Depository.

|                  |             |
|------------------|-------------|
| Capital paid up  | \$1,500,000 |
| Surplus          | 500,000     |
| Undivided Profit | 69,200      |

S. G. Murphy, President; James Moffitt,  
Vice-President; E. D. Morgan, Cashier;  
George W. Kline, Assistant Cashier.

A general banking business transacted.

DEPOSIT VAULT DEPARTMENT,  
JAMES K. LINGG, Manager.Saves to rent from \$5 to \$100 per annum (under  
the exclusive control of the renter), for the care of  
stocks, bonds, valuable papers and jewelry.

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WESTCOTT &amp; BRECK, 406-408 Sansome Street, San Francisco, Cal.

Alfalfa, Timothy, Garden, Field, Clover, Rye Grass, San-  
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Guano and Superphosphate Lawn Fertilizers.

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Muscat of Alexandria, Muscatella Gordo Blanco, Tokay, Rose Pera, Emperor, Fer-  
rara, Verdel, Seedless Sultan, Hamburg, Morocco, Sweetwater, Almorla, Isabella,  
Zinfandel, Trosseau, West's Prolific, Berger, Folle Blanche, Mataro, Charbono, Cabernet  
Franc, Cabernet Sauvignon, Carignan, Petite Bouchet, Pfeffers' Black Burgundy,  
Malbec, Tanoet, Boul, Mondense, Lenoir.Peaches, Apricots, Plums, Prunes, Almonds, Cherries, Pears, Apples, Figs, Olives,  
Oranges, Walnuts, and small fruits, as well as a complete assortment of Ornamental  
Trees, Plants, Shrubs and Greenhouse Plants, Etc.

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In Orchard, Field  
or Vineyard, It  
Beats the  
World.

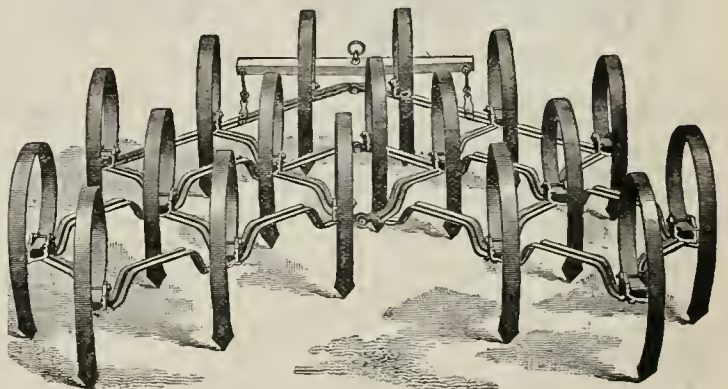
Burge &amp; Donahoo Co., Sole Agents,

121 MARKET ST. AND 7 AND 9 MAIN ST.,

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SAN FRANCISCO.

## THE LATEST IN HARROWS.



## THE "STEVENS"

All Steel Spring Tooth Harrow,

For Grain, Orchard and Vineyard Work.

WITH OR WITHOUT STEERING RUDDER.

Combining new features which make it superior to and different from any other in  
the market. Seven sizes, cutting from 4 ft. 8 in. to 8 ft. It can be coupled together  
when wider cut is needed for grain.

## POINTS OF EXCELLENCE.

It is hinged in center, which admits its adapting itself to any formation of ground. The frame is arched  
behind teeth, which prevents clogging. It is suitable for gravel, loam or adobe soil. The teeth are secured  
on top of frame by malleable iron holders, which are simplicity itself. The Rudder enables  
driver to guide it close to trees or vines without danger of striking them.

No Wood, but Wholly Steel, Making It Perfectly Indestructible.

Prices Less Than The Cheap Wood Frame Harrows.

Send for Descriptive Cut and Price List. Address

D. M. Osborne & Co.,  
Bluxome Street, San Francisco, Cal







# MERCHANT AND VITICULTURIST

## PACIFIC WINE AND SPIRIT REVIEW.

DEVOTED TO THE WINE AND SPIRIT TRADE AND VITICULTURE.

THE ONLY VITICULTURAL PAPER IN THE STATE.

VOL. XXIII, NO. 12.

SAN FRANCISCO, FEBRUARY 22, 1890.

PRICE 15 CENTS

### OUR CHICAGO LETTER.

#### THE FOOLISH POLICY OF THE LAKE CITY WINE DEALERS.

They Vainly Wait For Lower Prices  
—The Trust Reorganizing as  
a Corporation—Other  
Matters.

CHICAGO, February 16, 1890.

EDITOR MERCHANT AND VITICULTURIST:—

The opening remark of my last letter may be repeated here—there is little of interest to the trade transpiring at present. It is still somewhat difficult to convince dealers that California wine has rapidly advanced in value during the last few weeks, and they are "holding off" for a favorable opportunity to make their purchases at lower prices than are now demanded. I know, personally, of several large firms whose stock of California wine, usually very considerable, is now reduced to two or three barrels; and they express themselves as determined to take their chances of meeting with odd lots at prices below present quotations, or to content themselves, for the present, with a "hand-to-mouth" system of buying.

This market has also been somewhat demoralized by the failure of the Meade, Van Bokelen Company, referred to in my letter a month ago—not so much on account of the losses which fell principally upon a few outside individuals, but by the fact that a large quantity of the wines and brandies belonging to the firm, held as collateral by bankers and others, has been thrown on the market. A local firm of wine and liquor brokers has had a "soft soap" in placing these goods at comparatively low figures. As a result of this, several firms who would otherwise have bought direct from California houses, have laid in a stock sufficient to carry them over till later in the spring.

There are revelations in connection with the failure of the Meade, Van Bokelen Co., of a somewhat sensational character. The receiver, Thomas Parker, Jr., in his report charges the firm with concealment of assets, extravagant expenditure and bad management. Board of Trade speculation is exposed to account for \$100,000 of the losses; wine purchased for the purpose of being given away to boom a certain brand of champagne accounts for a farther shortage of \$17,000; salesmen, who were allowed \$50

per day for "spending money," helped still farther to diminish the assets, till the receiver declared that instead of the \$300,000 said to be available for the creditors, he finds only \$70,000, (and \$65,000 of this in bills receivable which are nearly worthless) and \$5000 stock-in-trade, which is so badly damaged as to be nearly unadventurable. The firm is also said to have hypothecated goods consigned to it for sale on commission, and appropriated the proceeds to personal use.

At the last monthly meeting of the Distillers and Cattle Feeders' Association, or the so-called "whisky trust," which was held at Peoria on the 13th of January, it was resolved to convert that association into a joint stock company and to incorporate under the laws of the State of Illinois. This was deemed necessary because of the growing public sentiment against such unlawful, unscrupulous and soulless concerns. Although this association does not have the fear of the Lord in its heart, it evidently possesses a wholesome dread of future punishment should contemplated Congressional legislation result in a strong law against trusts. It is also quite possible that the lash of the public press, and especially the scathing articles which have frequently appeared in one of the leading whisky journals, the *Western Broker*, of Chicago, have largely contributed to the bringing about of this tardy amendment. Whether the change proposed will really be for the better remains to be seen. Grub-like, the trust will enter upon a new phrase of existence, but it is a question whether, after its metamorphosis, it will be a thing of beauty, like the butterfly, or still remain a "monster of horrid mien, which to be hated needs but to be seen."

If the new organization should adhere to the declared policy of the trust, and cheapen production so that the trade may share in the benefits of such an aggression of capital, we will bid it God-speed; but if under the cloak of a technical conformity to law, it resorts to its old blustering tactics, and attempts by unfair means to swamp competing firms, we wish that it may go to a hotter, drier and deeper place than McGinty's.

There is considerable murmuring here, owing to the way in which at least one California house, represented in this market, has taken advantage of the rapid advance in prices, for the purpose of annulling contracts already entered into. The house in question being unable to ship wines contracted for during the latter part of 1889, and seeing a chance of realizing an extra ten cents per gallon, has now made trivial excuses in order to avoid shipment at prices then asked. No matter if the rates had doubled in the meantime, orders secured by the representatives or agents of the house should have been promptly honored. Such episodes as this lend color to the unfavorable representations of parties interested in injuring the reputation of California wines and wine merchants.

SARDONYX.

### I. DE TURK RETURNS.

#### Interesting Observations on the Wine and Brandy Market.

I. De Turk, the well-known wine and brandy man, returned from a two month's trip through the cities of the east, west and south on Saturday last, looking handsomer and more robust than ever. To a representative of the MERCHANT he stated that he had enjoyed his visit very much, the weather in many respects having been similar to that of California in winter. He spent eight days in Washington and put in some good hard work in the advocacy of the bills in the interest of the wine and brandy industry of California, now pending in Congress. Mr. De Turk in speaking of the situation in the eastern market said that the outlook for the wine business was good and that if properly managed, California wines will undoubtedly have an upward tendency in price. His investigations while abroad led the gentleman to the conviction that there is a curious anomaly in the condition of affairs in the east, in which the consumer wants better and higher priced wines while the merchant is constantly asking for cheaper goods. The trouble seems to be that the consumers have become used to paying good prices for foreign wines and in comparing these prices with those that rule for the California product they convince themselves that the latter cannot be pure wine or it would not be offered at such a low figure. There is another class of consumers who are prejudiced against our wines, namely—those who in the past gave them a trial and have been unfortunate in getting a sophisticated article or some of the low grade wine that has found its way to the east instead of properly going to the still. The natural result of such experience has been a disgust for California wines that is very hard to combat.

Mr. De Turk believes from his observations that the way to meet this contempt of the former class for the cheapness of our wines is to charge better prices and that the prejudice of the latter class of consumers could be overcome by sending none but good sound wines to the eastern market. This he would accomplish by distilling all low-class wines and he would avoid any possible blot in the market by disposing of all surplus vintages in the same way. The

pursuit of this policy Mr. De Turk believes would be of general benefit to all parties interested in the wine industry.

Mr. De Turk found the brandy market in a much better condition than he expected to and reports the demand for the California product "very good." He was particularly pleased to find that the reputation of the De Turk brandies was rapidly growing, a fact which was evidenced by the many inquiries he received for these goods. It is the opinion of Mr. De Turk that California brandies properly distilled and handled will have a growing market, and that there is a fair prospect for a continued improvement in the wine market.

### WORTHY OF EMULATION.

A correspondent writes that the Australian Wine Importers' Company has decided to open a branch of its business in the Rue LaFite, one of the best parts of Paris, in order to supply the connection established at the Paris Exposition. Some of the wines of this company have already been introduced at the French Jockey Club upon the advice of the Duc de Fitz-James.

We would like to know if there is any reason why the wines of this State should not be placed on the market in the French capital. The reception which was accorded them at the recent World's Exposition showed that they have sufficient merit to entitle them to compete with the products of the French vineyards, and the subsequent inquiry by French wine dealers regarding some of our best wines indicates that their interest has been aroused. We believe that with proper encouragement a good demand could be created in France for our best wines, and once established it would continue to grow. What is wanted now is some one who has the enterprise and money to take advantage of the present opportunity. There are men who could do themselves and the wine industry a good turn in this way and we would like to see them try it. We make better wine than can be produced in Australia, and as wine sells on its merit in France, the California product would not suffer by comparison with its rival."

Messrs. P. B. Burgoyne & Co. report the arrivals of Australian wines for the year ending December 31, 1889, as 307,059 gallons, against 232,939 gallons during the year 1888. Their own imports were 215,629 gallons, or seventy per cent of the whole.—*London Times*.



## THE SWEET WINE BILL.

Copy of the Measure Introduced by  
Congressman McKenna.

We are indebted to Congressman Morrow for a copy of the Sweet Wine Bill introduced in the House of Representatives by Congressman McKenna, of which the following is the full text:

*A bill to provide for the fortification of sweet wines free of tax, and for other purposes.*

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, that any producer of pure sweet wines, who is also a distiller, authorized to separate from fermented grape juice, under Internal Revenue laws, wine spirits, may use, free of tax, under such regulations and after the filing of such notices and bonds, together with the keeping of such records and the rendition of such reports as to materials and products, as the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, may prescribe, so much of such wine spirits so separated by him in the preparation of such sweet wine as may be necessary to fortify the same for the preservation of the saccharine matter contained therein; *Provided*, That the wine spirits so used free of tax shall not be in excess of the amount required to introduce into such sweet wines an alcoholic strength equal to fourteen per centum of the volume of such wines after such use; *Provided further*, That such wine, after such fortification, shall not contain more than twenty-four per centum of alcohol, as defined by section 3249 of the Revised Statutes of the United States; *Provided further*, That such use of wine spirits free from tax shall be confined to the months of August, September, October, November, December, January, February, March and April of each year. The Commissioner of Internal Revenue, in determining the liability of any distiller of fermented grape juice to assessment under section 3309 of the Revised Statutes of the United States, is authorized to allow such distiller credit in his computation for the wine spirits used by him in preparing sweet wine under the provisions of this section.

Sec. 2. That the wine spirits mentioned in section three of this act is the product resulting from the distillation of fermented grape juice, and shall be held to include the product commonly known as grape brandy; and the pure sweet wine that may be fortified free of tax, as provided by said section, is fermented grape juice which does not contain any substance introduced before, during, or after fermentation as a substitute for grapes or fermented grape juice, nor any coloring matter not produced from grapes during the process of wine making, nor any ingredient known to be deleterious to the health of consumers, and which does contain not less than four per centum of saccharine matter, which saccharine strength may be determined by testing, with Balling's saccharometer or mal scale, such sweet wine, after evaporation of the spirit contained therein, and restoring the sample tested to original volume by addition of water.

Sec. 3. That any person who shall use wine spirits, as defined by section four of this act, or other spirits, on which the Internal Revenue tax has not been paid, otherwise than within the limitations set forth in section three of this act and in accordance with the regulations made pursuant to this act, shall be liable to a penalty

of double the amount of the tax on the wine spirits or other spirits so unlawfully used. Whenever it is impracticable in any case to ascertain the quantity of wine spirits or other spirits that has been used in violation of this act in mixtures with any wines, all alcohol contained in such unlawful mixture of wine with wine spirits or other spirits in excess of ten per centum shall be held to be unlawfully used: *Provided however*, That if water has been added to such unlawful mixtures, either before, at the time of, or after such unlawful use of wine spirits or other spirits, all the alcohol contained therein shall be considered to have been unlawfully used. In reference to alcoholic strength of wines and mixtures of wines with spirits in this act, the measurement is intended to be according to volume, and not according to weight.

Sec. 4. That under such regulations and official supervision, and upon the execution of such entries and the giving of such bonds, bills of lading, and other security as the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, shall prescribe, any producer of pure sweet wines, as defined by this act, may withdraw wine spirits from any special bonded warehouse, free of tax, in original packages, in any quantity not less than eighty wine gallons, and may use so much of the same as may be required by him, under such regulations, and after the filing of such notices and bonds, and the keeping of such records, and the rendition of such reports as to materials and products and the disposition of the same as the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, shall prescribe, in fortifying the pure sweet wines made by him, and for no other purpose, in accordance with the limitations and provisions as to use, amount to be used, and period for using the same set forth in section three of this act; and the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, is authorized, whenever he shall deem it to be necessary for the prevention of violations of this law, to prescribe that wine spirits withdrawn under this section, or any other spirits, shall not be used to fortify wines except at a certain distance prescribed by him from any distillery, rectifying house, winery, or other establishment used for producing or storing distilled spirits, or for making or storing wines other than wines which are so fortified, and that in the building in which such fortification of wine is practiced no wines or spirits other than those permitted by his regulation shall be stored. The use of wine spirits free of tax for the fortification of sweet wines under this act shall be begun and completed at the place of original production, where the grape juice is fermented, under the immediate supervision of an officer of Internal Revenue, who shall make returns describing the kinds and quantities of wine so fortified, and shall affix such stamps and seals to the packages containing such wines as may be prescribed by the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury; and the Commissioner of Internal Revenue shall provide by regulations the time within which wines so fortified with the wine spirits so withdrawn may be subject to inspection, and for final accounting for the use of such wine spirits, and for re-warehousing or for payment of the tax on any portion of such wine spirits which remain not used in fortifying pure sweet wines.

Sec. 5. That wine spirits may be withdrawn from special bonded warehouses at the instance of any person desiring to use the same to fortify any wines, in accordance with commercial demands of foreign markets, when such wines are intended for exportation, without the payment of tax on the amount of wine spirits used in such fortification, under such regulations, and after making such entries, and executing and filing with the collector of the district from which the removal is to be made such bonds and bills of lading, and giving such other additional security to prevent the use of such wine spirits free of tax otherwise than in the fortification of wine intended for exportation, and for the due exportation of the wine so fortified, as may be prescribed by the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury; and all of the provisions of law governing the exportation of distilled spirits free of tax, so far as applicable, shall apply to the withdrawal and use of wine spirits and the exportation of the same in accordance with this section; and the Commissioner of Internal Revenue is authorized, subject to approval by the Secretary of the Treasury, to prescribe that wine spirits intended for the fortification of wines under this section shall not be introduced into such wines except under the immediate supervision of an officer of Internal Revenue, who shall make returns describing the kinds and quantities of wine so fortified, and shall affix such stamps and seals to the packages containing such wines as may be prescribed by the Commissioner of Internal Revenue with the approval of the Secretary of the Treasury. Whenever such wine spirits are withdrawn as provided herein for the fortification of wines intended for exportation by sea, they shall be introduced into such wines only after removal from storage and arrival alongside of the vessel which is to transport the same; and whenever transportation of such wines is to be effected by land-carriage, the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, shall prescribe such regulations as to sealing packages and vehicles containing the same, and as to supervisions of transportation from the point of departure, which point shall be determined as the place where such wine spirits may be introduced into such wines, to the point of destination, as may be necessary to insure the due exportation of such fortified wines.

Sec. 6. That all provisions of law relating to the re-importation of any goods of domestic growth or manufacture which were originally liable to an Internal Revenue tax shall be, as far as applicable, enforced against any domestic wines sought to be re-imported; and duty shall be levied and collected upon the same to the extent of the distilled spirits contained therein which were originally liable to Internal Revenue tax; and in case it is impracticable to determine the exact amount of such distilled spirits liable to tax, the rule for levying the duty thereon at the port of entry shall be by considering all the alcohol in such wines, other than sweet wines, in excess of fifteen per centum, to be subject to duty at the rate of ninety cents per proof gallon, or at the same rate for each fractional gallon; and all domestic wines containing more than twenty-four per centum of alcohol sought to be re-imported from foreign countries shall be classed as alcoholic liquors, and taxed at the port of entry at the rate of ninety cents per wine gallon for each gallon of such liquors, if

not exceeding in strength that of proof spirits, and if exceeding the strength of proof spirits, then at the rate of ninety cents per proof gallon: *Provided however*, That if any distilled spirits have been added to such wines of domestic growth after they have been exported to foreign ports, or if such wines have been compounded with any foreign wines or other substances not produced from grapes, the rate of duty levied and collected on the same, when re-imported, shall be equal to that levied and collected on foreign products of a similar nature.

Sec. 7. That any person using wine spirits or other spirits which have not been tax-paid, in fortifying wine otherwise than as provided for in this act, shall be guilty of a misdemeanor, and shall, on conviction thereof, be punished for each offense by a fine of not less than \$200 nor more than \$2000, and for every offense other than the first, also by imprisonment for not less than thirty days nor more than one year.

Sec. 8. That wine spirits used in fortifying wines may be recovered from such wine only on the premises of a duly authorized grape brandy distiller; and for the purpose of such recovery wines so fortified may be received as material on the premises of such a distiller, on a special permit of the Collector of Internal Revenue in whose district the distillery is located; and the distiller will be held to pay the tax on a product from such wines as will include both the alcoholic strength therein produced by the fermentation of the grape juice and that obtained from the added distilled spirits.

## CIRCULAR.

NEW YORK, February 1, 1890.

DEAR SIR:—Confirming the circular issued by the H. Webster Co., under date of January 15, 1890, I beg to inform you that I have located my office in their wine warehouse at Nos. 22 and 24 Monroe street, with the consent of Mr. I. De Turk, whose New York agency I manage. I have arranged for an interest in their consignment business and I trust that my long connection with Messrs. W. T. Coleman & Co., as manager of the wine department of their Chicago branch is sufficient guarantee that any consignments made to the H. Webster Company will have my personal attention.

For the past few years the California wine market has been greatly depressed, but owing to the shortage of the vintage of 1889, I am convinced prices will steadily advance, and therefore I would strongly recommend growers to get their brands well placed on the eastern market which will enable them to obtain better prices on your home market.

The warehouse of the H. Webster Company is especially adapted for the handling and storage of California wines. It has a storage capacity of 5000 barrels and is kept at a uniform temperature, and the company has competent cellar-men to handle goods consigned to them.

Hoping to hear from you, I remain,  
Very respectfully yours,

FRED W. HAYNE.

Dusty Tourist—Where is the nearest drug store?

Native (sizing him up)—Mister, yuh crossed the Kansas line 'bout 'leven mile back. Yer in Missouri now. S'loon jest round the corner.

[Immediate departure of tourist in direction indicated.]—Chicago Tribune.



# SACCHARINE IN THE WINE CELLAR. A Conflict of Opinion as to its Utility.

By Dr. J. Bensch.

Many readers of the *Allg. Wein-Zeitung* have inquired whether the new substance called saccharine is to be recommended, and how it should be used. As it is only possible to speak with confidence of a new article after giving it a personal trial in various ways, a series of experiments was made, with the results below related.

Saccharine is sold in the form of a white powder, which dissolves slowly in water, but readily in alcohol, and is so sweet that it is said to be 300 times sweeter than ordinary sugar. Its powers of sweetening fluids are therefore very great. A single gram (15.4 grains) will impart perceptible sweetness to 70 litres (15 gallons) of water, that is to 70,000 times its own weight. A substance possessing such properties must prove valuable in cellar work, so long as its use is admissible. Although medical writers have repeatedly asserted the innocuousness of saccharine, and its use has the sanction of the highest sanitary authorities—the substance is, in point of fact, inert in the human organism—it was, nevertheless, thought well to commence by testing its effects independently. For a lengthened period the writer swallowed 2 grams (30.8 grains) of saccharine daily—a dose which may be described as monstrous by comparison with the quantities employed in wine—without discovering the slightest ill-effects; whence he infers that no objections can be raised against the admissibility of the substance in dietary preparations. To determine the effect of saccharine on wine it was added to a thin acid, white wine in different proportions ranging from 1 to 5 grams per hectolitre, or one-one-hundred-thousandth to five-one-hundred-thousandths of the weight of wine. A dose of 1 gram (15.4 grains) to the hectolitre improved the wine; with 2 grams the improvement was more marked; with an addition of four grams the wine became decidedly sweet; so that an addition of 3 grams to the hectolitre was sufficient to obtain the pleasant, mellow flavor of a good sound wine. With a rough, acid red wine the results were similar, only, on account of the bitterness, the quantity of saccharine needed was rather larger, amounting to 4 grams of saccharine to the hectolitre. Thence the writer concludes that saccharine is excellent for improving the flavor of rough and acid wines, as the addition of quantities as minute as 3 to 4 grams to the hectolitre (between 2 and 3 grains to the gallon) effect an improvement unattainable by the addition of any other substances whatever.

In the production of wines of the Tokay class, the addition of saccharine with a low extract will give the intense sweetness characteristic of a rich extract. In the preparation of sparkling wines, likewise, the addition of saccharine to the so-called liqueur, will give the requisite sweetness without the syrup-like consistency imparted by large additions of sugar. Very cheap and pleasant "foam wines" can in this way be produced. As above stated minute quantities of saccharine will effect a very great improvement in the flavor of these acid wines, and especially is this the case with every acid cider (apple wine) which is not only rendered more palatable, but has its keeping properties immensely improved thereby.

A series of experiments with freshly-ex-

pressed grape must and added saccharine proved that the addition of 5 to 6 grams of saccharine to the hectolitre of must much improved the flavor, and also that saccharine possessed some other properties of no small importance in the cellar. Must with added saccharine kept bright and showed no signs of fermentation until the eighth day, whilst samples of the same must without the saccharine were in full fermentation at the end of thirty-six hours. After this proof of the anti-fermentative properties of saccharine, other experiments were made, which showed that the addition of saccharine to wine increases its powers of resisting the inroads of mould and acetic ferment, and that wine in the wood so treated can be left on draught for longer periods without risk of spoiling. As saccharine dissolves more easily in alcohol than in water, it will be found most convenient to dissolve it in highly rectified, fusel free spirit, and add the requisite quantity to the wine to be treated. Twenty grams of saccharine dissolved in 1 litre of spirit will serve from 4 to 5 hectolitres of wine. Otherwise, the proper quantity of saccharine may be sown up in a linen bag and suspended by a thread in the cask. The saccharine will gradually become dissolved out in the wine, and can be distributed through the entire volume by stirring it with a rod or rolling the cask from time to time. The quantities of saccharine required to improve wines are so minute that it is much preferable to glycerine, which is now so often used. It the writer's opinion saccharine is a substance which has an assured future in the practical work of the wine cellar.

By Dr. ERNEST KRAMER.

About a couple of months before the appearance of the interesting paper in No. 40 of *Die Weinlaube*, giving an account of experiments with saccharine at Klosterneuburg, I was consulted by a large wine-merchant at Agram as to the employment of saccharine in the wine cellar. I could only say at the time that I had read in technical papers that wine was not only sweetened but improved by the addition of saccharine, and the formation of mould and acetic acid were prevented by it. I was in this way led to make some experiments, the method and results of which may be briefly stated. The first thing was to prove whether saccharine actually prevents "mothering" in wine. For this purpose I took five "Erlenmeier" flasks, each of 1½ litre capacity, and put in each of them 1 litre of wine, adding thereto, respectively 0.3, 0.4, 0.5, 0.6, 0.7 and 0.8 grams of saccharine dissolved in water, together with a small quantity of wine mould, closing the flask well with tow, and leaving them at the temperature of an ordinary dwelling room. In the flasks containing 0.3 to 0.6 grains of saccharine (being in the proportion of 30-60 grains to the hectolitre, or 22-41 grains in the gallon) the surface of the wine at the end of thirty-six hours was covered with a thick coat of mould, the same as in other corresponding flasks, which for the sake of comparison had been left without any addition of saccharine. With 0.7 grains of added saccharine the "mothering" was somewhat hindered, and a fine film of mould first made its appearance on the sixth and seventh day and did not entirely cover the surface the day after. With 0.8 gram of saccharine there was no "mothering" at the end of three weeks. It would, therefore, appear that saccharine added in the proportion of 80 grams to the hectolitres (56 grains per gallon), will pre-

vent any formation of mold. The next question is what is the effect on the wine of so large a dose? The answer is easy: We prevent the formation of mold, but at the same time render the wine almost undrinkable, as it acquires a sickly sweetness which is repulsive.

The effects of saccharine in preventing the progress of acetation are probably analogous; as with solutions of saccharine in water I obtained none but negative results.

Especially deserving of attention are the following facts: In all the experiments I used a Croat red wine, or one or other of two Styrian "Schilcher wines." On standing twenty-four hours after the addition of saccharine the red wine lost much of its color assuming a reddish-brown and dingy hue. The two "Schilcher wines" became brown. It would therefore seem that saccharine has an injurious effect on the coloring matter of wine. Whether wines of other growths are discolored by saccharine in the same way is a question which I did not pursue further, but it seems to me that in the above we have an indication that very great care will be requisite in the use of saccharine with red wines.

My impression is that in the wine cellar saccharine will only prove of real utility in certain exceptional cases, more particularly in the conservation of must. An addition of about 70 grams to the hectolitre of fermenting must will arrest fermentation almost entirely, and keep the must sweet for weeks, without having recourse to salicylic acid. The fermentation must not be too far advanced and there should be abundance of grape sugar present to disguise the sickly sweetness of the saccharine. —*Wine Trade Review, London.*

## MAINE'S MISTAKE.

### The Hypocrisy of Prohibition in the Pine Tree State.

A writer in *Kate Field's Washington* under date of January 13th, discloses the rottenness of prohibition as applied in Maine, in the following forcible language: Miss Kate Field's reminiscences in her paper of January 8th awake an echo within me, who have lived now for years in an atmosphere like that which she found in the State of Iowa.

I well remember the time when the kindly, pathetic persuasiveness of the old teetotal reformers began to give way to the reign of force suppression and hate—when all of state policy was surrendered to the one question of the method of distributing alcohol. The individual could not sell, but the town and State might. Two parties arose from the ashes of Whig and Democrat, viz: Prohibition and anti-Prohibition. Neal Dow was at the front. Rule or ruin was his motto. All the crunks and hypocrites in the state supplemented the many sincere but misguided, unphilosophical men and women who made up the dominant party. The bounds of the law were kept busy, sniffling into dark corners for the only great enemy of mankind—Rum! In Portland, the authorized agency for the sale of intoxicants was located in a storeroom under the City Hall. Poor liquor was sold to the elect on their own statement of need. For the unknown and the doubtful a surgeon's certificate was necessary. The man who did not need liquor could get it. To him whose life had been such as to require it, liquor was denied, unless he could coerce his conscience into false swearing. It will be readily understood

how lenient conscience became in course of time—as easily controlled as that of a good American across the border who evades customs laws to his personal advantage.

Worst of all prohibition created natural rebellion in humanity. Young men, boardless boys who would never have entered a bar-room had they passed it daily, formed themselves into clubs. They hired rooms in the business part of Portland, smuggled poor liquor from Boston in trunks, valises, even coffins, and spent their evenings in defiant drinking.

Lying, false swearing, deception of all kinds were fostered. The drunkard was a drunkard still. Spies and informers more infamous than the gutter drunkard sprang up like dragon's teeth. The loudest sponger gained office. A Methodist minister became State Treasurer. With no other experience than that of handling his small salary, this man became custodian of the public funds and loaned them to his friends, among the more prominent of whom was a since famous agitator in the Prohibition movement. When the culprit was arrested and confined in Bangor, this Moses of the new reform went to the Treasurer's house in Portland, broke open his private safe and abstracted the evidences of his own indebtedness and participation!

Many Prohibition leaders drank in private, or in cliques of their own. The question of temperance or teetotalism ceased to be one of personal virtue, and became the war-cry of the dominant party only.

I was a witness at the Neal Dow war, which occurred when Dow was Mayor of Portland. A rumor getting abroad that the City Rum Shop was to be mobbed on a certain night, the curious and the idle gathered to look on. Not willing to disappoint a waiting crowd, a few of the more reckless got a stick of timber and began battering the double wooden door. With characteristic humanity and valor—which shone later under the shoulder-straps of a Union Brigadier-General until their valiant wearer was fortunate enough to fall into the hands of some kindly disposed Confederates—Mayor Dow posted his pet company inside the building, and, from behind and through the door, ordered them to fire. That company fired volleys upon an unarmed and for the most part, inoffensive crowd. Several were wounded, and all dispersed, leaving Mayor Dow with his rum.

The Maine liquor, like all attempts to create morals, is a mistake in the beginning. Persisted in, it becomes a crime. Since those Neal Dow days, I have seen a good deal of life in many States and Territories, and am convinced that, for the last twenty-five years, Maine, outside of the strictly rural districts swallows its full proportion of liquor, and of worse quality than elsewhere. Her citizens do their inhibiting under circumstances of secrecy and deception more subversive of a high standard of moral character than is the fact of drinking itself.

Moral values in manhood grow from a moral germ. They must be born in the individual. They can never be legislated into a man. Building high the harem walls to protect individual indulgence is not conducive to a high standard of parity.

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## AMONG THE PRODUCERS.

Beringer Bros., of St. Helena, are establishing a market for their wines in Colorado.

The Italian-Swiss colony at Cloverdale, has appointed L. Vasconi superintendent of its vineyard and cellars.

Mr. Lemme, of Napa county, reports the sale of 45,000 gallons of red wine, one-third of which was well matured, at twenty cents a gallon.

The report of dissatisfaction among the stockholders of the Co-operative Brandy Distillery of St. Helena, are declared to be without foundation.

The addition recently made by Capt. Hatt to the bonded warehouse in Napa city has increased the capacity of that institution to 80,000 gallons, and his bond for the increased capacity has just been approved by the authorities at Washington. There is at present in this warehouse 58,000 gallons of brandy—a good showing considering the short time since the opening of the warehouse.

Notwithstanding the inclemency of the weather our wine men seem to be in the best of spirits. None of them are overly anxious to dispose of their wine yet, all seeming inclined to hold. Everything is almost at a stand-still now and may remain so for some time yet. Our wine men should not become discouraged as better times are in store for them. The viticultural industry is destined to experience many prosperous seasons if things are handled right.—*St. Helena Star.*

Hall & Tabbs, of Napa county, suffered a heavy loss by the recent storm. The rear wall of their wine cellar was crashed in by a slide. The whole cellar was filled with stone and dirt; the heads were burst out of five 1000 gallon tanks, also out of two puncheons, and 5500 gallons of wine mixed with the debris. Three large fermenting tanks were crushed into splinters and a large number of oak puncheons ruined. The tunnels running into the side of the hill caved in and completely filled the puncheons. The loss is placed at \$6000.

In setting out new vineyards one matter of the greatest importance should ever be kept in view, and that is to plant only vines that are healthy and vigorous. Select those which have good roots, healthy branches and no diseased wood. Throw away all vines of sickly growth, having but one or two roots, small wire-like shoots, or containing other evidences of inferiority. Selected vines are better worth \$25 per thousand for planting, than ordinary nursery stock at \$12.50. The extra expense in first cost will more than be made up in the saving that will be effected by not having to replant at the end of the first year.

J. W. Jurvia, the well-known brandy distiller of San Jose, reports the damage done to his Santa Cruz vineyard by the late storm as being quite serious. Much of this vineyard is on the rich slopes of the mountain, and the unparalleled rains have caused many slides, in some cases carrying with them quantities of valuable vines and burying them in a mass of debris. On one gulch three slides have occurred near together which have destroyed a piece 80x200 yards in extent. Many large and fine trees have been undermined by softened

soil and by slides and have gone down the hillside—some of them very near his house.

The Healdsburg Tribune says:

"The Cloverdale Wine Co., is one of the most prosperous and creditable concerns in this section. Their business is more of a stimulant to the all-important resource of this section, grape growing. While the price for grapes were low the past year, they would have been decidedly lower had not the Cloverdale wine Co., made arrangement to buy up this surplus. Their enterprise in putting up a large distillery is further commendable, thereby relieving the market of an inferior class of wine that is only fit to be made into brandy. While the above firm has prospered in their well doing efforts, one is apt to insinuate that no credit is due them for what they have done to their own interest, but we claim that where an institution is a benefit to its patrons, allowing the producer and grower to prosper themselves, it is a benefit to the community at large. It establishes a market for what is grown and produced. This is what the Cloverdale Wine Company has done, and we give them credit for the enterprise they have displayed. The above firm has recently incorporated with an authorized capital of \$100,000, with 250 shares of stock at the valuation of \$400 per share. The directors are Wm. Caldwell, Wm. Sink, J. G. Heald, John Cooley and Ed. Cooley.

## FUTURE OF CALIFORNIA WINES.

Kind Words From England's Greatest Wine Trade Paper

The wine growers of California are following the right course in order to place their industry on an assured and a profitable basis. They are completing their organization and with the enterprise of true Americans, are always on the alert to adopt new methods and inventions which are likely to prove useful. There is doubtless a great future in store for the wines of California, especially among the rapidly increasing population of the United States, and in a smaller degree amongst other communities. In 1888, the production was somewhat excessive, but this fault—a fault on the right side—was corrected last year, and, moreover, active steps are being taken for the distillation of brandy from surplus wines. Altogether the prospects are decidedly encouraging.—*Wine Trade Review, London.*

## CATARH.

Catarrhal Deafness—Hay Fever—A New Home Treatment.

Sufferers are not generally aware that these diseases are contagious, or that they are due to the presence of living parasites in the lining membrane of the nose and eustachian tubes. Microscopic research, however, has proved this to be a fact, and the result of this discovery is that a simple remedy has been formulated whereby catarrh, catarrhal deafness and hay fever are permanently cured in from one to three simple applications made at home by the patient once in two weeks.

N. B.—This treatment is not a snuff or an ointment; both have been discarded by reputable physicians as injurious. A pamphlet explaining this new treatment is sent free on receipt of stamp to pay postage, by A. H. Dixon & Son, 337 and 339 West King street, Toronto, Canada.—*Christian Advocate.*

Sufferers from Catarrhal troubles should carefully read the above.

A. MALPAS, Manager.

H. A. MERRIAM, Superintendent.

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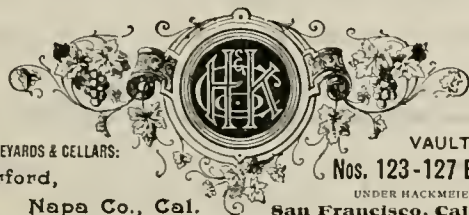
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California Wines and Brandies,  
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SAN FRANCISCO.



## KENTUCKY SPIRITS.

FRANKFORT, KY., January 31, 1890.  
To the Wholesale Whisky Trade:—We waited upon you the 31st ult., with a statement of bonded stocks of Kentucky whiskies to November 30th.

In the table appended we give the withdrawals by districts during the month of December, and the stocks remaining in bond the 31st day of said month.

An error in the bonded account of the second district, in the stocks of '88, which we now correct, increases the total stocks in bond of that season on November 30th to 3,951,258 gallons, instead of 3,795,089 gallons, the figures that had been heretofore given us.

It is our intention to furnish in our circular, about the last of February, the production by districts for the current season, by which time we will be able to approximately forecast the figures of the '90 crop.

At this time we will only say it is progressing at a gallop that, if held to the finish will break all records.

And it is positively certain that the production of the east will exceed that of any previous season.

In our circular August, '88, we quoted articles from the correspondence and editorials of two of the trade papers, one east and one west, to the effect that over-production in '89 was then so threatening as to have virtually paralyzed trade in Kentucky bourbons. We then strongly deprecated the positions of these papers, and after showing the intrinsic strength of the situation, said: "With these facts before us, why should respectable representatives papers endeavor to paralyze present trade by exciting and fostering apprehension as to what may happen in 1889."

We further said: "The future of Kentucky whiskies—by which we mean prices of goods to be made—may be effected by future manufacture. The existing stocks are short of almost certain requirements—so far short that our assurances may be received that what may or may not happen in '89 will not effect them. It is only '88a that could be influenced by '89 manufacture and of these there are positively too few."

This position we have continued to maintain, and a year ago insisted that the values then current were lower by twenty to fifty per cent. than the situation justified.

The prices of to-day show that our position has been much within limit, and that we were strictly correct in declaring that, however large the production of '89 might be, the market standing of older goods could not be affected injuriously by it.

The production of '89a has proved to have been excessive beyond any expectation, and yet we find the same journals that viewed this threatened excess with alarm, and deprecated its effects upon older whiskies, now assuming, when the excess is consummated, that it is not in excess, but promises to be the best property we have had in whisky for the past decade, a position which we see nothing to justify. Should the production of 1889 be followed by a smaller output in 1890 such a predicate might be assumed, but instead of a smaller proportion we are fronted by the promise of one greatly augmented, and, therefore, have good reason to anticipate trouble ahead.

The production of '89 could not be retroactive because of the mere nominal production in '88, but that the production of '90 will prove retroactive and detrimental with the large product of '89 immediately behind it, the careful dealer can have no doubt. We fail to see how these two crops of '89 and '90, which combined will be of such mammoth proportions can be handled without the most serious complications; and we have given the warning regardless of intolerant and resentful expression from some distillers whose line of vision does not seem to extend beyond the profits of a current season.

The fact that the unbonding of these crops is yet remote does not lessen the danger—it only postpones disaster. Our interests and theirs are alike, we are in the same boat, and if they suffer so must we.

We clearly saw and clearly presented the reasons for increased and increasing values in goods older than '89a, and we still see

that their position cannot be injured by reckless after-production.

It is quite as plain that those large crops of new goods—'89a, and '90a,—should be handled most carefully by the trade, as we are confident that there are only specialties in goods of these seasons in which there is likely to be any probable or possible profit. Whilst we express this opinion with confidence it is coupled with modesty because of the widely different views assumed by some of the best minds in this trade and the entire trade press.

Had the dealers sedulously eschewed the purchase of a barrel of '90 whisky—which we much regret they have not—and allowed the distiller to have held his own product, as they largely did in '86 and '87, they could have greatly curtailed this season's manufacture, thereby averting danger, and assuring a howl by the distiller for a convention to restrict production in '91, as his howl for one in '88, when he and not the trade was bordered.

As it is, many of those of the trade, whom it was impossible to convince of the value of older goods than '89a, when this conviction is now forced upon them by realization, and when it is too late to avail of it, have gone wild and assumed the burden by the purchase of '90a, which should have been left for the distiller to bear, thereby leaving him in a financial position to continue in '91 the excessive manufacture of '89 and '90.

We have expressed the opinion that small relief will be had in the future from exportation, and without some sensible national legislation, which is not to be expected, we can but regard the situation as one of extreme seriousness.

In conclusion we desire to say that whilst having deliberate opinions of our own, we respect the intelligent opinions of others, however variant. We have fought intolerances long enough to be tolerant, and we mean no offense in any vigorous declaration of our convictions.

In our reviews of the whisky situation since 1886 (inclusive) we have tried to be accurate in statistical work, and the forecasts we have made of market results have been so uniformly correct that we have reason to consider that an opinion expressed now is entitled to some measure of respect.

Your obedient servants,  
E. H. TAYLOR JR., & Sons,  
Frankfort, Ky.

| BONDED STOCKS, NOVEMBER 30, '89.                                                                                         |           |           |            |
|--------------------------------------------------------------------------------------------------------------------------|-----------|-----------|------------|
| There remained in bond Nov. 30, 8,922,582 of '87a, 3,951,258 of '88a, 21,062,265 of '89a, a total of 33,936,106 gallons. |           |           |            |
|                                                                                                                          | '87       | '88       | '89        |
| Bonded in Dec.                                                                                                           | 45,681    | 22,823    | 42,118     |
| Unbonded in Dec.                                                                                                         | 474,191   | 32,295    | 64,241     |
| 5th "                                                                                                                    | 48,736    | 20,291    | 91,147     |
| 6th "                                                                                                                    | 42,701    | 27,167    | 11,850     |
| 8th "                                                                                                                    | 42,701    | 163       | 1,579      |
| Total                                                                                                                    | 693,828   | 103,309   | 211,055    |
| Leaving in bond Dec. 31,                                                                                                 | 7,928,754 | 3,847,950 | 20,851,210 |
|                                                                                                                          |           |           | 32,627,914 |

## HIGH PRICES FOR OLD WINES.

The Skibo Castle cellar was sold at Edinburgh recently, and the fame of these wines attracted a very large attendance. Port of 1884 realized 6 pounds per dozen, and 90 shillings was paid for "51," which, in the opinion of many good judges, is the most perfect wine now in existence. Lafitte of 1858 went at 8 pounds per dozen, and 7 pounds was paid for Lutour of 1864 and 5 pounds for Leoville of that year. Champagnes of 1861 averaged 8 pounds per dozen, and some very old rum shrub, superlative excellence realized 8 shillings per bottle.—*London World*.



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# MERCHANT AND VITICULTURIST

PACIFIC WINE AND SPIRIT REVIEW

ISSUED SEMI-MONTHLY BY

R. M. Wood & Co., - - Proprietors.  
Office, 402 Front street,.....Postoffice Box, 2366

DEVOTED TO THE WINE AND SPIRIT TRADE  
AND VITICULTURE.

THE MERCHANT AND VITICULTURIST not only circulates largely among the grape growers and wine makers of California, but among the wholesale and retail wine and spirit trade of the Pacific Coast, and the wholesale and jobbing trade of the East. As an advertising medium it has no equal. Communication solicited on all matters of interest to the readers of the MERCHANT AND VITICULTURIST. No attention paid to anonymous contributions.

## TERMS—PAYABLE IN ADVANCE.

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SATURDAY.....FEBRUARY 22, 1890

## THE MARKET.

General business still suffers from the effects of the storm and flood as shown by the clearings of the San Francisco clearing house which, for the week ending February 5th, were \$14,336,529, and for the week ending February 13th, \$13,342,011.

As in other branches of trade the weather clerk has the call in the California wine market and as a natural result there is no improvement to report over the situation of two weeks ago. Wines of the '88 and '89 vintages are changing hands slowly and those that were contracted to be delivered several weeks ago cannot be delivered owing to the impassable condition of country roads. The inevitable effect of this condition of affairs is a temporary stagnation and no business can be looked for until the State finally emerges from its prolonged bath. Eastern advices indicate that in the eastern market many of the principal dealers are laboring under the delusion that the late advance in values is not a legitimate one and that lower prices will rule later in the season.

Good sweet wines hold strong and are in fair demand with prospects of a still further upward tendency in the market.

Properly aged California brandies are in active demand, and will continue to be so for some time as there is but comparatively little old stock to be had. The inquiry for these and younger distillates gives promise of the development of a much better market for our brandies.

Notwithstanding the violence of the weather, the whisky market has steadily improved and were it not for the delays in mails and in the delivery of goods, trade would be satisfactorily lively. The lull however, is but temporary.

Kentucky whiskies have as yet shown no indication of ceasing their upward movement. This is especially the case with all old goods which have become emphatically "gilt-edged" property. So far as '86s, are concerned they have of late been running a race with the past records of old goods on the Pacific coast and have succeeded thus far in reaching the highest point that has been attained since 1880, and there is every reason to believe that they will go beyond the values of that year, as the '87s, now coming out of bond cannot be expected to have much effect on them. The market is everything that could be expected at this time.

Eastern and Kentucky ryes hold their usual place in the market and are in fair demand.

## DELAY IS DANGEROUS.

The wine men of this State are beginning to grow impatient in waiting for a movement on the part of the California delegation to secure the passage in Congress of a bill for their relief. It is true that the fight in the House over the adoption of new rules has consumed much time and made it almost impossible to transact business therein, but we see no reason why this contest should materially interfere with committee work and for this reason we are inclined to think there is good ground for the impatience of our wine makers.

In December last, sweet wine bills were introduced by Senator Stanford and Congressman McKenna, but since that time nothing has been heard of the measures which are presumably slumbering in the pigeon-holes of committee rooms. There appears to be no valid reason for this delay while there is every reason why our delegation should put in some good hard work for the success of the most meritorious of these measures. They owe this to the vigorous of this State who represent an industry in which fully \$60,000,000 are invested. And the California delegation are respectfully informed in this connection, that our wine men are very much in earnest in this matter and the Congressman or Senator who fails them in their hour of need, will travel a rocky road when he comes to a settlement with his wine growing constituents.

The conditions are now favorable for the passage of a bill that will give the deserved relief for the sweet wine makers. There is no organized opposition to such a measure and if the legislation prayed for is not secured, the wine men will hold the State delegation responsible for the failure.

What is wanted, now that the bills have been introduced is a united effort on the part of the delegation, to force them through Congress. Without such an effort nothing will be accomplished.

The latest report on the subject from Washington is that our Representatives and Senators "have not yet got together to determine what they want." We respectfully suggest that the question is not what our delegation wants but what is wanted by California's wine men. These necessities have been plainly set forth in a memorial to Congress and they should govern the course of our delegation.

So far as the sweet wine industry is concerned, the bill presented by Congressman McKenna, the full text of which appears in another column seems to meet the requirements. It is similar to the original sweet wine bill which failed of passage, but varies from it in the extent of which grape spirits may be used free of tax, for the fortification of sweet wines. In the old measure the time was from August to December inclusive, but Mr. McKenna's bill extends the period to and exclusive of April. We fail to see any possible benefit to be derived from this extension. It is a time of year when the natural fermentation necessary for the making of sweet wine has ceased and therefore offers a premium to compounders to make adulterated wine.

We also publish in this issue, the full text of a bill introduced by Mr. McKenna in the House providing for a tax on imitation wines. The object of the measure is a laudable one, but we fear the provisions for its enforcement, in case it becomes a law, are not sufficient to make its enforcement a success.

## DECRYING OUR VINES.

It appears that the French vigneron have recently experienced a change of heart regarding the efficacy of American resistant vines to successfully combat the attacks of phylloxera and prevent the destruction of the French viticultural industry by that dread pest. Instead of pinning their faith to our resistant stock, they are charging it with all sorts of sins, the principal of which is that it is "a propagator *par excellence*" of phylloxera. The following on the subject from the *Wine Trade Review*, of London, will be read with interest by the vine growers of California:

"An important movement is taking place in the department of Seine-et-Marne, in regard to the introduction of American *cépages* into the vineyards. Many people in France and other countries have been inclined to regard the grafting of French vines on American as one of the most certain methods of arresting the progress of the phylloxera; but it is clear that a different opinion is held in the Champagne country. The Prefect of the Marne department last month directed that an inquiry should be opened on the subject, and a few days later the *Syndicat du Commerce des Vins de Champagne de Reims* drew up an important document, in which its views as to American plants were fully stated. In the opinion of the Syndicate the introduction of these plants would be infallibly followed by the phylloxera, since they are the conductors and propagators *par excellence* of the pest, and, though they may be able to support themselves against it, they rapidly spread it around them. Considering that a great danger is threatened to the vineyards, the Syndicate makes an energetic protest against the employment of the American plants, and copies of the document have been sent to the Mayors of the seventy-nine communes of the Marne department, as well as to the Prefect. The views of the Syndicate on such a question as this will doubtless receive the weight they deserve, and they go a long way to indicate the probable result of the inquiry."

We think our French friends across the water will make a grievous mistake, if they decide to boycott American resistant vines. It is merely a question when phylloxera will destroy the vineyards of France that have thus far escaped its attacks, and if they continue to plant non-resistant stock the pest will continue to thrive at the expense of the French vigneron. On the other hand by continuing to replace diseased vines with our hardy American stock they will eventually be in a position to defy the dread enemy of their prosperity.

## McKENNA'S OPPORTUNITY.

Congressman McKenna, as chairman of the sub-committee on Internal Revenue, has a fine opportunity to do some good work for the wine and brandy men of California during this session. Almost any bill that is favorably reported by the committee to which it is referred, stands a good chance to pass. It ought not to be a difficult matter for Chairman McKenna to secure a favorable report on the sweet wine bill and the bonded brandy bill, and by reason of his prominent and influential position the wine and brandy makers of California will expect him to give a satisfactory account of himself upon his return from the classic halls of Congress. They want and confidently expect favorable legislation in their interest this year and if they don't get it there will be discordant music in the air.

## QUIET AND ELEGANT.

Persons in search of a quiet elegantly appointed restaurant, of undoubted excellence, should go to SWAIN'S, 213 SUTTER STREET. Our wedding cakes are of a superior quality and constantly on hand. Wedding parties supplied at short notice.

## A DESPOTIC JUSTICE.

An example of the manner in which the rights of citizens are trampled upon when they happen to be wine or liquor dealers, was furnished in Sutter county recently. A dealer who had been charged with selling liquor without a license came before Justice Rogers, a local Dogberry, for trial, and demanded his rights in the shape of a trial by a jury of his peers, evidently knowing that the facts of the case would compel a jury to acquit; the venal justice denied a jury trial, found the defendant guilty and sentenced him to pay a fine of \$100.

The case will be brought before the Superior Court and doubtless will finally reach the Supreme Court. The attorney for the defendant previous to trial moved for a change of venue on the ground of bias on the part of Justice Rogers. The whims of the Justice issued in an affidavit filed by defendants attorney setting forth that an agreement had been entered into between the Supervisors of Sutter county and Justice Rogers, whereby the latter in consideration of a promise of favorable decisions in the liquor license cases in Sutter county, upholding the high license, was to be given the position of Superintendent of the Sutter County Hospital.

The dealers of Sutter county have combined for mutual protection, and will go to the highest courts of the State to ascertain how far this oppression can be carried, and whether political jobbery and preferment is to influence the passage and enforcement of laws affecting the liberty and property of citizen.

## "KATE FIELD'S" WASHINGTON.

The paper issued under the above title at the National Capital by that able and versatile writer and lecturer, Kate Field, is at hand, and it is a publication of which Katherine has reason to be proud. It is filled with varied and entertaining matter, and it is sprinkled with enough of bright things characteristic of the editor, to make it a very welcome visitor. It already has the support of several of the big California wine firms, and the good work that Kate Field has done for our wines in the East, entitles her enterprise to the patronage of every wine man in the State. Her paper may be confidently expected to do valuable service in combatting that matchless doctrine of fraud and oppression—Prohibition. We welcome Miss Field and her paper to the ranks of honest and fearless journalism and wish her all possible success.

## THE INCONSISTENT "PROHIBITIONIST."

The *Prohibitionist* is nothing if not inconsistent. Its latest peculiar move is to take up the cudgel in defense of the State Agricultural College, which is now being criticised by the press of the State. As a part of the duties of the Professor of Agriculture is to endeavor to disseminate knowledge of the art of wine making, we are at a loss to understand why a rabid Prohibition paper like our contemporary should attempt to excuse the short-comings of the institution, particularly in view of the fact that the censures passed upon it are deserved. Go to Br'er Shaban, you are fast drifting into the camp of the enemy. We are sincere in our attitude in this matter and you cannot possibly be. More than this we are not "the organ of the Viticultural Commission." We are our own organ, and we are telling the tax-payers the truth about that colossal humbug, the agri-viticultural college.



## WE OBJECT.

In their editorial of January 8th, published elsewhere, the *MERCHANT AND VITICULTURIST*, of San Francisco, says: "The prices of Kentucky whiskies are slowly advancing, but strange as it may appear, the upward movement does not keep pace with the advance in the eastern market," evidently meaning eastern ryes. If the editor of the *MERCHANT AND VITICULTURIST* would take the trouble to inform himself, he would find that no such strange order of things exists. We have shown on several occasions by comparison that the average per cent of advance during the past two years, which has been large on both, has been greater on Kentucky bourbons than on eastern ryes. The disease of hammering the Kentucky market has become chronic in trade journal circles, and it seems a difficult task to dislodge it and get an impartial hearing.

To the above, which is from the *Wine and Spirit Bulletin* of Louisville, we most respectfully object, for the reason that it does the *MERCHANT* an injustice. The article was evidently written under a misapprehension, and if the editor of the *Bulletin* had read our market review more carefully, he would have discovered that the remarks regarding the slow advance of prices for Kentucky whiskies as compared with the upward movement in the East, applied only to the market on the Pacific coast. Our contemporary, therefore, owes us a correction. We would further remark that we are not prejudiced against Kentucky whiskies. On the contrary, there are many famous brands for which we have a high regard—straight goods, taken straight—taken before and after dinner. For the reason above set forth, we think the editor of the *Wine and Spirit Bulletin* ought to take off the gloves and shake hands across the imaginary chasm.

## SAMPLE MORALISTS.

The Orthodox Protestant and Catholic clergy alike are stirred up over an effort to prohibit the importation into South Dakota of fermented wines, even when such is to be used for sacramental purposes. Archbishop Ireland, the noted apostle of prohibition, said the other day: "I don't believe that the South Dakota Legislature seriously contemplates passing such a bill as that urged by Buttrick, the Methodist elder. If such an extreme measure is carried out it would be Prohibition's death knell. If the measure should become a law, Catholics would simply consider it unconstitutional, and would, if necessary appeal to the Supreme Court of the United States. The mere agitation of this matter has already worked great harm to the cause of Prohibition."

With the announcement of this crusade against one of the institutions of the church comes the news that in North Dakota, the legislature has granted a charter to the biggest brace gambling game in the world—the Louisiana Lottery. Of such is the morals of Prohibitionists. With one hand they usurp the rights of citizens in the State and force upon them the obnoxious fallacious prohibition doctrine and with the other, they sell to a soulless corporation of highwaymen the right to plunder the State and take the bread from the mouths of the poor and the clothes from their backs. Here is raw-boned reform for you fresh from the shores of New England, and these are the people who set themselves up as public censors, whose God-given right it is to mold the morals of their fellow men. From the kind offices of such moralists and reformers, may we be protected

## CHINESE LIQUORS.

Wong Chin Foo, in reference to the simple ways of making distilled and fermented wine in China, says:

"With but a single exception, all Chinese liquors are made by fermentation. The exception in question is called 'show doe,' or 'burning liquor,' so named because of its fiery nature. I is a regular brandy, and the pure show doe will burn when ignited until every particle of it is gone. It is the same color as our regular Caucasian brandy, and is usually distilled from a species of glutinous rice called 'noi mai.' The noi mai doe commonly used by the Chinese in this country is not the real article except in name. I have seen very good doe made from sweet potatoes. The only first-class show doe is made in the provinces of Shantung, Chili and Honan. Immense quantities of it are manufactured and sent all over the empire and into the southern provinces of Kwong Tong and Fookien, and from there occasionally sent to America.

"The fermentation or manufacture of other Chinese liquors are so primitive in their methods that as a rule every farmer makes his own supplies when occasion demands, such as New Year's betrothals, weddings or other occasions of extreme happiness. Sweet potato, broom corn, millet or wheat are generally employed to make these temporary drinks, although fruits (especially pears) are sometimes used.

"The materials are soaked with common yeast and boiled, and subsequently sealed up in air tight tanks for about twenty days. The liquors are then withdrawn and are ready for use, but no good orthodox Chinaman would ever think of taking a drink unless at his meals. He sips the liquid between the mouthfuls of meats and never drinks it cold, for invariably the wines are heated to a boiling point and kept on the fire by an attendant while the epicure is drinking. In this way the Chinamen as a rule never get as 'tight' as the Christians, as their 'demonstrations' are checked full with other goods besides the exhilarating show doe, and the use of the latter must cease at least five minutes before the conclusion of the meal.

"Wines and liquors are so cheap and so easily made in China that it does not pay, as a rule, to run factories nor even keep saloons, except in eating shops. When a man 'treats' in China it is always a dinner and therefore he seldom 'treats.'"

## WILL BURN THEIR FINGERS.

Our Chicago correspondent in an interesting letter, which appears in another column, states that the dealers in California wines in that city are laboring under a strange delusion, namely—the belief that the reported advances in the price of these wines is not well founded. For this reason they are refusing to buy until figures get back to bed rock again. These gentlemen are misguided. They are letting their stocks run down and losing business every day, instead of accepting the new condition of affairs and pushing trade at higher prices. They are certain in the end to burn their financial fingers, for wine prices are undergoing a healthy elevation, and there is no prospect of a retrogressive movement.

**Newman & Levinson's**, of 129 and 131 Kearny street, San Francisco, carry the most complete assortment of materials for fancy work on the Pacific Coast. Ladies can see something entirely new in fancy work at this establishment this week.

## BREAKERS AHEAD.

We are reliably informed that at the next meeting of the San Francisco branch of the State Protective Association a strong effort will be made to pass a resolution withdrawing from the State organization. This is due to mere or less dissatisfaction growing out of the indifferent manner in which the various outside county branches support the parent organization. We must confess that the San Francisco members have good cause for complaint in this respect, but it is probable that prompt and proper action by the State Executive Committee would largely remove the objectionable features of the situation.

One thing is certain and that is that the withdrawal of the San Francisco organization would threaten the existence of the State institution and for that reason we hope that something can be accomplished in a satisfactory way to prevent the proposed secession of the San Francisco branch.

In order to attain the objects of the State Association we must have the co-operation of the San Francisco co-branch. No one realizes this fact more than the Executive Committee and it devolves upon them to adopt some active measures to protect the interest of the general organization. If this is not done the association will be in a fair way to go to smash.

## WHAT CALIFORNIA VIGNERONS WANT.

Italy has quarantined against plants and vines from the United States. What California needs just now is a quarantine against the festive phylloxera which is a welcome guest at the Viticultural Experiment Station of the State Agricultural College. Without such quarantine the vineyards of the State are liable to go to the eternal deminution.

## THE PURE WINE BILL.

The following is the full text of the pure wine bill introduced in the House by Congressman McKenna, on January 20th:

A bill to amend section 3328 of the Revised Statutes of the United States in relation to the tax on imitation wines.

Be it enacted by the Senate and House of Representatives of America in Congress assembled that section 3328 of the Revised Statutes of the United States be amended as follows:

SECTION 3328. On all beverages containing alcohol, designated or sold as wine or as a substitute for wine, not made from grape juice and prepared in accordance with methods recognized as legitimate in standard published works on the subject, there shall be levied and collected a tax of ten cents per bottle or package containing not more than one pint or of twenty cents per bottle or package containing more than one pint and not more than one quart, and for any larger quantity of such merchandise however the same may be put up or whatever may be the package. The Commissioner of Internal Revenue shall cause to be prepared suitable special stamps denoting the tax herein imposed to be affixed to each bottle or package containing such merchandise, by the person manufacturing, compounding or putting up the same before removal from the place of manufacture, compounding, or putting up; and said stamp shall be affixed and canceled in such manner as the Commissioner may prescribe; and the absence of such stamp from any

bottle or package containing such merchandise shall be prima facie evidence that the tax thereon has not been paid, and such merchandise shall be forfeited to the United States. Any person counterfeiting, altering, or reusing said stamps shall be subject to the same penalties as are imposed for the same offences in relation to proprietary stamps: Provided that beverages made from the juice of fruits or berries in accordance with approved methods shall be exempt from tax if labeled or branded with the name of the fruit from which the same was made.

## SOUND DOCTRINE.

**E. H. Taylor, Jr. on the Rights of American Citizens.**

E. H. Taylor, Jr., Mayor of Frankfort, Kentucky, in vetoing recently an ordinance prohibiting the sale of cigarettes in that city, presented a sound and logical argument on the rights and immunities of American citizens under the constitution. In the course of his veto message he said:

"The theory of our government is not what is called 'paternal.' The people are the government, and when they become incapable of governing themselves there is no power to govern them left elsewhere in our constitution; and the people have equal rights, which should be preserved to every one of them alike. An attack upon the liberty of one man, or class of men, is an attack upon the whole body politic. If your honorable body has the right to prohibit cigarettes or 'any other similar preparation of tobacco, except cigars,' have you not the same right to prohibit cigars or plug tobacco or pipes, or even the leaf tobacco of the farmer from being sold or offered for sale in the city? Have you not the same right to prohibit the sale of liquors without consent of the people expressed through the polls or to regulate the kind of jewelry, or the quality and price of female apparel to be worn in this city?

It has been well said recently in one of the daily papers, 'The law should give every man the liberty to protect himself, and should prohibit the protection of every man at the expense of his neighbor.'

This seems to me the true principle upon which all legislation should be founded. Stimulants and narcotics have been used by mankind from the earliest times known to history. The tendency to their use is innate and inherent. A wise public policy demands that the traffic in these articles, as well as their use, should be regulated by law, and also tempered by public opinion. Any attempt to prohibit their use entirely has always resulted in failure. Its failure, however, has carried with it greater evils. Such laws, in the first place, spring from a disregard for the rights and wishes of others. Those who believe their rights have been invaded cease to respect the law, which they think is unjust to them and the courts which enforce it. They habitually violate the law, and do so with the knowledge and connivance of their neighbors and friends. So the moral tone of our citizenship is lowered, and a far-reaching taint put upon society under the very guise of godliness and morality.

Therefore, believing as I do, that the ordinance presented to me is defective in form, vague and indefinite in purport, incapable of enforcement, and entirely wrong in its spirit and intent, I have the honor to return it to you with my disapproval.

E. H. TAYLOR, JR., Mayor.  
Frankfort, Ky., January 14, 1890.



## BUSINESS RECORD.

## Changes and Dissolutions in Partnerships.

Jamea Chambers, restaurant, Anaconda, Mont., succeeded by Chambers & Mulvehill.

Mulvehill & Flynn, restaurant, Anaconda, Mont., succeeded by Luke Flynn.

Henry Sanborn, saloon, Bozeman, Mont., succeeded by Sanborn & Arton.

Sears & Haskins, saloon, Portland, Or., dissolved; R. B. Haskins continues.

Crabb & Dietrich, saloon, Walla Walla, Wash., and A. Byrd, saloon, same, succeeded by Byrd & Delaney.

Briggs, Murphy & Co., saloon, Needles, Cal., G. S. Briggs retires.

Barz & Johnson, restaurant, Port Townsend, Wash., dissolved; O. Johnson continues.

Fleming & Waltman, saloon, Eureka, Cal., dissolved.

Freling & Hourtane, restaurant, San Francisco, Cal., dissolved; Hourtane & Hittie continues.

Murray & Krutzer, saloon, Portland, Or., dissolved; succeeded by Krutzer & Larsen.

Terrill & Ryan, saloon, Denver, Colo.

Meek & Albhang, saloon, Denver, Colo.

F. Leonhard, saloon, Oakland, Cal., O. Schaefer admitted.

Dunlap & Carver, hotel, Bakersfield, Cal., dissolved.

Dedson & Copenhagen, saloon, Denver, Colo., dissolved.

W. Trumpler & Co., wholesale liquors, Tacoma, Wash., dissolved; Babler Bros. continue.

Peiper & Seranton, saloon, Cerrillos, N.M., succeeded by H. Seranton.

John S. Bowman & Co., wholesale liquors, San Francisco, Cal., B. D. Pike admitted.

Dowling & Angus, saloon, Crested Butte, Colo., succeeded by Dowling Bros.

Stuhr & Dillman, saloon, Los Angeles, Cal., dissolved; Charles Dillman continues.

W. F. McNatt, saloon, Seattle, Wash., dissolved.

Sweetland & Orton, saloon, Bozeman, Mont., co-partnership formed.

P. Coughill, saloon, Smith River, Cal., S. Winton admitted.

## Failures, Attachments, Etc.

J. H. Bridges, hotel, San Bernardino, Cal., in insolvency.

Beekwith & Co., mineral water, Seattle, Wash., attached.

Schow Bros., hotel, San Francisco, Cal., attached.

H. Bahten, hotel, Daggett, Cal., attached.

Guiol & Warnett, saloon, Los Angeles, Cal., attached.

O'Connor & Kelly, saloon, Portland, Or., attached.

A. F. Bauer, saloon, Denver, Colo., closed by Sheriff.

Samuel H. Robinson, saloon, Denver, Colo., attached.

McPherson, saloon, Portland, Or., attached.

S. Warren, hotel, Roy, Colo., assigned.

J. E. Taylor, saloon, Los Angeles, Cal., attached.

M. Kearna, hotel, San Francisco, Cal., attached.

Wm. Munster, saloon, St. Helena, Cal., attached.

C. G. Clark, hotel, Vacaville, Cal., attached.

Sanborn & Orton, saloon, Bozeman, Mont., attached.

Borne Bros., hotel, Sand Coulee, Mont., attached.

McLellan & Pennington, saloon, Centralia, Wash., attached.

Semi-Tropic Restaurant, Santa Ana, Cal., attached.

C. P. Ockson, restaurant, San Francisco, Cal., attached.

E. Castillano, saloon, Los Angeles, Cal., attached.

Lozos & Machado, saloon, Ballona, Cal., attached.

A. and L. Gaston, restaurant, Los Angeles, Cal., attached.

W. P. Harlow, saloon, Sacramento, Cal., attached.

A. L. Chase, hotel, Seattle, Wash., attached.

A. Simoni, hotel, Sacramento, Cal., attached.

## Sold Out.

L. O. Palmer, hotel, Salida, Colo., sold to J. O'Malley.

C. T. McLean, saloon, Anaconda, Mont., sold to Anaconda Brewing Co.

M. Breuner, saloon, Pendleton, Or., sold to D. Sweeney.

C. M. Bailey, saloon, American Fork, Utah.

H. Clemens, hotel, East Portland, Or., sold to Charles Smith.

L. H. Cook, hotel, McMinville, Or., sold to W. Holman.

Wm. Goodell, saloon, Fairhaven, Wash.

John Twifel, saloon, Lewiston, Idaho, sold to Emerson & Singley.

F. A. Beatty, saloon, Salt Lake City, Utah.

T. Shaw, saloon, Los Angeles, Cal., sold to O. Richardson.

C. F. McBrierty, saloon, etc., Denver, Colo.

G. R. Meek, hotel, Idaho Springs, Colo., sold to A. H. Wells.

Olin Bros. & Co., bottlers, Pueblo, Colo.

Chiodo & Co., saloon, Seattle, Wash., sold to O. Hypolite.

J. E. Tait, saloon, Whatcom, Wash.

A. Denaler, hotel, Fresno, Cal., succeeded by D. L. McCray.

Wm. Peterson, saloon, Denver, Colo.

W. V. Taacher, saloon, Denver, Colo.

W. J. Harris, saloon, Denver, Colo.

H. Delios, saloon, Denver, Colo.

E. F. Connelly, mineral water manufacturer, Petaluma, Cal.

Wm. Sanguinette, saloon, Albuquerque, N. M.

J. A. C. Minner, saloon, Las Vegas, Hot Springs, N. M.

A. Cencel, saloon, San Pedro, N. M., to Briggs & Co.

Edward Christiansen, saloon, Seattle, Wash., half interest to A. Langdon.

W. H. Zindel, saloon, Douglas, Wyo.

G. Hinderer, saloon, Denver, Colo.

Morgan & Thacker, hotel, Trinidad, Colo.

Wm. Turner, saloon, Middletown, Cal., to James Miles.

Brooks McLeish, saloon, Reno, Nev.

T. H. Moore, saloon, Portland, Or., to M. B. Cook.

C. E. Warner, hotel, Blaine, Wash., to H. Hill.

Julian David, saloon, Willows, Cal.

T. P. Gable, hotel, Cerrillos, N. M., sold to Smith & Lincoln.

Mrs. Van Bortel, hotel, Portland, Or., to John Kriwack.

C. T. McLean, saloon, Anaconda, Mont.

E. Yates, saloon, Santa Rosa, Cal., to James Woodward.

James Fitzpatrick, saloon, Denver, Colo.

H. Kelleman, restaurant, Leadville, Colo., to D. Flitner.

## Burred Out.

A. G. Ismert, saloon, Grass Valley, Cal., damaged.

Mrs. M. A. Sumner, hotel, Tulare, Cal., damaged.

E. H. Brightman, hotel, Ashland, Or., \$3000.

Burden & Liuder, restaurant, Ballard, Wash.

McDonald Bros., saloon, Ballard, Wash.

Mrs. J. Hymo, hotel, Ballard, Wash.

W. Bowen, hotel, Raymond, Cal.

L. V. Stewart, saloon, Seattle, Wash., damaged.

Thomas Dingwell, hotel, Davenport Landing, Cal.

Thompson & Ratchford, saloon, Fort Bidwell, Cal.

Bidwell Hotel, Fort Bidwell, Cal.

## Out of Business.

C. M. Tate, saloon, Bozeman, Mont.

Mark O. Kobey, saloon, Bald Mountain, Colo.

Charles Henline, saloon, Mill City, Or.

W. G. Arkuckle, restaurant, Santa Ana, Cal.

Putzman & Walsh, wholesale wines, San Francisco, Cal., F. H. Putzman deceased.

A. W. Pinkham, liquors, Seattle, Wash.

## Deceased.

Putzman & Walsh, wholesale wines, San Francisco, Cal., F. H. Putzman deceased.

A. W. Pinkham, liquors, Seattle, Wash.

William Tinscher, saloon, Idaho City, Idaho.

P. Keller, saloon, Galt, Cal.

Adam Richert, saloon, Virginia City, Nev.

C. Drugg, saloon, Central, N. M.

George Mitchell, saloon, Santa Cruz, Cal.

## Deeds and Transfers.

J. R. Austin, saloon, Fresno, Cal., received deed \$5.

G. Arata & Co., wholesale liquors, Portland, Or., G. Arata received deed \$6000.

Henry Grelle, restaurant, Portland, Or., received deed \$2500.

B. Feuman, restaurant, Portland, Or., received deed \$400.

Alexander Osier, saloon, Ross, Wash., gave deed \$900.

John Quinn, saloon, Needles, Cal., gave bill of sale and deed \$2000.

John Twisselman, saloon, Livermore, Cal., received deed \$300.

A. P. Hotaling & Co., wholesale liquors, San Francisco, Cal., A. P. Hotaling gave deed \$10.

Richard Knoll, liquors, Portland, Or., received deed \$1.

M. M. Dee, saloon, Portland, Or., gave deed \$875.

E. House, restaurant, Portland, Or., received deed \$500.

Alex. Lewis, restaurant, Portland, Or., gave deed \$125.

Good & Randolph, saloon, Rockford, Wash., received deed \$250.

J. Koenbuhl, saloon, Seattle, Wash., gave deed \$1.

J. Boughton, hotel, Seattle, Wash., received deed \$1050.

James Holland, saloon, Oakland, Cal., gave deed \$850.

F. B. Weia, wine manufacturer, Downey, Cal., gave deed \$100.

H. Schmidt, saloon, San Francisco, Cal., gave deed \$10.

C. H. Benton, hotel, Marietta, Cal., gave deed \$2000.

M. Dea Matt, saloon, Portland, Or., gave deed \$875.

S. Daggett, hotel, Astoria, Or., gave deed \$6000.

M. M. Doe, saloon, Portland, Or., gave deed \$200.

M. Levi & Co., liquors, Los Angeles, Cal., Michael Levi gave deed \$4500.

Natoma Water and Mining Co., wine makers, Natoma, Cal., gave deed \$1730.

L. Caben, saloon, Sacramento, Cal., received deed \$10.

P. Smith, saloon, Gallup, N. M., trust deed \$2500.

O. J. Youngberg, saloon, Salt Lake, Utah, gave deed \$3500.

John Fuog, saloon, Portland, Or., gave deed \$1100.

F. Keller, saloon, Portland, Or., gave deed \$5.

Lankin & Wildi, saloon, Portland, Or., F. Wildi, received deed \$600.

H. Meyer, saloon, Portland, Or., received deed \$500.

H. Trapen, restaurant, Port Townsend, Wash., gave deed \$150.

L. Schaefer, restaurant, San Francisco, Cal., received deed \$600.

H. S. Morris, saloon, Oakland, Cal., gave deed \$5.

E. P. Gillette, restaurant, Spokane Falls, Wash., gave deed \$100.

John Mathieson, hotel, Portland, Or., received deed \$1000.

Strom & Blackstone, saloon, Portland, Or., J. Strom received deed \$3000.

Heathcote, Dexter & Co., wholesale liquors, San Francisco, Cal., H. S. Dexter gave deed \$5.

P. Lillis, saloon, Seattle, Wash., received deed \$6000.

## Really Mortgages.

W. T. Foland, saloon, Sacramento, Cal.

I. Farnsworth, hotel, Deskins, Or., \$824.

J. B. Tabor, saloon, Williams, Ariz., \$1000.

Bruna & Staata, saloon, San Francisco, Cal., Henry F. Brunu, \$1800.

H. Habermehl, hotel, Selma, Cal., \$1200.

Portland Hotel Co., Portland, Or., \$175,000.

Henry Bishop, saloon, San Francisco, Cal., \$600.

H. J. Weil, liquors, San Bernardino, Cal., \$2500.

E. Stewart, restaurant, San Francisco, Cal., \$300.

John Clendenning, saloon, Los Angeles, Cal., \$2000.

L. Caben, saloon, Sacramento, Cal., \$1830 and \$4000.

J. Feyhl, restaurant, San Francisco, Cal., \$2000.

Schweitzer & Bauer, malt house, and J. C. Bauer & Co., brewers materials, San Francisco, Cal., J. Schweitzer \$14,000.

David T. Brock, hotel, Santa Ana, Cal., \$400.

Charles O. Knupp, saloon, Tulare, Cal., \$1761.

Cors & Weyener, saloon, Ballard, Wash., \$1200.

A. Schwartz, saloon, Walla Walla, Wash., \$10,000.

W. Carr, saloon, Seattle, Wash., \$1200.

Denny Hotel Co., Seattle, Wash., \$100,000.

John Burke, hotel, Great Falls, Mont., \$1500.

## Chattel Mortgages.

Dan Colohne, saloon, Denver, Colo., \$4500.

H. Seager, restaurant, Portland, Or., \$500.

Byrd & Delaney, saloon, Walla Walla, Wash., \$885.

J. C. Moshury, saloon, Portland, Or., \$105.

S. Warren, hotel, Roy, Wash., \$21,000.

C. B. Murphy, saloon, Seattle, Wash., \$500.

J. H. Hooper, restaurant, Seattle, Wash., \$200.

O. N. Morse, hotel, Seattle, Wash., \$7000.

F. Prezechtel, saloon, Fulton, Or., \$300.

Dodge Bros., hotel, Denver, Colo., \$145.

J. C. Ryan, saloon, Leadville, Colo., \$600.

C. L. Yost, saloon, Denver, Colo., \$571.

Sanborn & Orton, saloon, Bozeman, Mont., \$—.

Burns Bros., saloon, Sand Coulee, Mont., \$300.

Olsen & Jacobsen, saloon, Sand Coulee, Mont., \$104.

Joseph Howson, saloon, etc., Sand Coulee, Mont., \$1000.

F. R. Hill & Co., restaurant, Portland, Or., \$150.

Charles B. Murphy, saloon, Seattle, Wash., \$500.

Kate F. Warfield, wine manufacturer, Glen Ellen, Cal., \$—.

T. Graw, saloon, Denver, Colo., \$1500.

Charles Stone, saloon, Portland, Or., \$150.

Peter Iversen, saloon, San Francisco, Cal., \$1000.

P. H. Upsprang, saloon, Denver, Colo., \$1400.

J. N. Wood, saloon, Denver, Colo., \$500.

G. A. Gebhardt, saloon, San Jose, Cal., \$1000.

John Kriwack, hotel, Portland, Or., \$2800.

De Rimer & Lowery Bros., restaurant, Spokane Falls, Wash., A. De Rimer \$150.

St. T. Dickerson, restaurant, Portland, Or., \$150.

Meek & Dotson, saloon, Denver, Colo., \$5500.

F. Kepenhauer, saloon, Denver, Colo., \$3500.

F. T. Forest, saloon, Denver, Colo., \$1000.

CONTINUED ON PAGE 11.

## "THE PRINCE"

— OF —

## TABLE MINERAL WATERS.

SPARKLING!  
NATURAL!  
PURE!

IN CASES OF 50  
appoinants Bottles

Its richness its  
NATURAL Carbonic  
acid gas; its delicious  
clean and pure refreshing  
taste; its sparkling sharpness  
and its readiness to assimilate  
with white and red wine, cham-  
pagne, brandy and whisky

THE MOST PERFECT OF TABLE WATERS.

A Napa Soda Lemonade is the Perfection of  
Luxurious Drink.

For Sale by the Trade and in Lots to Suit

No. 159 NEW MONTGOMERY STREET,  
San Francisco.



T. A. Lester, saloon, Great Falls, Mont., \$441.  
A. E. Phippen, hotel, Kibbey, Mont., \$400.  
Peter Rivers, saloon, Sand Conlee, Mont., \$2500.

**Mortgages Released.**

Crane, Hastings & Co., wholesale liquors, San Francisco, Cal., Byron G. Crane discharged \$4000.  
Bach, Meese & Co., wholesale wines, San Francisco, Cal., Herman Bach et al discharged \$25,000.  
James Holland, Oakland, Cal., \$1000.  
Schwarz & Foge, saloon, San Francisco, Cal., \$2000.  
H. T. Judd & Co., billiards, etc., San Jose, Cal., Judd discharged \$1000.  
Frank Frey, saloon, Leadville, Colo., \$800.  
J. Feyhl, restaurant, San Francisco, Cal., \$4000.  
E. Henderson, saloon, Portland, Or., \$545.

**Judgments, Suits, Etc.**

A. R. Holton, saloon, Pendleton, Or., mortgage foreclosed.  
Charles Lambert, restaurant, Alameda, Cal., sued \$299.  
O. N. Morse, hotel, Seattle, Wash., sued \$200.  
Jensen & Koch, saloon, Seattle, Wash., sued for \$264 and \$2500.  
J. Belyea, hotel, Seattle, Wash., sued \$613.  
A. Saeoci, restaurant, Wilmington, Cal., judgment \$156.  
A. Bennis, saloon, San Diego, Cal., judgment against him.  
S. E. M. Smith, hotel, Tia Juana, Cal., judgment \$716.  
L. Mayrhofer, saloon, San Diego, Cal., li pendens against him.  
Wherity & Gilmore, saloon, Astoria, Or., sued \$1225.  
F. Clench, saloon, Seattle, Wash., sued.

Wm. Bell, hotel, Spokane Falls, Wash., lien against him.  
H. Schlutius, saloon, Franklin, Cal., sued \$1095.  
S. Daggett, hotel, Astoria, Or., sued \$1737.

**Miscellaneous.**

D. Lebane, saloon, San Francisco, Cal., insane.  
M. Vurece, restaurant, Los Angeles, Cal., gave bill of sale \$800.  
Astoria Hotel Co., Astoria, Or., incorporated, capital \$100,000.  
William Hawley, saloon, San Bernardino, Cal., declared homestead.  
Mrs. J. C. Philbrook, restaurant and hotel Los Angeles, Cal., bill of sale for furniture.  
F. R. Hill & Co, restaurant, Portland, Or., bill of sale to E. L. Larsen.  
Geo. V. Smith, saloon etc, Lompoc, Cal., adds hotel.  
S. Gray, hotel, Spokane Falls, Wash., bill of sale to R. Rideout.  
A. S. Chase, saloon, Seattle, Wash., bill of sale to P. J. Lillis.  
V. Joussand, saloon, Los Angeles, Cal., missing.  
Cloverdale Wine Co., Cloverdale, Cal., incorporated.

Geo. West & Son, of Stockton, have established an agency for their well-known wines and brandies, with Geo. V. Gray & Co., 252 Market street, this city. Mr. Gray is a young man and a pusher when it comes to doing business, and the policy he has adopted in extending trade must eventually result in a wide extension of the market for these excellent goods. Messrs. West & Son have made a wise choice in their selection of an agent.

Moore, Haut & Co., report a good demand for Jesse Moore, notwithstanding the recent blockade. They received another carload of this celebrated whisky during the fortnight.

We take pleasure in calling the attention of the coast trade to the advertisement of W. B. Chapman, the well-known importer, 123 California street. As Pacific coast agent of the popular Perrier-Jouet champagne and several of the choicest brands of foreign still wines, Mr. Chapman has met with most gratifying success. There is no member of the trade on this coast that better appreciates the value of advertising than he, or who more extensively or judiciously employs a printer's ink to place before the public the merits of his goods. This enterprise coupled with a sound business policy and tireless energy has resulted in the establishment of a fine and growing trade in which the sales of Perrier-Jouet figure as an important factor. The importations of this champagne into the United States during the year 1889 were 23,885 cases and of this a good percentage found its way to the consumer through the importing house of W. B. Chapman.

We have received a copy of the *California* a new monthly journal published in the interest of the rural population. It is a comely publication, well printed and illustrated and contains some very readable articles.

**DAILY RECEIPTS**

Of Wine and Brandy In San Francisco From the Interior.

|                | Wine Gals. | Brandy Gals. |
|----------------|------------|--------------|
| Feb'r'y 1..... | 10,880     | 600          |
| " 3.....       | 22,330     | .....        |
| " 4.....       | 26,170     | .....        |
| " 5.....       | 19,620     | 120          |
| " 6.....       | 34,116     | 380          |
| " 7.....       | 30,530     | .....        |
| " 8.....       | 70,000     | 400          |
| " 10.....      | 11,430     | .....        |
| " 11.....      | 36,400     | .....        |
| " 12.....      | 29,360     | 3,700        |
| " 13.....      | 41,000     | 5,850        |
| " 14.....      | 54,790     | 1,300        |
| " 15.....      | 49,770     | 2,595        |
| " 17.....      | 35,160     | 80           |
| " 18.....      | 21,790     | 1,450        |
| " 19.....      | 38,280     | 100          |

The *Western Broker*, of Chicago, one of the representative papers published in the interest of the wine and spirit trade has entered in its twelfth volume. Editor Sandersou has very much improved the general appearance of the *Broker*, by changing the makeup and widening the columns. An index of advertisements, of which our contemporary has a goodly portion, will be an acceptable innovation to the readers of the paper henceforth. The *Broker* is a handsome and prosperous looking publication and has a great field in which to continue its usefulness and increase its prosperity. The paper has our congratulations on its improved appearance and hearty good wishes for the future.



# A. P. HOTALING & CO.

— Established 1852. —

IMPORTERS OF

## WINES AND LIQUORS.

### J. H. CUTTER

### Old Bourbon and Rye Whiskies.

429 to 437 Jackson Street, San Francisco, Cal.

# "OLD TAYLOR"

## THE PREMIER KENTUCKY WHISKY.

### E. H. TAYLOR, JR. & SONS, - Frankfort, Ky.



## TRADE NOTES.

John L. Bowman & Co., wholesale liquor dealers of this city, have admitted a new member to their firm in the person of B. D. Pike.

Herman Bendel, one of the principal stockholders of the Natoma Wine Company has returned from an extended European trip.

Alfred Greenebaum, of A. Greenebaum & Co., is in the east on business connected with his house. He will be absent until about April 1st.

William Wolff & Co., report a gratifying improvement in business since the cessation of the great storm. This is in part due to the energy and enterprise of the firm and to the high grade of the goods they carry.

Manager Mann, of I. De Turk's agency in this city, is very much pleased with the manner in which trade is opening up after the unnatural stagnation of the past few weeks. He finds the product of the De Turk vineyard in good demand and is correspondingly happy.

The monarch distillery of Peoria, Ill., which was partially consumed by fire a short time ago, was the largest plant of the kind in the world, having a capacity of 10,000 bushels of grain daily.

Notwithstanding the splendid business built up by the firm of A. P. Hotelling & Co., during the thirty-eight years of its existence, the same degree of energy and enterprise in pushing trade is maintained. It is this business push and the high merit of J. H. Catter whisky which has created the wide popularity of that standard brand.

J. D. Siebe, of Siebe Bros., & Plageman, will be a prominent figure in local politics this year. He has his weather eye on the Republican nomination for Assessor. Mr. Siebe is very liable to capture this fat prize and if he does it will take a very speedy politician to prevent him from occupying the official chair in the Assessor's office. The MERCHANT is not in politics, but we would like to see Mr. Siebe's ambition realized, for he is deserving of this reward from his party.

Subscribe for the MERCHANT AND VITICULTURIST.

## WINE AND BRANDY OVERLAND.

The overland shipments of wine by the Southern Pacific Company's line during the month of January were as follows:

|                    |                  |
|--------------------|------------------|
| San Francisco..... | 152,887 gallons. |
| Oakland.....       | 2,699 "          |
| Sacramento.....    | 56,796 "         |
| San Jose.....      | 3,479 "          |
| Stockton.....      | 7,799 "          |
| Los Angeles.....   | 4,623 "          |
| Colton.....        | 23,671 "         |

Total..... 251,954 "

The brandy shipments were:

|                    |                |
|--------------------|----------------|
| San Francisco..... | 7,907 gallons. |
| Los Angeles.....   | 189 "          |
| Colton.....        | 5,730 "        |
| Sacramento.....    | 3,789 "        |
| San Jose.....      | 207 "          |
| Marysville.....    | 2,200 "        |

Total..... 20,022 "

## To Vineyardists!

## GRAPE CUTTINGS

FOR SALE.

CABERNET SAUVIGNON, CABERNET FRANO.

Address, E. W. SCOTT,  
Mountain View, Santa Clara Co., Cal.

## GRAPE CUTTINGS

FOR SALE.

Sauterne, Imported from Chateau Tquem.  
Semillon, Sauvignon blanc,  
Muscadelle du Bordelais.

Medoc, Imported from Chateau Lafite.  
Cabernet Sauvignon, Cabernet Franc, Merlot, Verdot.

APPLY TO

Clarence J. Wetmore,  
216 Montgomery St., San Francisco, Cal.

## Fresno and Merced County Lands

TO RENT AND FOR SALE.

75,000 Acres of Wheat and Sugar Beet Land in the above Counties to rent for a term of years. Also

100,000 Acres of Fine Raisin, Fruit, Alfalfa and Sugar Beet Land, with water for irrigation, for sale in tracts of from 20 acres to large tracts suitable for Colony purposes. For particulars, apply to

E. B. Perrin, 402 Kearny St., S. F.



IMPORTERS OF ALL KINDS OF

Printing and Wrapping Paper.

401 &amp; 403 Sansome St., S. F.

## LEO E. ALEXANDER &amp; CO

Rubber Stamp

FACTORY.

STENCILS CUT.

Wood &amp; Steel

ENCRAVING.

AGENTS WANTED.

218 SANSOME STREET, S. F.

STENCILS,  
— AND —  
Brass Box - Brands.

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Aggregate Assets \$16,000,000.

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(Established by Royal Charter 1720.)

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Safe Deposit Building

Department of the Pacific States  
and Territories.

The City of London Fire Ins. Co.,  
Capital - - - \$10,000,000

Cash Assets in the United States,

\$746,186.00

Scottish Union and National  
Insurance Company

Capital, - - - \$30,000,000  
Cash Assets, - - - \$16,407,072.46

420 California St., San Francisco.

W. J. CALLINGHAM, General Agent.

ALL POLICIES OF THE

NEW ENGLAND  
Mutual Life Insurance Company

OF BOSTON.

ARE PROTECTED FROM FORFEITURE BY THE  
NEW MASSACHUSETTS NON-FORFEITURE LAW.

This Company indorses the liberal and  
yearly progressive CASH SURRENDER and  
PAID UP INSURANCE values prescribed by  
law in full tabular form on every Policy,  
thus giving the Policy the convenient form  
of

A Bond of Yearly Increasing Value.

And the policy-holder may thus, at any time, know  
the precise value of his Policy.

Before insuring in any other Company or joining  
any Co-operative Assessment Society, consult a local  
agent of this Company or the undersigned,

HENRY K. FIELD, General Agent,  
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SAWS OF EVERY DESCRIPTION ON  
HAND AND MADE TO ORDER.

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## DONNELLY &amp; BRANNAN,

WINES AND

AGENTS FOR

Straight  
Kentucky  
Whiskies.



BRANDIES.

S. E. CORNER

California and Kearny Sts.

SAN FRANCISCO,  
CAL.

## W. B. CHAPMAN,

— AGENT AND IMPORTER, —

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Sole Agent for the Pacific Coast for

PERRIER-JOUET &amp; CO'S

Finest Extra Quality Champagnes EXTRA DRY "SPECIAL" AND BRUT.

— Sole Agent For —

H. CUVILLIER &amp; FRERE

OF PARIS, BORDEAUX, BRIMS AND ST. PETERSBURG,  
(Purveyors by appointment to the Imperial Russian Court.)

SPECIALTY OF FINE BORDEAUX, SAUTERNES AND OLD COGNACS.

Importer of a few Expressly Selected Brands of

Barton &amp; Guestier's Clarets, Boucharde pere &amp; fils Burgundies &amp; Sandeman, Buck &amp; Co's (Pemartin) Sherries.

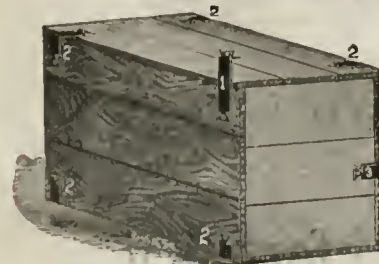
## TO FRUIT AND WINE SHIPPERS.



## BOX SHIPPING STRAP.

This strap secures cases and crates  
from breakage and loss in shipment, and  
is made of Special Hoop Iron. It bends

easily around the corners of boxes, binds the sides firmly together, and does away with  
the old way, besides being much cheaper and great saving in labor alone. It beats the  
wire or any other device for securing the case against breakage.



## PRICE LIST Per Thousand.

Including Barbed Wire Nails.

PER THOUSAND.

| In Lots of               | 1,000  | 5,000  | 10,000 |
|--------------------------|--------|--------|--------|
| ¾ in. wide, 3 in. long,  | \$1.50 | \$4.00 | \$3.75 |
| ¾ in. wide, 3¼ in. long, | 6.00   | 4.50   | 4.25   |

PACKED IN KEGS AND BULK.

R. F. OSBORN &amp; CO., Sole Agent.

715 MARKET ST., S. F.



## EXPORTS AND IMPORTS.

The Statistics Furnished by the Government for November.

According to the circular just issued by the Treasury Department, the imports and exports of liquors during November, 1889 were as follows:

## IMPORTS.

Re-imported spirits—68,892 proof gallons, valued at \$70,253; in November 1888, 115,073 gallons, valued at \$136,632.

Malt liquors in bottles—115,196 gallons, valued at \$90,076; in 1888, 139,657 gallons, valued at \$118,597.

Malt liquors in bulk—147,608 gallons, valued at \$17,311; in 1888, 130,507 gallons, valued at \$39,649.

Brandy—40,072 proof gallons, valued at \$105,665; in 1888, 26,401 gallons, valued at \$68,687.

Spirits (except brandy)—122,056 proof gallons, valued at \$107,082; in 1888, 122,388 gallons, valued at \$93,460.

Champagne and sparkling wines—35,586 dozen, valued at \$174,332; in 1888, 28,803 dozen, valued at \$400,373.

Still wines in casks—363,177 gallons, valued at \$262,423; in 1888 289,185 gallons, valued at \$212,420.

Still wines in bottles—28,638 dozen, valued at \$168,183; in 1888, 22,962 dozen, valued at \$114,947.

## EXPORTS.

Malt liquors in bottles—37,411 dozen, valued at \$51,885; in 1888, 24,222 dozen, valued at \$39,238.

Malt liquors in bulk—29,081 gallons, valued at \$8125; in 1888, 12,280 gallons, valued at \$3163.

Alcohol—13,929 proof gallons, valued at \$2905; in 1888, 8772 proof gallons, valued at \$1917.

Neutral spirits—none; in 1888, 10 gallons, valued at \$27.

Rum—17,857 proof gallons, valued at \$22,021; in 1888, 22,722 gallons, valued at \$27,893.

Bourbon whisky—6735 proof gallons, valued at \$7252; in 1888, 6917 proof gallons, valued at \$8417.

Rye whisky—9902 proof gallons, valued at \$11,456; in 1888, 3633 proof gallons, valued at \$5101.

Brandy and other spirits—31,435 proof gallons, valued at \$27,103; in 1888, 12,672 proof gallons, valued at \$5634.

Wine in bottles—1067 dozen, valued at \$3319; in 1888, 437 dozen, valued at \$2133.

Wine in bulk—47,303 gallons, valued at \$26,315; in 1888, 31,099 gallons, valued at \$19,885.

## EXPORTS OF FOREIGN LIQUORS.

Re-imported spirits exported—299 proof gallons, valued at \$197; in 1888, 14 gallons valued at \$16.

Malt liquors in bottles—670 gallons, valued at \$118; in 1888, 2121 gallons, valued at \$145.

Malt liquors in bulk—none; in 1888, 80 gallons, valued at \$30.

Brandy—2006 proof gallons, valued at \$2069; in 1888, 697 proof gallons, valued at \$1466.

Spirits (except brandy)—1457 proof gallons, valued at \$1323; in 1888, 1385 proof gallons valued at \$1202.

Champagne and all sparkling wine—197 dozen, valued at \$2323, in 1888, 172 dozen, valued at \$2525.

Still wines in casks—1793 gallons, valued at \$830; in 1888, 3271 gallons, valued at \$1783.

Still wines in bottles—312 dozen, valued at \$907; in 1888, 453 dozen, valued at \$1570.

## NEAR AT HAND.

The Fast-growing Popularity of American Wines.

A New York dispatch of recent date contains the following:

"I think the time is near at hand," said the head of a long-established wine house, the other day, "when American wines will be drunk in New York under their proper names and labels. For many years past at least four-fifths of the wine supposed to be the product of European vineyards have been of native growth, sometimes doctored more or less but oftentimes as pure as they were when put into the casks or bottles in California. The prejudice against domestic wines has proved to be one of the hardest thing of its kind to overcome. Our people apparently would not believe that the grape by any possibility could be cultivated here.

"There used to be a good enough reason for this idea. The first attempts at wine production in America resulted in very inferior qualities. This, added to the fact that the European brands were centuries old in fame, very naturally made it difficult for the domestic grower to market his wines at an advantage.

"The natural consequence of this was that when the grower had managed to produce a wine of good quality he put a European name upon it in order to get recognition in the market; and, more than this, he was always striving to give to his wines the same identical quality that is found in foreign products. There was no such thing as persuading consumers that there might be new qualities of wine just as good as those already known. The American industry, therefore, has thrived largely upon misrepresentation and the very prejudice which blocked its development.

"Now, however, the signs of the times point to a healthy change. I believe that we are now past the experimental stage. Enterprise of producers and the caution of legislatures are already bearing splendid results. The demand for domestic wines, from simple clarets and sauternes up to champagnes, has increased wonderfully within a year, and it is still on the upward move. Some houses are behind their orders, and among their new patrons are the big railroad and steamboat lines, besides private individuals of great wealth who take pride in having their cellars stocked with the best wines the market affords. This shows that consumers are awakening to the fact that the American wine industry is an honest and worthy one, but it has had a tremendous struggle to get recognition, and this will not be ended until every American learns that our soils may be made to produce just as good wines as the famous foreign vineyards.

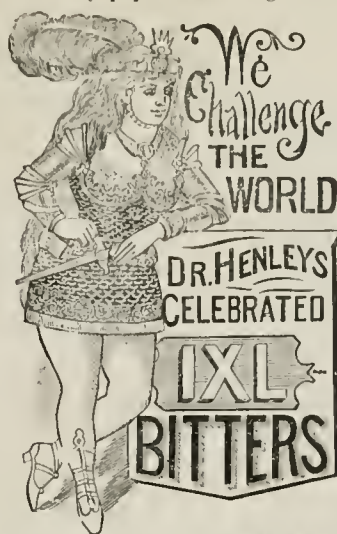
"I hear that Harrison won't invite Reed and Rusk in the White House at the same time."

"Why not?"

"They say he's afraid the Prohibitionists would jump on him for having Tom and Jerry at a White House reception."—*New York Sun.*

**D**ONT BUY A PIANO, ORGAN OR ANY other Musical Instrument without first writing to or visiting Kohler & Chase, 137 and 139 Post Street, San Francisco, the largest and oldest dealers in this line on the coast. They have all grades of instruments and sell very close for cash or on installment. This is an old reliable firm that has a gilt edge reputation made by honest dealing, and always guaranteeing satisfaction.

## For Dyspepsia and Indigestion



SOLD BY ALL DEALERS.

JOHN ROSENFELD'S SONS'

Dispatch Line of Clipper Ships,  
FOR NEW YORK.

Sailing monthly, and carrying California Wines and Brandies, and all other California Products.

JOHN ROSENFELD'S SONS,

202 Sansome St. { 39 Broadway  
San Francisco. { New York.

The Largest Assets of any Company  
West of New York State.

FIRE.

MARINE.

Anglo-Nevada

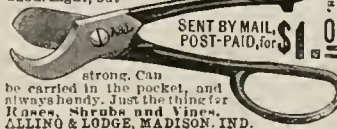
ASSURANCE :: CORPORATION  
OF SAN FRANCISCO, CAL.

HEAD OFFICE:

315 Montgomery St. — 410 Pine St.

Capital, Fully Paid, \$2,000,000. Assets, \$2,672,849

PRUNING PLEASURE  
BY USING THESE  
20 Springs to cut out  
of order, or pinch the  
hand. Light, but



Beck's Wine Filter.

The Most Perfect and Reliable Filter  
now in the Market.

It Works Automatically With  
Absolute Exclusion of Air.

For information, Price, etc., apply at  
**ADOLPH BECK & CO.,**  
Pioneer Building, Fourth Street,  
NEAR MARKET, SAN FRANCISCO.

FOUNDED IN 1856

INCORPORATED APRIL, 1880.

Tubbs Cordage Co.

— Manufacturers of all kinds of —

**CORDAGE  
GRAPE-VINE TWINE, ETC.**

611-613 Front Street,  
SAN FRANCISCO.

Louis Sloss & Co.

Agents for the following well known  
brands of Alaska Canned Salmon:

Karluk Packing Co's Horse  
Shoe Brand.

Northern Packing Co's An-  
chor Brand.

Nushagak Canning Co's  
Moose Head Brand.

Thin Point Packing Co's  
Coleman Flag Brand.

Royal Packing Co's Chief-  
tain Brand.

Pacific Packing Co's Na-  
tional Brand.

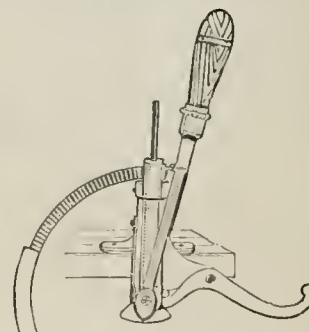
Office, 310 Sansome St.

SAN FRANCISCO, CAL.

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THE GILCHRIST  
Lightning Cork Puller.

The most useful and practical fixture for Druggists  
Bar-rooms, Hotels and Private Residences.



100 Corks Per Minute!

NO BROKEN BOTTLES!

It pulls the cork by one motion of the lever, and the reverse movement of the lever to its position (as shown in the cut) discharges the drawn cork from the screw.  
The bottles are never broken, the operator never has to touch the cork with his hands. Corks may be partially drawn and left in bottle. The cork is not mutilated and no fragments of the cork fall into the liquid. Full directions accompany each cork puller.

Price \$3 50.

NATHAN, DOHRMANN & CO.,

Importers of Glassware, Hotel, Bar & Saloon Outfit.

124-126-128-130-132 Sutter Street.

Below Kearny, San Francisco.



## ALGERIAN WINE GROWING.

## Wonderful Progress of the Industry in Recent Years.

It is comparatively but a few years ago that Algeria did not produce sufficient wine for its own consumption. The country has a population of 1,000,000 out of which only 500,000 are wine drinkers. In 1876, they were obliged to get from abroad two-thirds of the wine they consumed; and there were only 3250 acres of vineyards. It was in 1879 that France began to suffer from the scarcity of wine. The growers, ruined by phylloxera, went in numbers to Algeria and began vine planting there in earnest. In the year 1879, there were only 41,332 acres of vineyards in Algeria. In three years, the acreage doubled. Two years later, the imports and exports of wine reached the same level. There was a surplus of about 20,000 hectolitres in favor of exports. Since 1884, the planting of new vines has doubled the acreage of the vineyards, and trebled the total crop. In 1885, there were 151,000 acres of vines, 174,000 acres in 1886, 196,000 acres in 1887 and 220,900 in 1889. This year statistics will doubtless show that from 237,000 to 250,000 acres have been reached. The last crop produced 2,728,873 hectolitres of wine and the one just gathered is sure to exceed three millions, and may possibly reach four millions of hectolitres. There will be then some two-and-one-half or three-and-one-half millions of hectolitres more than will be wanted in Algeria. Not half that quantity would be wanted to get our wine exports back to the highest point they ever reached. What remedy would come and complete the stocks of our common home grown wines in France. In theory it appears very difficult indeed for Algerian wines to take the place of the common wines of France. Facts already known to us are against it. There is already a trade in wines between Algeria and other countries, without France having anything to do in the matter. The wines exported from Algeria go to several different places, thus giving proof of the feasibility of largely increasing the number of openings for these wines. Let us follow the progress they have made since 1884, the real starting point of the export trade for them. During the year just mentioned, Algeria sent abroad 5251 hectolitres. Of this number 781 hectolitres went to Tunisia, which is a sort of natural continuation of Algeria itself. But Germany received 921 hectolitres, Holland 1755 hectolitres and other countries 1790 hectolitres. But that was nothing so far. It might be supposed that the wine sent consisted of samples. Two years later the exports had in appearance, made but little progress. The figures were 8690 hectolitres, from which it was necessary to deduct 1508 hectolitres for Tunisia and 95 hectolitres for Morocco. There then remained 7000 hectolitres for really foreign countries.

Two new markets, those of Belgium and England, which is more important, received Algerian wine; 820 hectolitres went to the first named country, and 658 hectolitres to the latter. And what is more conclusive still is that the exports to Germany and to Holland greatly increased. Germany took 3478 hectolitres, double the quantity taken in 1884. That showed success. Holland took 1994 hectolitres, instead of 1755. That was better still, for the Dutch are people who know what they are doing, and who, in the matter of wines, only care for good

ones. At length, the results of Algerian wines in 1887 decide the question in their favor. They sprang from 8500 to 23,346 hectolitres. Germany is really getting accustomed to Algerian wines. She bought in 1887 twice the quantity she did in 1886. Holland after the careful experiments she had made, took in 1887 three times as much Algerian wine as in the preceding year. Belgium followed her example, for she bought nearly as much Algerian wine as her neighbor. As to England although she may have increased her purchases of Algerian wine, she has not yet made up her mind and continues trying this wine. The export trade in wines has thus taken a palpable form in Algeria. That trade is beginning to diminish the continued fall of our own trade in France in common wine—that is to say, to play the part we wanted that trade to play. Germany, Belgium, Holland have become the customers of Algeria in the way of wine; England will do the same perhaps, although she may not care much about common wines. Switzerland, the chief market for this class of our wines, was the only country which has not yet received any of the Algerian wine. It is just in this direction that we must endeavor to make a beginning. Since the rupture of the commercial treaty, Italians have thrown enormous quantities of wine into Switzerland, the one country in central Europe where the duty on wine is so light as not to be taken into consideration. Our merchants must make Algerian wines known there and choose them in such a way as to give satisfaction to the consumers in Helvetia. To sum up, French commerce ought to try and get Algerian wines to take the place of our home grown ordinary wines when wanted by foreign customers. —Translated from the *Revue des Vins et Liqueurs*.

## A New Method of Treating Disease.

## Hospital Remedies.

What are they? There is a new departure in the treatment of disease. It consists in the collection of the specifics used by noted specialists of Europe and America, and bringing them within the reach of all. For instance, the treatment pursued by special physicians who treat indigestion, stomach and liver troubles only, was obtained and prepared. The treatment of other physicians, celebrated for curing catarrh was procured, and so on till these incomparable cures now include disease of the lungs, kidneys, female weakness, rheumatism and nervous debility.

This new method of "one remedy for one disease" must appeal to the common sense of all sufferers, many of whom have experienced the ill effects, and thoroughly realize the absurdity of the claims of Patent Medicines which are guaranteed to cure every ill out of a single bottle, and the use of which, as statistics prove, has ruined more stomachs than alcohol. A circular describing these new remedies is sent free on receipt of stamp to pay postage by Hospital Remedy Company, Toronto, Canada, sole proprietors.

## RAATHER EXPENSIVE WINE.

In the wine cellar under the Hotel de Ville, Bremen, there are twelve cases of wine, each case inscribed with the name of one of the Apostles. It was deposited in its present resting place 265 years ago. One case of this wine, consisting of five casks of 204 bottles, cost 500 rix dollars in 1621. Including the expense of keeping up the cellar, interest on the original outlay and upon interest, one of those casks would to-day cost 555,657,610 rix dollars, or about \$2,000,000.

## Cheapest and Best!

## OLIVERS' VINEYARD PLOW

No. 8.



Especially : Designed : for : Vineyard : and Orchard : Work.

Call on our nearest Agent for prices, or address

## OLIVER CHILLED PLOW WORKS,

37 Market Street,

San Francisco, Cal.

## TO WINE - MAKERS !

The undersigned beg to call the attention of Wine Makers, Dealers, etc., to the superior merits of Chevallier-Appert's

## "OENOTANNIN"

is a corrective and a purifier to all light Table Wines, White and Red.

Its merits are best stated as follows :

## I. Being used at the time of crushing the grapes into must:

It regulates and secures the perfect fermentation of the must into wine. It combines with the ferments, mycodermes and albuminoids, etc., and precipitates all impurities, insoluble, into the lees. It concentrates and diminishes the lees, leaving a larger quantity of pure wine. The wine being freed of all disturbing elements, it promotes its perfect development of color and bouquet, of natural strength and aroma.

## II. Being used on fermented wines before the second Clarification:

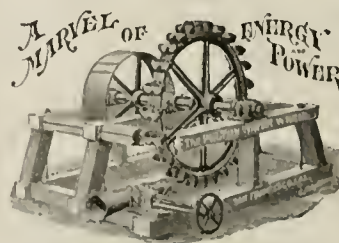
It calms and regulates the second fermentation of young wines. It restores the natural tannin of the wines which may have been lost or impaired by imperfect fermentation or treatment. It strengthens and develops their natural color and aroma, preparing and assisting them for thorough clarification, promoting their development and improvement in quality and aroma, and ripening them for earlier delivery.

Directions for Use on Application.

For sale in tins of 21.5 lbs. each, by

Charles Meinecke & Co., Sole Agents,  
314 Sacramento St., San Francisco.

## The Pelton Water Motor



Affords the cheapest and most convenient power for Ranch, Vineyard or Dairy purposes, as well as for running dynamos for electric lights, pumps and every variety of machinery. It possesses to the same degree the wonderful energy and power that has made the Pelton Wheel famous in all parts of the world.

These motors are made of varying sizes, with capacities ranging from the fraction of 1 up to 15 and 20 H. P., enclosed in iron cases, all ready for pipe connections, and are warranted to develop a given amount of power with one-half the water required by any other wheel. The cost, considering capacity and efficiency, fully 50 per cent less. Particulars giving full information, sent on application. Parties writing for information should give full particulars as to power wanted, source of water, supply, with head or pressure. Address

## THE PELTON WATER WHEEL CO.,

121 123 MAIN STREET, SAN FRANCISCO, CAL.  
Mention This Paper.



## Nitrogenous Superphosphate Fertilizers,

—MANUFACTURED BY THE—

Mexican Phosphate and Sulphur Company,

—FROM—

Genuine Imported Guano or Phosphates.

It is the best known fertilizer in the world; and is so indorsed by the oldest authorities in Europe, to which country the Company have already shipped over \$650,000 worth, and the demand is largely increasing. It is the cheapest and most complete fertilizer for trees, vines, grains, grasses, sugar cane, sugar beets, vegetables, berries, fruits, gardens, parks, lawns, etc. Its value consists in the large percentage it contains of phosphoric acid, the cheap element of all plant food, in combination with the necessary quantities of potash ammonia, and the ease and cheapness with which it can be applied. It is not offensive either to touch or smell, and once tried will give entire satisfaction. Ordinary farm crops require from 250 to 300 pounds per acre; trees and vines from 1 to 5 pounds each. It has been used extensively in California at River side, Fresno and other places, and in the Sandwich Islands the past year, with very satisfactory results.

The Company manufacture 3 Established Grades "Fertilizer" as follows:

| Price,               | \$35.00                                     | \$30.00                                   | \$32.50                               | Per Ton. |
|----------------------|---------------------------------------------|-------------------------------------------|---------------------------------------|----------|
| GUARANTEED ANALYSIS. | Brand (A) for Sugar Cane, Sugar Beets, etc. | Brand (B) for Grain, Lawns, Gardens, etc. | Brand (C) for Fruits, Vineyards, etc. |          |
| Phosphoric Acid...   | 10 to 11 per cent                           | 15 per cent.                              | 12 per cent                           |          |
| Potash .....         | 9 to 10 "                                   | 2 "                                       | 5 to 6 "                              |          |
| Ammonia .....        | 3 to 4 "                                    | 2 "                                       | 3 to 4 "                              |          |

And will manufacture to order any especial grade desired.  
For sale in lots to suit by the

### MEXICAN PHOSPHATE AND SULPHUR CO.

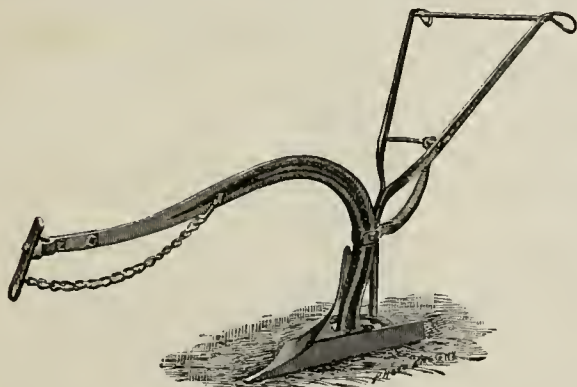
A. HALSEY, Secretary, Room 7, 328 Montgomery Street,  
H. DUTARD, President, 126 and 128 Sacramento Street,  
H. M. NEWHALL & CO., Agents, 309 and 311 Sansome Street,  
San Francisco, Cal.

FEBRUARY 1889.

SEND FOR CIRCULARS, ETC.

Please mention this paper.

## STEEL BEAM VINEYARD PLOW



—MANUFACTURED BY—

DEERE & CO., Moline, Ill.

This Plow is especially adapted for

Orchard and Vineyard Work.

The handles are made adjustable so that the plow can be worked to or from the vines. The device can be set at any desired angle. Steel plows made in two sizes, viz: Eight and nine inch cut. Also nine inch Chilled Plow if preferred.

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DEERE IMPLEMENT CO.,

305-307 MARKET STREET,

SAN FRANCISCO, CAL.

## Cutaway

In Orchard, Field  
or Vineyard, It  
Beats the  
World.

Burge & Donahoo Co., Sole Agents,

121 MARKET ST. AND 7 AND 9 MAIN ST.,

SEND FOR CIRCULARS.

SAN FRANCISCO.

CLARK'S



HARROW.

## Benicia Vineyard Plows



The attention of Farmers, Vine Growers, and Agriculturists generally, is directed to these new Plows, which are a great improvement on all their predecessors. This invention relates to that class of plows which are principally employed for tilling or hoeing, and consists mainly in so constructing the plow that the beam and handles can be carried to one side, at right angles to the line of travel, and the share of the plow be caused to throw the earth of the plow to the hill, without disturbing materially the corn or vines to be cultivated. By simply slackening the nut and changing one bolt, the furrow can be made to run close to a vine or tree, while the beam and handles be kept out of the way.

### A Light Draft Plow

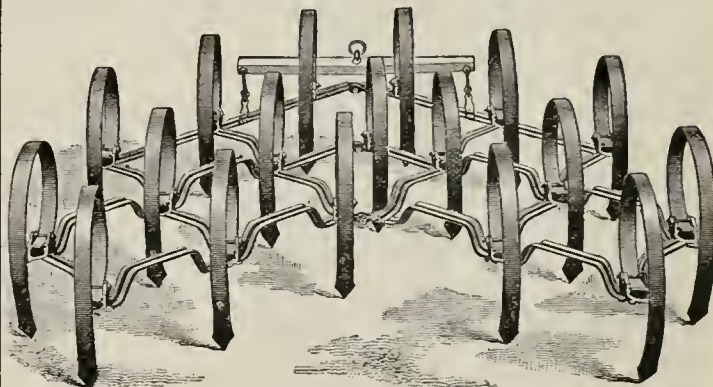
Adapted to Working Heavy as Well as Light Soils.

BAKER & HAMILTON,

San Francisco,

Sacramento.

## THE LATEST IN HARROWS.



### THE "STEVENS"

All Steel Spring Tooth Harrow,

For Grain, Orchard and Vineyard Work.

WITH OR WITHOUT STEERING RUDDER.

Combining new features which make it superior to and different from any other in the market. Seven sizes, cutting from 4 ft. 8 in. to 8 ft. It can be coupled together when wider cut is needed for grain.

#### POINTS OF EXCELLENCE.

It is hinged in center, which admits its adapting itself to any formation of ground. The frame is arched behind teeth, which prevents clogging. It is suitable for gravel, loam or a loe soil. The teeth are secured on top of frame by malleable iron holders, which are simplicity itself. The Rudder enables driver to guide it close to trees or vines without danger of striking them.

No Wood, but Wholly Steel, Making It Perfectly Indestructible.

Prices Less Than The Cheap Wood Frame Harrows.

Send for Descriptive Cut and Price List. Address

D. M. Osborne & Co.,

Bluxome Street,

San Francisco, Cal



## EXPORTS AND IMPORTS.

## EXPORTS OF WINE.

TO NEW YORK—PER STEAMER CITY OF SYDNEY February 15, 1890.

| MARKS.                            | SHIPPERS.              | PACKAGES AND CONTENTS. | GALLONS. | VALUE.   |
|-----------------------------------|------------------------|------------------------|----------|----------|
| S M in diamond                    | C Carpy & Co           | 25 barrels Wine        | 1,235    | \$132    |
| G in diamond                      | "                      | 50 half barrels Wine   | 1,290    | 452      |
| G D                               | C B Roda & Co          | 1 half-barrel Wine     | 130      | 100      |
| N P                               | P Caragnara            | 2 barrels              | 204      | 180      |
| P in diamond                      | Kohler & Van Hagen     | 75 barrels Wine        | 3,750    | 1,100    |
| F G                               | P Caragnara            | 1 barrel Wine          | 51       | 25       |
| A V Co.                           | "                      | 1 half-barrel Wine     | 27       | 15       |
| G G                               | C Schilling & Co       | 60 barrels Wine        | 3,251    | 95       |
| J D                               | "                      | 2 barrels Wine         | 98       | 49       |
| "                                 | "                      | 5 octaves Wine         | 131      | 65       |
| "                                 | "                      | 1 keg Wine             | 10       | 8        |
| "                                 | "                      | 1 octavo Wine          | 27       | 25       |
| Dr F.                             | City Transit Co        | 1 barrel Wine          | 48       | 1        |
| "                                 | "                      | 1 octavo Wine          | 10       | 35       |
| W K                               | "                      | 4 barrels Wine         | 18       | 180      |
| H V H                             | Michael Lile           | 2 barrels Wine         | 160      | 31       |
| F H                               | I De Turk              | 50 barrels Wine        | 2,500    | 900      |
| B D & Co                          | B Dreyfus & Co         | 20 barrels Wine        | 5,382    | 2,450    |
| G V Co                            | "                      | 30 barrels Wine        | 1,498    | 1,100    |
| J P                               | Berges, Dometoni Co    | 45 barrels Wine        | 2,168    | 972      |
| Rev E R                           | Lenormand Bros         | 1 barrel Wine          | 50       | 50       |
| "                                 | "                      | 1 half-barrel Wine     | 28       | 70       |
| "                                 | "                      | 3 barrels Wine         | 152      | 850      |
| Dominican Fathers                 | "                      | 50 barrels Wine        | 2,444    | 3,267    |
| J M C                             | Kohler & Frohling      | 108 barrels Wine       | 5,444    | 3,267    |
| K & F                             | J Gundlach & Co        | 3 puncheons Wine       | 1,707    | 978      |
| K & K                             | "                      | 9 1/2 casks Wine       | 6        | 246      |
| "                                 | "                      | 6 barrels Wine         | 1,284    | 405      |
| "                                 | "                      | 5 barrels Wine         | 1,300    | 303      |
| G                                 | Lachman & Jacob        | 20 cases Wine          | 1,037    | 302      |
| "                                 | "                      | 25 barrels Wine        | 1,299    | 432      |
| "                                 | "                      | 22 barrels Wine        | 1,137    | 418      |
| "                                 | "                      | 25 barrels Wine        | 1,280    | 203      |
| "                                 | "                      | 15 barrels Wine        | 775      | 235      |
| "                                 | "                      | 15 barrels Wine        | 775      | 191      |
| "                                 | "                      | 35 barrels Wine        | 1,771    | 571      |
| "                                 | "                      | 32 barrels Wine        | 2,529    | 792      |
| "                                 | Garnier Lancel & Co    | 37 barrels Wine        | 1,726    | 581      |
| "                                 | "                      | 3 barrels Wine         | 123      | 40       |
| "                                 | Williams, Diamond & Co | 1 barrel Wine          | 192      | 96       |
| "                                 | "                      | 2 half barrels Wine    | 40       | 10       |
| "                                 | "                      | 3 barrels Wine         | 157      | 74       |
| "                                 | "                      | 6 half barrels Wine    | 316      | 158      |
| "                                 | "                      | 50 barrels Wine        | 2,886    | 1,443    |
| Total amount of Wine 20 cases and |                        |                        | 50,723   | \$20,622 |

## TO CENTRAL AMERICA.

|                                 |                    |                      |       |         |
|---------------------------------|--------------------|----------------------|-------|---------|
| B H, Champerico                 | B Dreyfus & Co     | 25 kegs Wine         | 1,498 | \$1,100 |
| A A                             | Parrot & Co        | 17 cases Wine        | 210   | 64      |
| R S, Amapala                    | Monteleagre & Co   | 20 kegs Wine         | 210   | 225     |
| F J S, Champerico               | E L O Steele       | 12 cases Wine        | 468   | 48      |
| J Z F, Amapala                  | Cabrera, Roma & Co | 39 kegs Wine         | 606   | 64      |
| P S B in diamond                | J Gundlach & Co    | 25 half-barrels Wine | 606   | 300     |
| B H, Champerico                 | "                  | 74 cases Wine        | 2,872 | \$1,836 |
| Total amount Wine 103 cases and |                    |                      | 2,872 | \$1,836 |

## TO MEXICO.

|                                   |                    |                 |       |         |
|-----------------------------------|--------------------|-----------------|-------|---------|
| L B, San Blas                     | J Gundlach & Co    | 8 kegs Wine     | 165   | \$127   |
| F & T                             | "                  | 4 kegs Wine     | 83    | 66      |
| J Z & Co                          | "                  | 6 kegs Wine     | 123   | 80      |
| A R                               | "                  | 3 kegs Wine     | 62    | 44      |
| T H                               | "                  | 6 kegs Wine     | 123   | 84      |
| A H                               | "                  | 13 kegs Wine    | 271   | 169     |
| V L                               | "                  | 11 kegs Wine    | 227   | 119     |
| M H                               | "                  | 8 kegs Wine     | 165   | 103     |
| D & A                             | "                  | 1 keg Wine      | 22    | 40      |
| P & A                             | "                  | 1 keg Wine      | 20    | 13      |
| A & Co                            | "                  | 8 kegs Wine     | 165   | 105     |
| H Co                              | "                  | 10 cases Wine   | 101   | 72      |
| E C                               | "                  | 3 kegs Wine     | 62    | 38      |
| M C O                             | "                  | 1 keg Wine      | 21    | 12      |
| P O                               | "                  | 3 kegs Wine     | 62    | 34      |
| P P                               | "                  | 5 kegs Wine     | 102   | 71      |
| ES & Co                           | "                  | 6 kegs Wine     | 128   | 66      |
| "                                 | "                  | 1 case Wine     | 17    | 17      |
| "                                 | "                  | 1 case Wine     | 7     | 7       |
| R H, Salina Cruz                  | "                  | 50 barrels Wine | 2,498 | 1,635   |
| L O & Co, Tonalá                  | "                  | 3 cases Wine    | 96    | 85      |
| S K                               | "                  | 3 cases Wine    | 96    | 85      |
| J V, Mazatlan                     | W Loalza           | 3 cases Wine    | 96    | 31      |
| J M                               | "                  | 1 keg Wine      | 10    | 7       |
| "                                 | "                  | 1 keg Wine      | 10    | 7       |
| F A M, San Blas                   | Thannhauser & Co   | 7 kegs Wine     | 100   | 96      |
| J C, San Benito                   | "                  | 10 kegs Wine    | 100   | 90      |
| M L, Salina Cruz                  | Cabrera, Roma & Co | 15 kegs Wine    | 150   | 112     |
| T W                               | "                  | 10 kegs Wine    | 100   | 75      |
| P D & Co, San Blas                | W Loalza           | 1 case Wine     | 234   | 89      |
| O & Co, Puerto Angel              | E Krenen & Co      | 6 cases Wine    | 180   | 72      |
| C H                               | Gleore Fricke & Co | 8 octaves Wine  | 144   | 54      |
| R & V B in d'd, Mazatlan          | Ruther & Bendixon  | 12 cases Wine   | 144   | 54      |
| "                                 | "                  | 1 barrel Wine   | 49    | 25      |
| "                                 | "                  | 5 cases Wine    | 63    | 68      |
| A V, Puerto Angel                 | E de Saba & Co     | 18 cases Wine   | 50    | 35      |
| B & M                             | "                  | 1 barrel Wine   | 50    | 35      |
| G & L, Tumbaco                    | "                  | 1 barrel Wine   | 50    | 35      |
| Total amount of Wine 59 cases and |                    |                 | 6,710 | \$3,491 |

## MISCELLANEOUS WINE SHIPMENTS.

| VESSEL.                        | DESTINATION.         | SHIPPERS.             | PACKAGES AND CONTENTS. | GALLONS. | VALUE.  |
|--------------------------------|----------------------|-----------------------|------------------------|----------|---------|
| S S City of Puebla             | D H R & Co, Victoria | J Gundlach & Co.....  | 1 barrel .....         | 50       | \$35    |
| "                              | W V, Victoria        | Other Shippers.....   | 1 barrel .....         | 50       | 37      |
| S S Empire                     | T M Co, Nansimo....  | A Greenbaum & Co..... | 1 barrel .....         | 50       | 75      |
| "                              | "                    | "                     | 1 barrel .....         | 50       | 75      |
| "                              | "                    | "                     | 1 half-barrel.....     | 25       | 39      |
| "                              | "                    | "                     | 1 barrel .....         | 48       | 18      |
| S S Walla Walla....            | J R, Victoria, ..... | A Greenbaum & Co..... | 18 cases .....         | 75       | 75      |
| "                              | "                    | Other Shippers.....   | 1 barrel .....         | 147      | 203     |
| S S Mariposa.....              | D S P, Apia .....    | Hooper & Jennings.... | 1 barrel .....         | 60       | 38      |
| "                              | "                    | "                     | 2 kegs .....           | 29       | 17      |
| Brig Irwin                     | S in d'd, Sydney.    | Kohler & Frohling.... | 2 barrels .....        | 102      | 70      |
| "                              | Honolulu             | Other Shippers.....   | 250 kegs .....         | 1,760    | 1,275   |
| S S Rio de Janeiro             | Capt J W J, Yokohama | D M Richards.....     | 25 cases .....         | 1,000    | 100     |
| "                              | "                    | "                     | 1 case .....           | 51       | 27      |
| Total amount Wine 43 cases and |                      |                       |                        | 2,414    | \$2,122 |

## EXPORTS OF WHISKY FROM SAN FRANCISCO BY SEA.

February 7, 1890 to February 21, 1890.

| VESSEL.                                            | DESTINATION.              | SHIPPERS.                   | PACKAGES AND CONTENTS. | GALLONS.  | VALUE.        |
|----------------------------------------------------|---------------------------|-----------------------------|------------------------|-----------|---------------|
| S S City of Sydney                                 | R M, Anapala .....        | J T Wright .....            | 1 keg .....            | 15 .....  | \$18 .....    |
| "                                                  | B & M, Puerto Angel ..... | E De Saba & Co. ....        | 1 cases .....          | 30 .....  | 32 .....      |
| "                                                  | S K, Tonalá .....         | W Loñiza .....              | 2 cases .....          | 15 .....  | 15 .....      |
| S S Empire .....                                   | T M, Nansimo .....        | A Greenbaum & Co .....      | 5 cases .....          | 50 .....  | 50 .....      |
| S S City of Puebla.                                | S S G, Victoria .....     | " .....                     | 3 cases .....          | 21 .....  | 21 .....      |
| S S Walla Walla .....                              | J R, Victoria .....       | " .....                     | 2 cases .....          | 16 .....  | 16 .....      |
| "                                                  | Victoria .....            | Other Shippers .....        | 37 cases .....         | 30 .....  | 30 .....      |
| S S Mariposa .....                                 | J R, Honolulu .....       | Wilmington & Co .....       | 2 barrels .....        | 79 .....  | 128 .....     |
| "                                                  | J D .....                 | Spruance Stanley & Co ..... | 8 barrels .....        | 313 ..... | 765 .....     |
| "                                                  | J D .....                 | " .....                     | 52 cases .....         | 404 ..... | 476 .....     |
| Total amount of Whiskey, etc. 105 cases and, ..... |                           |                             |                        | 404 ..... | \$1,113 ..... |

## EXPORTS OF BRANDY FROM SAN FRANCISCO BY SEA.

| VESSSEL.                                  | DESTINATION.                | SHIPPERS.                     | PACKAGES AND CONTENTS. | GALLONS. | VALUE. |
|-------------------------------------------|-----------------------------|-------------------------------|------------------------|----------|--------|
| S S City of Sydney.                       | G G, New York . . . .       | C Schilling & Co . . . .      | 1 octavo . . . . .     | 24       | 54     |
| "                                         | " " " . . . .               | Berges & Dometoni . . . .     | 2 barrels . . . . .    | 91       | 162    |
| "                                         | " " " . . . .               | Leunormand Bros . . . .       | 3 kegs . . . . .       | 15       | 39     |
| "                                         | " J Z T, Anapala . . . .    | Cabrera Roma & Co . . . .     | 3 barrels . . . . .    | 61       | 150    |
| "                                         | " H B Co . . . .            | C Schilling & Co . . . .      | 3 octaves . . . . .    | 62       | 136    |
| "                                         | " A V, Puerto Angel . . . . | E de Saba & Co . . . .        | 5 cases . . . . .      | 40       | 40     |
| S S Walla Walla . . . .                   | " J R, Victoria . . . .     | A Greenbaum & Co . . . .      | 5 cases . . . . .      | 52       | 52     |
| S S Mariposa . . . .                      | " J D, Honolulu . . . .     | Spruance Stanley & Co . . . . | 2 cases . . . . .      | 13       | 13     |
| Total amount of Brandy 12 cases . . . . . |                             |                               |                        | 257      | \$637  |

## EXPORTS OF MISCELLANEOUS LIQUORS BY SEA.

February 7, to February 21, 1890.

| VESSEL.            | DESTINATION.        | SHIPPERS.        | PACKAGES AND CONTENTS. | GALLONS. | VALUE. |
|--------------------|---------------------|------------------|------------------------|----------|--------|
| S S City of Sydney | A V, Puerto Angel   | E de Saba & Co   | 5 cases Vermouth       | 815      | 815    |
| S S City of Puebla | Wm W & Co, Victoria | Hennin Bros & Co | 20 cases Champagne     | 346      | 346    |
| S S Mariposa       | D & Co, Honolulu    | J D Fromery & Co | 6 cases Champagne      | 84       | 84     |
| "                  | "                   | "                | 3 cases Champagne      | 28       | 28     |
| "                  | "                   | "                | 1 case Liquor          | 23       | 23     |
| Total amount       |                     |                  |                        | 463      | \$463  |

## IMPORTS OF WINES AND LIQUORS BY SEA.

FROM ANTWERP—PER SHIP MONTOMERYSHIRE February 15, 1890.

| SHIPPERS.          | PACKAGES AND CONTENTS. | CONSIGNEES.         |
|--------------------|------------------------|---------------------|
| Richard Berns      | 52 cases Wine          | A Vignier           |
| Barton & Guestier  | 20 cases Wine          | "                   |
| G Pellers Co       | 30 cases Wine          | "                   |
| Bruse & Freres     | 35 cases Wine          | "                   |
| Ad Yaeggi          | 25 cases Wine          | "                   |
| "                  | 4 cases Wine           | "                   |
| "                  | 75 cases Cognac        | "                   |
| Nolly Prat & Co    | 1000 cases Vermouth    | J de Fremery & Co   |
| Ad Yaeggi          | 110 cases Brandy       | A Vignier           |
| "                  | 10 cases Brandy        | "                   |
| "                  | 15 cases Brandy        | "                   |
| Barton & Guestier  | 28 cases Wine          | J de Fremery & Co   |
| Jules Gilson & Co  | 8 cases Cognac         | O Chevalier         |
| "                  | 7 cases Cognac         | "                   |
| P Pondersen        | 50 cases Cognac        | John Saulnier       |
| A Van Hoboken & Co | 100 cases Red Geneva   | J de Fremery & Co   |
| Ad Yaeggi          | 75 cases Wine          | A Vignier           |
| "                  | 100 cases Abnithu      | "                   |
| J A J Noid         | 50 cases Blue Geneva   | C Meinecke & Co     |
| "                  | 5 barrels Brandy       | "                   |
| A Horstman & Co    | 25 cases Red Geneva    | Sherwood & Sherwood |
| "                  | 20 cases Blue Geneva   | "                   |
| "                  | 10 octaves Geneva      | "                   |

FROM BREMEN VIA HONOLULU—PER BARK J. C. PFLUGER Feb. 15, 1890.

|                |                    |                       |
|----------------|--------------------|-----------------------|
| U Loose        | 100 barrels Whisky | Lachman & Jacob       |
| I H Bachman    | 25 barrels Whisky  | Wm Wolf & Co          |
| J G Unger & Co | 1 case Claret      | Williams Diamond & Co |
| O Loose        | 25 barrels Whisky  | Hauschweiger & Co     |
| H B H          | 5 cases Brandy     | Henry Joost           |

FROM NEW YORK—PER SHIP EDWARD O'BRIEN February 14, 1890.

|           |                  |           |
|-----------|------------------|-----------|
| J A Burke | 5 barrels Whisky | J A Burke |
|-----------|------------------|-----------|

FROM PANAMA ETC—PER STEAMER CITY OF SYDNEY Feb. 14, 1890.

FROM NEW YORK.

|                     |                    |
|---------------------|--------------------|
| 1 barrel Rye Whisky | Williams & Prater  |
| 1 " "               | W A Fraser         |
| 1 " "               | A Gento & C Joseph |
| 1 " "               | John Hodder        |
| 2 " "               | B Windham          |
| 1 " "               | Oto Schmidt        |
| 1 " "               | J W Angell         |
| 1 " "               | H P McLaughlin     |
| 4 packages          | Henry Kupp         |
| 2 barrels           | "                  |

FROM BARCELONA.

|               |                  |                     |
|---------------|------------------|---------------------|
| Fran Cornetta | 130 barrels Wine | Pascal Dubedat & Co |
|---------------|------------------|---------------------|

IMPORTS BY RAIL IN BOND.

|                      |                    |                       |
|----------------------|--------------------|-----------------------|
| Wilton & Allison     | 75 cases Whisky    | Williams Diamond & Co |
| Southern Pacific Co  | 30 cases Champagne | H Hughes & Co         |
| "                    | 15 cases Sherry    | A Vignier             |
| Ronaldit & Neustadt  | 25 cases Champagne | Hellman Bros & Co     |
| Paris Allen & Co     | 10 octaves Whisky  | O Meinecke & Co       |
| Anheuser Busch Co    | 40 barrels Beer    | Bloom Baruth & Co     |
| "                    | 100 cases Beer     | "                     |
| "                    | 5 cases Beer       | "                     |
| "                    | 14 cases Sherry    | "                     |
| Southern Pacific Co  | 140 cases Beer     | Wm Wolf & Co          |
| Patet Brewing Co     | 120 cases Beer     | Thannhauser & Co      |
| Anheuser Busch & Co  | 245 cases Beer     | James Mundy & Co      |
| "                    | 60 barrels Beer    | "                     |
| Val Blatz Brewing Co | 51 cases Beer      | "                     |
| "                    | 106 cases Beer     | "                     |



## FROM ANTWERP—PER SHIP HELLER February 15, 1890.

|                   |                   |               |
|-------------------|-------------------|---------------|
| H Rheinhold & Co. | 20 cases Beer     | H R M         |
| Wilms & Bleber    | 60 cases Gilka    | G K           |
| Burcard & Raspo   | 33 cases Gin      | Hollman Bros  |
| H Rheinhold & Co  | 49 barrels Whisky | Wm Wolf & Co. |
| Wm Foester & Co   | 50 barrels Whisky | "             |
| H Rheinhold & Co. | 10 cases Beer     | M Nelbaum     |
| A Bloementhal     | 19 cases Wine     | Hansen & Co.  |
| H Liner           | 20 cases Wine     |               |

## FROM NEW YORK—PER BARK ST. JAMES February 14, 1890.

|                  |                    |                  |
|------------------|--------------------|------------------|
| Lilienthal & Co. | 55 packages Whisky | Lilienthal & Co. |
| W K Freeman      | 1 barrel Whisky    | John Frack       |
| "                | 2 barrels Whisky   | Capt S P Oakes   |
| "                | 1 barrel Whisky    | Wm A Thompson    |
| J A Burke        | 2 barrels Whisky   | J A Burke        |

## SPIRIT IMPORTS BY RAIL, S. P. CO.

Brandy, Whiskey and Spirits to San Francisco, from Feb 3, to Feb. 18, 1890

| CONSIGNEES.          | Barrels. | 1/2 Barrels | Brandy, Etc Gallons. | Whiskey, Gallons | ALCOHOL AND SPIRITS, GALLONS. |
|----------------------|----------|-------------|----------------------|------------------|-------------------------------|
| Lilienthal & Co.     | 1835     |             |                      |                  | 37,105                        |
| C W Craig            | 295      |             | 1,210                |                  |                               |
| "                    | 840      |             |                      | 11,580           |                               |
| Jones, Mundy & Co.   | 61       |             |                      | 2,250            |                               |
| "                    | 180      |             |                      |                  | 7,081                         |
| F Chevallier & Co.   | 12       |             |                      | 448              |                               |
| F Mandelbaum         | 7        | 1           |                      | 325              |                               |
| J L Nickel           | 10       | 2           |                      | 552              |                               |
| Malson & Feldman     | 20       |             |                      | 1,044            |                               |
| Wilnerding & Co.     | 95       |             |                      | 2,410            |                               |
| Livingston & Co.     | 360      |             |                      |                  | 14,017                        |
| A Greengbaum & Co.   |          |             |                      | 2,616            |                               |
| Vincent Duon         | 60       | 15          |                      | 2,850            |                               |
| C Jost & Co          | 120      |             |                      | 3,802            |                               |
| Moore Hunt & Co.     | 74       |             |                      | 2,270            |                               |
| L Tausig             | 63       |             |                      | 2,000            |                               |
| A P Hotelling & Co.  | 63       |             |                      |                  | 2,227                         |
| E Martin & Co.       | 64       |             |                      |                  |                               |
| Buros & Hemphill     | 1        | 1           |                      | 60               |                               |
| J Grafe              | 1        |             |                      | 80               |                               |
| Harden & F.          | 5        |             |                      | 188              |                               |
| W Croyer             | 1        |             |                      | 47               |                               |
| W Faber              | 5        |             |                      | 200              |                               |
| Goldberg Bowen & Co. |          |             |                      | 60 cases         |                               |
| Wolf James & Co.     | 10       |             |                      | 377              |                               |
| Wilkins & Co.        | 1        |             |                      | 40               |                               |
| M Ryan               | 1        |             |                      | 40               |                               |
| Total                | 3,313    | 19          | 1,210                | 31,479           | 90,963                        |

## BEER IMPORTS BY RAIL, S. P. CO.

FEBRUARY 5, TO FEBRUARY 18, 1890.

| CONSIGNEES.         | Cases | Barrels | 1/2 Barrels | 1/4 barrels | Bottled lbs. | Bulk lbs. |
|---------------------|-------|---------|-------------|-------------|--------------|-----------|
| C A Zinkand         |       |         | 250         | 200         |              | 76,650    |
| W Wolf & Co.        |       |         | 120         | 504         |              | 72,090    |
| Sherwood & Sherwood |       |         | 124         | 184         |              | 40,720    |
| Jones Mundy & Co.   | 145   |         |             |             |              | 56,700    |
| Total               |       |         |             |             | 56,700       | 189,370   |

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Largest Stock of Rooted Vines on the Pacific Coast.

Muscot of Alexandria, Muscatella Gordo Blanco, Tokay, Rose Peris, Emperor, Ferrara, Verdell, Seedless Sultan, Hamburg, Morocco, Sweetwater, Almeria, Isabella, Zinfandel, Trossau, West's Prolific, Berger, Folle Blanche, Mataro, Charbono, Cabernet Franc, Cabernet Sauvignon, Carignan, Petite Bouchet, Pfeffers' Black Burgundy, Malbec, Tannet, Boal, Mondeuse, Lenoir.

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O. E. FARMER, Sec'y.

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President San Gabriel Wine Co.,  
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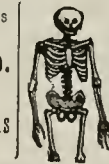
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"DOGSHEAD" BRAND of Guinness' Stout and Bass' Ale,

CANTRELL &amp; COCHRANE'S Belfast Ginger Ale,

BASS &amp; CO'S Pale and Burton ALE, in Hogsheads,

GUINNESS &amp; CO'S (Dublin) Extra Stout in Hogsheads,

GREENLEES BROS' Lorne Highland (Scotch) Whisky,

JAMESON &amp; CO., IRISH WHISKY,

LONDON Dry Dock Jamaica Rum,

Mineral Waters,

Re-Imported American Whiskies.



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| VARIETY.                    | PRICE PER CASE. | QUARTS. | PINTS. |
|-----------------------------|-----------------|---------|--------|
| Eclipse Champagne, ex. dry. | \$14.50         | \$17.00 |        |
| Eclipse Champagne, brut.    | 14.50           | 17.00   |        |
| Riesling                    | 6.00            | 7.00    |        |
| Outdel                      | 6.00            | 7.00    |        |
| Zinfandel                   | 5.00            | 6.00    |        |

### J. GUNDLACH & CO.,

Cor. Second & Market Sts., San Francisco.

|                |        |        |
|----------------|--------|--------|
| Traminer, 82.  | \$5.00 | \$1.00 |
| Outdel, 82.    | 6.00   | 7.00   |
| Bargundy, 84.  | 6.00   | 7.00   |
| Zinfandel, 83. | 5.00   | 6.00   |

### I. DE TURK,

212 Sacramento street, San Francisco.

|                         |        |  |
|-------------------------|--------|--|
| Port, 1884.             | \$6.00 |  |
| Port, 1886.             | 4.00   |  |
| Dry Sherry, 1884.       | 6.00   |  |
| Dry Sherry, 1886.       | 4.00   |  |
| Angelica, 1884.         | 4.50   |  |
| Tokay, 1884.            | 8.00   |  |
| Zinfandel Charet, 1884. | 3.50   |  |
| Bargundy, 1884.         | 4.00   |  |
| Riesling, 1885.         | 4.00   |  |
| Outdel, 1884.           | 4.50   |  |
| Hock, 1885.             | 3.50   |  |
| Brandy, 1882.           | 12.00  |  |

### GEORGE WEST & SON,

Stockton, Cal., and 252 Market St., S. F.

|               |         |  |
|---------------|---------|--|
| Brandy, 1879. | \$20.00 |  |
| Brandy, 1883. | 15.00   |  |
| Brandy, 1885. | 15.00   |  |
| Frontignan    | 9.00    |  |
| Sherry        | 9.00    |  |
| Port (old)    | 12.00   |  |
| Port.         | 6.00    |  |

### SAN GABRIEL WINE CO.,

Ramona, Los Angeles county, Cal.

|               |        |        |
|---------------|--------|--------|
| Riesling      | \$4.75 | \$5.75 |
| Outdel        | 4.75   | 5.75   |
| Port.         | 5.50   |        |
| Angelica      | 5.50   |        |
| Muscadel      | 5.50   |        |
| Sherry        | 6.00   |        |
| Brandy, 1882. | 12.00  |        |

### LOS GATOS & SARATOGA WINE CO.,

3 Golden Gate Ave., San Francisco.

|                |        |        |
|----------------|--------|--------|
| Zinfandel      | \$3.50 | \$4.50 |
| Sauternes      | 4.00   | 5.00   |
| Brandy         | 9.00   |        |
| Port           | 5.00   | 6.00   |
| Sweet Muscatel | 5.00   | 6.00   |
| Grape Cordial  | 6.50   | 7.50   |

### JOSEPH MELCZER & CO.,

504 and 506 Market street, San Francisco.

| In cases, per doz. qts.        |        |
|--------------------------------|--------|
| Claret, 1886.                  | \$3.00 |
| Zinfandel, 1885.               | 3.50   |
| Bargundy, 1885.                | 4.00   |
| Hock, 1885.                    | 3.50   |
| Riesling, 1885.                | 4.00   |
| Riesling, Johannisberger, 1884 | 5.00   |
| Outdel, 1884.                  | 5.00   |
| Sondai Hungarian Type, 1885.   | 3.50   |
| Szatmari                       | 3.50   |
| Szegszardi Fehér Ilna' Type    | 4.00   |
| " 1885                         | 5.00   |
| Port, 1884                     | 6.00   |
| Sherry, 1885.                  | 5.00   |
| " 1884.                        | 6.00   |
| Angelica and Sweet Mount'n, 81 | 4.50   |
| Mad'a, Malaga & Sw't To'y '85  | 5.00   |

### JOSEPH MELCZER & CO.,

404 and 506 Market street, San Francisco.

|                 |         |
|-----------------|---------|
| Brandies, 1883. | \$12.00 |
| " 1885.         | 10.00   |

### KUHLS, SCHWARKE & CO.,

123 Sutter street, San Francisco.

|            |        |        |
|------------|--------|--------|
| Zinfandel  | \$3.25 | \$4.25 |
| Zinfandel  | 4.00   | 5.00   |
| Bargundy   | 4.00   | 5.00   |
| Sauternes  | 4.50   | 5.50   |
| Port, Old  | 6.00   |        |
| Old Sherry | 6.00   |        |

### Domestic Champagnes,

### ARPAD HARASZTHY & CO.,

530 Washington street, San Francisco.

|         |         |         |
|---------|---------|---------|
| Eclipse | \$14.50 | \$17.00 |
|---------|---------|---------|

### Imported Champagnes.

### WM. WOLFF & CO.,

329 Market street, San Francisco.

|              | QUARTS. | PINTS.  |
|--------------|---------|---------|
| Pommery Sec. | \$31.00 | \$33.00 |

### W. B. CHAPMAN,

123 California street, San Francisco.

|                     |       |       |
|---------------------|-------|-------|
| Perrier Jouet & Co. | 31.50 | 33.50 |
| " " Brut.           | 31.50 | 33.50 |

### CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

| DEUTZ & GELDERMANN, AY., CHAMPAGNE. |           |         |         |
|-------------------------------------|-----------|---------|---------|
| Gold Lark Sec.                      | per case. | \$31.00 | \$33.00 |
| Gold Lark Sec. 6 Magnuma            | per case. | 30.00   |         |
| Cachet Blanc                        | per case. | 30.50   | 32.50   |
| Cabinet Green Seal                  | per bskt  | 24.00   | 25.50   |
| DUPANLOUP & CO., REIMS.             |           |         |         |
| Carte Blanche                       | per case. | 20.00   | 21.00   |
| Carte Blanche, extra dry            | per case. | 21.00   | 22.00   |

### Imported Wines.

### WM. WOLFF & CO.,

329 Market street, San Francisco.

| RED WINES.                     |                                      |                   |  |
|--------------------------------|--------------------------------------|-------------------|--|
| per case of dozen quarts.      |                                      |                   |  |
| Szegszardi Voros.              |                                      | 9.50              |  |
| Visontai.                      |                                      | 12.00             |  |
| Villanyi                       |                                      | 14.00             |  |
| Sashegyi.                      |                                      | 15.50             |  |
| Menes-Gyoroki.                 |                                      | 18.00             |  |
| Carbenet-Szemelt.              |                                      | 24.00             |  |
| WHITE WINES.                   |                                      |                   |  |
| Visontai feher.                |                                      | 9.50              |  |
| Penczi                         |                                      | 12.00             |  |
| Chateau Szalay.                |                                      | 14.00             |  |
| Muskotai                       |                                      | 18.00             |  |
| DESSERT WINES.                 |                                      |                   |  |
| Tokaji Szamorodni              | per doz pints.                       | 18.00             |  |
| Szamorodni I.                  |                                      | 20.00             |  |
| ASSZU ON ESSENZ WINER.         |                                      |                   |  |
| Tokay-Asszu                    | per doz. pints.                      | 23.00             |  |
| " Hammersberg Jono'            |                                      | 31.00             |  |
| A. de Luze & Fils, Bordeaux    | Clarets, per case.                   | \$8.00 to \$28.00 |  |
| A. de Luze & Fils, Bordeaux    | Sauternes per case.                  | 12.00 to 26.00    |  |
| C. Marcy & Liger Belair, Nuits | Burgundies, white and red per case.  | 15.00 to 21.75    |  |
| D. M. Feuerherd, Jr., & Co.,   | Oporto, Port wines per case.         | 15.00 to 20.00    |  |
| D. M. Feuerherd, Jr., & Co.,   | Oporto, Port Wines, in wood per gal. | 2.00 to 4.50      |  |
| Duff Gordon & Co., Sherries    | in wood per gal.                     | 2.00 to 5.50      |  |
| Doord & Son, London Dock       | Sherry, per case.                    | 12.00 to 15.00    |  |
| G. M. Pabstmann Sohn, Mainz    | Rhine Wines per case.                | 8.50 to 28.00     |  |
| Schulz & Wagner, Frankfurt     | o M Rhine Wines per case.            | 11.00 to 14.00    |  |

### W. B. CHAPMAN,

123 California street, San Francisco.

### RED WINES.

(H. Cavillier and Frère of Bordeaux.)

| Quarts.                  |         |
|--------------------------|---------|
| Pauillac, 1881           | \$10.50 |
| Ducasse Grand Puy, 1878  | 14.50   |
| Chat. Kirwan, 1878       | 17.50   |
| Chat. Beychevelle, 1874  | 19.50   |
| Pontet Canet, 1874       | 19.50   |
| Cosd'Estournel, 1878     | 22.00   |
| Chat. Léoville, 1878     | 22.00   |
| " Larose, 1870           | 22.50   |
| " Latour, 1868           | 29.50   |
| " Margaux, 1881          | 32.00   |
| " Lafite, 1878           | 35.00   |
| " Mouton Rothschild, '80 | 35.00   |

### WHITE WINES.

|                        |       |
|------------------------|-------|
| Sauternes              | 11.50 |
| Chateau Guiraud, 1884  | 27.00 |
| " La Tour Blanche, '84 | 27.00 |

### RED WINES.

| (Barton & Gnestier, Bordeaux.) |       |
|--------------------------------|-------|
| Chateau Lacroix, 1878          | 10.00 |
| " Le Pin, 1878                 | 11.50 |
| Duera Beaussillon, 1881        | 16.00 |
| Chateau Langon, 1874           | 22.50 |
| " Latour, 1870                 | 31.50 |

### WHITE WINES.

|                     |       |
|---------------------|-------|
| Barsac, 1878        | 11.00 |
| Chateau Yquem, 1874 | 30.00 |

### SHERRIES.

|                                |       |
|--------------------------------|-------|
| (Sandeman, Buck & Co's Jerez.) |       |
| Pennartin Brut                 | 19.00 |
| " Umbrella                     | 20.00 |
| " Amontillado                  | 22.00 |

### American Whiskies.

### SIEBE BROS. & PLAGEMAN,

322 Sansome street, San Francisco.

| PER GALLON.        |                  |
|--------------------|------------------|
| O K Extra          | \$3.50 to \$6.00 |
| O K Rosedale       | 2.50 to 3.00     |
| Ilvain             | 2.75             |
| Golden Pearl       | 2.25             |
| Marshall           | 2.25             |
| Old Family Bourbon | 1.75             |
| Old Bourbon        | 1.50             |

### CHARLES MEINECKE & CO.,

314 Sacramento street, San Francisco.

|                                                                 |                  |
|-----------------------------------------------------------------|------------------|
| John Gibson's Son & Co., Philadelphia, Bourbon and Rye Whiskies | \$1.90 to \$3.50 |
|-----------------------------------------------------------------|------------------|

### SPRUANCE, STANLEY & CO.,

410 Front street, San Francisco.

|                         |        |
|-------------------------|--------|
| Kentucky Favorite       | \$3.00 |
| Extra Kentucky Favorite | 3.50   |
| O. P. T.                | 2.50   |
| O K. Old Stock          | 5.00   |
| Harries' Old Bourbon    | 2.00   |

### KUHLS, SCHWARKE & CO.,

123 Sutter street, San Francisco.

|                            |        |
|----------------------------|--------|
| O K Goldwater Ken. Bourbon | \$4.00 |
| " " " pr ca                | 7.25   |

### NABER, ALFS & BRUNE,

323 and 325 Market street, San Francisco.

|                             |        |
|-----------------------------|--------|
| Phoenix Old Bourbon, A1     | \$2.75 |
| " " " Old Stock.            | 3.00   |
| " " " A1, 90 pf.            | 2.50   |
| " " " OK, 100 pf.           | 3.50   |
| " Pony, Private Stock.      | 4.00   |
| Club House Bourbon, Old     | 4.50   |
| Gold Medal Bourbon, 100 pf. | 2.50   |
| Union Club                  | 2.25   |
| Superior Whisky             | 1.75   |
| " BB Whisky                 | 1.50   |

### Liquors—In cases.

| Per Case.                   |         |
|-----------------------------|---------|
| Phoenix Bourbon, OK, in 5s. | \$10.50 |
| " " " A1, " "               | 7.50    |
| " " " A1, 24 pts.           | 8.00    |
| " " " A1, 48 1/4 pts.       | 9.00    |
| Union Club Bourbon, 24 pts. | 7.50    |
| " " " 48 1/4 pts.           | 8.50    |
| Rock and Rye Whisky, in 5s. | 7.50    |
| Rum Punch Extract           | 8.00    |
| Blackberry Brandy           | 7.50    |

### A. P. HOTALING & CO.,

420-437 Jackson street, San Francisco.

### J. H. Cutter Old Bourbon Whisky.

|                     |        |
|---------------------|--------|
| A.                  | \$3.00 |
| A, No. 1.           | 3.25   |
| O K.                | 4.00   |
| O K, No. 1.         | 6.00   |
| O. P. S.            | 8.00   |
| R (Old Rye)         | 4.00   |
| A, No. 1, per case. | 8.25   |
| O. P. S.            | 20.00  |
| O K.                | 11.25  |
| Pure Old Rye        | 11.25  |

### CRANE HASTINGS & Co.

316 Sacramento street, San Francisco.

### Bounons.

|                                  | Per Gallon.   |
|----------------------------------|---------------|
| Pony Cabinet                     | \$6.00        |
| Old Crown Cabinet                | 3.50          |
| Old Crown Cabinet, Old Stock     | 4.00          |
| Old Monarch A.                   | 2.75          |
| Old Monarch AA.                  | 3.00          |
| Premium Old Bourbon              | 2.75          |
| Premium Old Bourbon—O. K.        | 3.00          |
| O. K. Kentucky Bourbon—A and AA. | \$2.75 & 3.00 |
| Cedar Valley                     | 2.50          |
| Peerless                         | 2.00          |
| Occidental                       | 2.00          |
| Wheat                            | 1.50          |
| Magnolia                         | 1.50          |
| RYE WHISKIES.                    |               |
| Old Hermitage                    | 4.50          |
| Old Freeport                     | 3.50          |
| Old Horsey                       | 3.50          |

### MOORE, HUNT & CO.,

404 Front street, San Francisco.

| Per gal.                                                                                            |                  |
|-----------------------------------------------------------------------------------------------------|------------------|
| Extra Pony in bbls. or 1/2-bbls.                                                                    | \$6.00 to \$8.00 |
| A A                                                                                                 | 4.00             |
| B                                                                                                   | 3.50             |
| O                                                                                                   | 3.00             |
| No. 1                                                                                               | 2.50             |
| Rye in bbls. and 1/2-bbls. from                                                                     | 3.50 to 5.00     |
| A A in cases, 1 dozen to case,                                                                      |                  |
| 5 to gallon                                                                                         | \$11.00          |
| A A in 5 case lots, 1 dozen to case, 5 to gallon                                                    | 10.50            |
| A A in 10 to 25 lots, 1 dozen to case, 5 to gallon                                                  | 10.00            |
| A A in pint flint flasks, 2 doz. to case                                                            | 12.00            |
| O in cases 1 doz, 5 to gal.                                                                         | 8.50             |
| O in 5 case lots, 1 dozen, 5 to gallon                                                              | 8.25             |
| O in 10 to 25 case lots, 1 doz. 5 to gallon                                                         | 8.00             |
| No. 1 in case, 1 dozen to case, 5 to gallon                                                         | 8.00             |
| Bedford, Belmont and Astor in bond or duty paid in our warehouse in Louisville or in San Francisco. |                  |

### WOLF, JAMES & CO.,

418 Clay street, San Francisco.

|                  |        |
|------------------|--------|
| Peerless A A A   | \$4.00 |
| " A A            | 3.50   |
| " A              | 3.00   |
| " O K            | 2.50   |
| Peerless         | 2.25   |
| Imperial Cabinet | 2.25   |
| Club House       | 1.75   |

### JOSEPH MELCZER & CO.,

504 and 506 Market street, San Francisco

|                                                   |        |
|---------------------------------------------------|--------|
| Native Pride, Old Bourbon, (per bbl.) per gal.    | \$2.50 |
| Native Pride, Old Bourbon (per 1/2-bbl.) per gal. | 2.75   |
| Old Hip Van Winkle, hand made Sour Mash, per gal. | 2.50   |
| Nevilles Old Bourbon                              | 1.50   |

### WM. WOLFF & CO.,

329 Market street, San Francisco.

|                      |        |
|----------------------|--------|
| W. H. McBrayer, 1885 | \$2.75 |
|----------------------|--------|

### Imported Whiskies.

### WM. WOLFF & CO.,

329 Market street, San Francisco.

|                   |                  |
|-------------------|------------------|
| Lono Highland     | per case \$11.50 |
| Connaught, Irish  | 11.50            |
| Wm. Jameson & Co. | 11.00            |



CHARLES MEINECKE & CO.,  
314 Sacramento street, San Francisco.

|                            |         |
|----------------------------|---------|
| Boord & Son, London Finest |         |
| Irish Malt Whisky .....    | \$10.50 |
| Royal Hghld Scotch Whisky. | 10.50   |
| John Ramsay, Islay Malt    |         |
| Scotch Whisky .....        | 11.00   |

### Imported Brandies.

WM. WOLFF & CO.,

|                                   |         |
|-----------------------------------|---------|
| 329 Market street, San Francisco. |         |
| Martell's Brandy, X per case      | \$15.00 |
| " " XX "                          | 17.50   |
| " " XXX "                         | 20.00   |
| " " VSO "                         | 28.00   |
| " " WSOP "                        | 60.00   |

CHARLES MEINECKE & CO.,  
314 Sacramento street, San Francisco.

|                             |                  |
|-----------------------------|------------------|
| Champ Vineyard Proprs. Co., |                  |
| Bontelleau & Co. man-       |                  |
| agers Cognac, in Oc-        |                  |
| taves, per gal .....        | \$5.00 to \$8.50 |
| The Vineyard Proprs Co.     |                  |
| Bontelleau & Co. man-       |                  |
| agers Reserve Vintages      | 10.50 to 14.00   |

WOLF, JAMES & CO.,

|                                 |        |
|---------------------------------|--------|
| 418 Clay street, San Francisco. |        |
| Pioneer Brandy, XXX .....       | \$5.00 |
| " " XX .....                    | 4.00   |
| " " X .....                     | 3.00   |

CRANE, HASTINGS & CO.

|                                       |               |
|---------------------------------------|---------------|
| 316 Sacramento street, San Francisco. |               |
| Sazerac de Forge & Sons .....         | 6.00 to 16.00 |
| Otard Dapuy .....                     | 5.50 to 9.00  |
| Bisquit du Bouche & Co. ....          | 4.50 to 6.00  |
| La Grand Marque .....                 | 4.50 to 12.00 |
| E. Alusse .....                       | 22.50         |
| Marett & Co. ....                     | 4.00          |
| Pellevoisin .....                     | 4.00          |
| Pinet Castillon .....                 | 5.00          |

W. B. CHAPMAN,

|                                       |         |
|---------------------------------------|---------|
| 123 California street, San Francisco. |         |
| H. Ouvillier & Frère Cognac.          |         |
| Quarts.                               |         |
| Fine Champagne, 1870 .....            | \$32.00 |
| Grande Fine Champagne, 1860           | 36.00   |

### Malt Liquors.

WM. WOLFF & CO.,

|                                          |       |
|------------------------------------------|-------|
| 329 Market street, San Francisco.        |       |
| J. Shanke & Co's (D'blin) Banner         |       |
| Brand, Guinness Stout, per               |       |
| dozen pints .....                        | 1.75  |
| Read Bros. Doghead Bottling              |       |
| Base Ale .....                           | 2.00  |
| Banner Bottling Base Ale, per doz. pints | 5.00  |
| Base Ale (in wood) Hogheads .....        | 20.00 |
| " " 1/2 " .....                          | 28.00 |
| " " Kidderkins .....                     | 21.00 |
| " " Firkins .....                        | 12.00 |

CHARLES MEINECKE & CO.,  
314 Sacramento street, San Francisco.

|                               |        |
|-------------------------------|--------|
| Guinness' Extra Stout, pints, |        |
| 1blers and Bell bottling      |        |
| Red Bull Brand per doz.       | \$1.75 |
| Base & Co's Pale Ale, pints,  |        |
| 1blers & Bell bottling        |        |
| Red Bull Brand, per doz.      | 2.00   |

### Imported Goods, (Miscellaneous.)

WM. WOLFF & CO.,

|                                       |       |
|---------------------------------------|-------|
| 329 Market street, San Francisco.     |       |
| A. Hontman's Gin, large bottles ..... | 20.00 |
| " " med. " .....                      | 16.50 |
| " " small " .....                     | 8.50  |
| Evan's Belfast Ginger Ale per barrel  | 13.50 |
| " " per case, 4 doz. ....             | 6.00  |
| Thao Lappe's Gennine Aromatic         |       |
| per case .....                        | 13.50 |
| Gilks Kummel per case .....           | 13.50 |
| Vermouth Francesco Cinzani pr case    | 6.25  |

CHARLES MEINECKE & CO.,  
314 Sacramento street, San Francisco.

|                                      |       |
|--------------------------------------|-------|
| (DOORD & SON'S, LONDON.)             |       |
| Old Tom Gin, per case .....          | 9.50  |
| Pale Orange Bitters, per case        | 10.00 |
| Ginger Brandy, Liqueur "             | 12.00 |
| Jamaica Rum, Old " \$12.00 to 14.00  |       |
| IAIN Royal Batavia Gin in            |       |
| cases of 15 large black              |       |
| bottles per case .....               | 20.00 |
| in cases of 15 large                 |       |
| white bottles per case               | 21.00 |
| Kirschwasser, Macholl Frerco         |       |
| Bavarian Highland, per case ..       | 19.00 |
| Cherry Cordial, J. J. W. Peters' per |       |
| case .....                           | 12.00 |
| Gilks Kummel, per case .....         | 13.50 |

WOLF, JAMES & CO.,

|                                 |        |
|---------------------------------|--------|
| 418 Clay street, San Francisco. |        |
| Eagle Ciu .....                 | \$2.50 |

SAN FRANCISCO BREW.

|                                        |         |
|----------------------------------------|---------|
| Lager in barrels, local delivery ..... | \$ 9 00 |
| " " export .....                       | 10 50   |
| Steam beer in barrels .....            | 6 00    |
| Patent Stopper, per case, local .....  | 1 25    |
| Export, per case, 1 doz. bottles ..... | 1 75    |

JOHN D. GALL.

JAMES P. DUNNE.

## "The Resort,"

NO. 1 STOCKTON ST., Cor. of Ellis.  
SAN FRANCISCO.

## The First National Bank,

COR. BUSH AND SANSONE STS.

Organized 1870. U. S. Depository.

|                        |             |
|------------------------|-------------|
| Capital paid up .....  | \$1,500,000 |
| Surplus .....          | 500,000     |
| Undivided Profit ..... | 69,200      |

S. G. Morphy, President; James Moffitt,  
Vice-President; E. D. Morgan, Cashier;  
George W. Kline, Assistant Cashier.

A general banking business transacted.

DEPOSIT VAULT DEPARTMENT,  
JAMES K. LYNCH, Manager.

Saves to rent from \$5 to \$100 per annum (under  
the exclusive control of the renter), for the care of  
stocks, bonds, valuable papers and jewelry.

## Pacific PAPER BOX FACTORY

ELLERT & NEWMAN,  
Proprietors.

8 Bush St., Junction Market and Battery.  
SAN FRANCISCO.

Cartoons and Boxes of all  
descriptions made to order.  
Send for estimates.

Bottle Cases, Flask Cases, Cigar Bags, Cigar Cases,  
Tobacco Bags.

## POISON OAK!

STEELE'S GRONDELIA LOTION,  
THE ONLY SURE CURE.

— MADE AND SOLD BY —

James G. Steele & CO.

PALACE PHARMACY,  
635 Market Street, - - Palace Hotel  
SAN FRANCISCO.

## — SEEDS —

WESTCOTT & BRECK, 406-408 Sansone Street, San Francisco, Cal.

Alfalfa, Timothy, Garden, Field, Clover, Rye Grass, San-  
foin, Blue Grass, and Flower Seeds.

Guano and Superphosphate Lawn Fertilizers.

General Agents for Manhattan Food.

Catalogue free.

## UNION BREWERY

HENNING THODE, Proprietor.

326 CLEMENTINA STREET,

Bet. 4th and 5th Streets, Howard and Folsom Streets, SAN FRANCISCO, CAL.

## Willows Brewery.

O. Fauss & Company,

Southeast corner Mission and Nineteenth street, - - - San Francisco.  
TELEPHONE No. 6158.

## CALIFORNIA FURNITURE COMPANY

— SUCCESSORS TO —

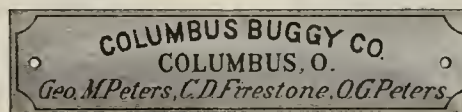
N. P. COLE & CO.

## FURNITURE AND UPHOLSTERY,

STARR KING BUILDING, - - - 117 to 121 GEARY STREET,

SAN FRANCISCO, CAL.

Gennine



Name Plate

Largest Carriage Factory in the world. Best Facilities. Lowest Prices. Finest Work

## PACIFIC COAST HEADQUARTERS-

A. C. CLENN, Manager,

29 MARKET STREET, - - - SAN FRANCISCO.

## H. L. G. STEELE & CO.

Successors to C. ADOLPHE LOW & CO.,

## Shipping and Commission Merchants,

208 California Street, San Francisco, Cal.

## GOODYEAR'S



## Brewers Hose

"GOLD SEAL"

## WINE HOSE

Is the Best Made.



## Wire Wound Hose

Goodyear Rubber Co.,

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## Rubber Lined Cotton Hose



**THOMAS H. B. VARNEY,**

AGRICULTURAL :: IMPLEMENTS, :: BICYCLES, :: AND :: BLACKSMITHS' :: SUPPLIES,  
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**SYRACUSE ROAD SCRAPER.**

Blade 5 feet long, 17 inches wide. Weight 200 pounds. Price \$50



"WARWICK PERFECTION" SAFETY,  
For Ladies and Gentlemen, Price \$140.00.

"Little Giant" Safety  
For Boys and Girls.  
Price \$40.00



Syracuse Chilled Plows.

Acknowledged Superior  
to All Others.



THE  
SYRACUSE  
SWIVEL  
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**LEADING PACIFIC COAST COMPANY**

# FIREMAN'S FUND

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Assets, \$2,450,000. Cash Capital, \$1,000,000

**FARMERS ATTENTION!****Sherwood's Novelty Steel Harness**

Price only \$17.50 per Double Set.

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Over 15,000 now in use. Sent C. O. D. or on receipt of \$17.50. ADDRESS

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Manufacturer of all descriptions of

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**BRANDY APPARATUS.**

— Manufacturer of the —  
**Newest Improved Continuous Still**  
Leads All Others.

Brandy distilled in my CONTINUOUS STILL received, this and last year, the highest market price. For PURITY AND FINE FLAVOR none can equal it. Refers to the Pacific Wine Co., San Jose; Elean Vineyards, Fresno, Cal.; Eggers Vineyard, Fresno, Cal.; Fresno Vineyards, Fresno, Cal.; Co-Operative Distilling Co., St. Helena, Cal.; Hill & Marshall, Laguna, Sonoma county, Cal.; and Walden & Sons, Geyserville, Sonoma county, Cal. Champagne and Soda Machines manufactured. Prices as low as any.

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Made at short notice and reasonable prices.

The five brands of brandy that carried off the palm of merit at the recent Viticultural Convention were all made in our stills.

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HAVE ON HAND A FULL SUPPLY OF THE following size

**GRAPE STAKES,**

2X2-4 FEET LONG.  
2X2-5 FEET LONG,  
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Which will be sold at reasonable rates.

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**LOMA PRIETA,**  
Santa Cruz County, Cal.

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**For New York via Panama,**  
S. S. SAN JUAN.....Friday Feb 21, 1890,  
at 12 noon.

Taking Freight and Passengers direct for—  
Mexico, San Blas, Manzanillo, Acapulco, Champerico, San Jose de Guatemala, La Libertad, and Panama, and via Acapulco for all lower Mexican and Central American ports.

**For Hongkong via Yokohama**

S. S. CHINA.....Tuesday, March 11, 1890,  
at 3 P. M.  
S. S. CITY OF PEKING.....Thursday, April 3, 1890,  
at 3 P. M.  
S. S. CITY OF RIO JANSIO, Saturday, Apr. 20, 1890,  
at 3 P. M.

Round Trip Tickets to Yokohama and return at reduced rates.  
For Freight or Passage apply at the office, corner First and Brannan streets.

**WILLIAMS, DIMOND & CO.,**  
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**SOUTHERN PACIFIC COMPANY.**

(PACIFIC SYSTEM)

Trains leave and are due to arrive at  
**SAN FRANCISCO.**

| LEAVE    | FROM JAN. 1, 1890                                                                                            | ARRIVE   |
|----------|--------------------------------------------------------------------------------------------------------------|----------|
| 7:30 A   | Haywards, Niles, and San Jose.....                                                                           | *12:45 P |
| 7:30 A   | Sacramento and Redding via Davis.....                                                                        | 7:15 P   |
| 8:00 A   | Martinez, Vallejo, Santa Rosa and Calistoga.....                                                             | 6:15 P   |
| 8:30 A   | Los Angeles Express, for Fresno, Bakersfield, Mojave & East Los Angeles.....                                 | 11:15 A  |
| 8:30 A   | Niles, San Jose, Stockton, Lodi, Sacramento, Marysville, Oroville & Red Bluff.....                           | 5:45 P   |
| 10:30 A  | Haywards and Niles.....                                                                                      | 2:15 P   |
| *12:00 M | Haywards, Niles and San Jose.....                                                                            | *3:45 P  |
| *1:00 P  | Sacramento River Steamers.....                                                                               | *6:00 A  |
| 3:00 P   | Express for Haywards, Niles, and San Jose.....                                                               | 9:45 A   |
| 3:30 P   | Second-class for Oakes & East Stockton and Milton; for Vallejo, Santa Rosa and Calistoga.....                | 10:45 A  |
| 4:00 P   | Sacramento and Knight's Landing via Davis.....                                                               | 10:45 A  |
| *4:30 P  | Niles, and Livermore.....                                                                                    | *8:45 A  |
| *1:30 P  | Niles and San Jose.....                                                                                      | *4:15 P  |
| 5:30 P   | Haywards and Niles.....                                                                                      | 7:45 A   |
|          | Sunset route, Atlantic Express, for Santa Barbara, Los Angeles, Denning, El Paso, New Orleans, and East..... |          |
| 6:00 P   | Shasta Route Express, for Sacramento, Marysville, Redding, Portland, Puget Sound and East.....               | 7:45     |
| 7:00 P   | Central Atlantic Express for Ogden and East.....                                                             | 9:45 A   |

**Santa Cruz Division.**

|          |                                                                                                       |           |
|----------|-------------------------------------------------------------------------------------------------------|-----------|
| 1 3:00 A | Hunter's train to San Jose, Newark, Centerville, San Jose, Felton, Boulder Creek, and Santa Cruz..... | 11:20 P   |
| 8:15 A   | Centerville, San Jose, Felton, Boulder Creek and Santa Cruz.....                                      | 5:50 P    |
| * 2:15 P | Centerville, San Jose, Almaden and Los Gatos.....                                                     | * 11:50 A |
| 4:15 P   |                                                                                                       | 9:50 A    |

A for Morning. P for Afternoon.  
\*Sundays excepted. †Saturdays only. ‡Sundays only.  
\*\*Mondays excepted. \$\$\$Saturdays excepted.

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Connecting at Yokohama with steamers for Shanghai

| STAMERS      | 1890.                   | FROM SAN FRANCISCO |
|--------------|-------------------------|--------------------|
| GAELIC.....  | THURSDAY, FEBRUARY 27th | Via Honolulu.      |
| RELIC.....   | SATURDAY, MARCH 22nd    |                    |
| GAELIC.....  | THURSDAY, MAY 8th       |                    |
| RELIC.....   | TUESDAY, JUNE 3rd       |                    |
| OCEANIC..... | THURSDAY, JUNE 20th     |                    |
| OCEANIC..... | TUESDAY, APRIL 15th     |                    |

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HONOLULU, AUCKLAND and SYDNEY  
WITHOUT CHANGE.

THE SPLENDID NEW 3,000 TON IRON Steamer

**ZEALANDIA**

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Or immediately on arrival of the English mails

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General Agents







